Farm to Table: Delectable Flavors Honed through Generations of Tradition

Agritourism and foodie travelers: look no further than Santa Fe County for your next delectable getaway!

For travelers seeking to connect with the sources of the food they consume and make dining an intentional, mindful experience, Santa Fe County features a variety of options for every palate. From farm-to-table concepts and globally acclaimed restaurants to immersive agricultural experiences and charming farmer's markets, the region invites visitors to savor its rich culinary heritage. More than 2,500 years of agricultural traditions have shaped Northern New Mexico's distinctive flavors and customs, creating a culture of culinary excellence.

Connect with generations of agricultural traditions, chat with the farmers who grow your food, savor dishes crafted with fresh, local ingredients, explore a working farm, or learn to prepare your favorite New Mexican specialties. Discover the culinary adventures waiting for you in Santa Fe County:

Farmer's Markets – During spring and summer months, farmer's markets around the county offer the freshest produce and opportunities to meet the farmers who grow your food. Consider a stop at the award-winning Santa Fe Farmers' Market, which is one of the oldest and most well-known farmers' markets in the country and has been voted as one of the "Top Ten Farmers' Markets" by Sunset Magazine. In addition to the Santa Fe Farmers' Market, visit Cerrillos Station Farmer's Market, the Eldorado Farmers' Market, or Pojoaque Farmers' & Crafts Market.

Reunity Resources – For those who want to get down to the roots of Santa Fe County's culinary scene, Reunity Resources is the place to be! The community farm focuses on sustainability, food access, environmental education and building community, while providing an immersive farm experience. Check the website for events, educational resources, summer camps for kids, and volunteer opportunities. Additionally, Reunity offers a Farm Stand where visitors can purchase seedlings, as well as spring and summer produce during the months of May and June.

Blue Heron Restaurant at Ojo Santa Fe Spa Resort – Enjoy full-body wellness and nutrition on a world-class spa retreat at Ojo Santa Fe Spa Resort. At Ojo's Blue Heron Restaurant, enjoy thoughtfully-prepared seasonal dishes made with locally sourced ingredients from their Ojo Caliente Farm, as well as additional local producers.

Fable Restaurant and Market – Located in Eldorado, Fable brings a seasonal, farm-conscious approach to dining, with a made-from-scratch menu featuring local and sustainably farmed ingredients. Choose from artfully prepared steaks and seafood, to sandwiches, salads, burgers and pasta, and pair it with a handcrafted cocktail, natural wine, or regional draft beer.

Black Bird Saloon – Along with the nostalgic atmosphere of a restored 1800s saloon, enjoy locally-sourced, fresh, and organic ingredients crafted together with care to produce dishes that harken back to Santa Fe County's history. Ingredients that are unique to Black Bird include meats like elk, venison, bison, rabbit and more.

Legal Tender – Step back in time to the days of the Wild West at the historic Legal Tender Saloon and Eating House in Lamy—a famed New Mexico Historic Location. Once a thriving stop on the Atchison, Topeka, and Santa Fe Railway, the building has been meticulously restored to its original glory and is a great place to reimagine the past, while enjoying handcrafted cocktails and fine dining.

El Nido – Visit this legendary dining fixture, in place for almost 80 years, and dine on house-made pastas and dishes prepared over an open flame utilizing grilling, spit-roasting, smoking and ember cooking. With fresh, locally sourced ingredients, enjoy big flavors with traditional Northern New Mexico cooking methods. In addition to delicious eats, brush up on local history and explore the restaurant that once served as a venue for the legendary flamenco dancer, Maria Benitez.

Harry's Roadhouse – Once featured on *Diners, Drive-Ins and Dives*, Harry's Roadhouse is a must-stop. Stop in and grab a bite at the nostalgic diner located on the original Route 66 for the best of local flavors and ingredients, no matter if it's breakfast, lunch, or dinner.

Rancho de Chimayó Restaurant – Started by Florence and Arturo Jaramillo over fifty years ago with personal, local, and family influences, Rancho de Chimayó is famed for its traditional New Mexican fare, along with flavorful cocktails and wines. The restaurant received national recognition on the list of America's Classic Awards by the James Beard Foundation.

Izanami – Foodies looking for the ultimate MICHELIN dining experience, look no further than Izanami, the upscale restaurant at Ten Thousand Waves. Inspired by traditional Japanese mountain hot springs resorts, everything at Ten Thousand Waves and Izanami centers on wellness and luxury. Included in the 2026 MICHELIN Guide Southwest, the

restaurant offers small plates prepared with locally sourced ingredients, as well as wagyu beef, artisanal microbrew Saki, cocktails, and Japanese whisky, green tea, and craft beer.

Arroyo Vino – Wine aficionados and food critics will delight in a visit to Arroyo Vino, where quality, locally-sourced ingredients and produce take center stage on a rotating seasonal menu alongside an extensive selection of wines chosen by internationally certified wine professionals. Included in the 2026 MICHELIN Guide Southwest, Arroyo Vino is a must-stop whether for dinner or to pick out a bottle from the wine shop.

Tesuque Village Market – From blue corn pancakes and huevos rancheros to green chile cheeseburgers, wood-fire brick over pizza, bakery-fresh pies and pastries, rellenos, tacos, Frito pie, and New Mexican favorites, enjoy tasty dishes as well as a fun, quirky atmosphere at this market and café, located in the historic and picturesque village of Tesuque. This popular spot attracts locals and celebrities alike. Stop in, you never know who you might see!

Santa Fe School of Cooking Experience – While learning about the work that goes into growing local produce, stop in for a cooking class at the Santa Fe School of Cooking. With a variety of classes, you'll learn to prepare New Mexican dishes in traditional styles, using local ingredients.

Chimayó Chile – Famed as New Mexico's "holy chile," chimayó is a rare red chile variety found in Northern New Mexico. Enjoy its rich flavors in dishes at a variety of local restaurants or browse grocery store shelves to take home a tasty souvenir.

In addition to incredible restaurants, Santa Fe County boasts a thriving craft brewery and distillery scene, including New Mexico's oldest craft brewery—Santa Fe Brewing Company, established in 1988. For those embarking on the Turquoise Trail, grab a brew and listen to local, live music at Beer Creek Brewing Co. For the connoisseur, experience the art and craftsmanship of combining local ingredients into flavorful, made-from-scratch beers and spirits at Tumbleroot Brewery and Distillery.

Additional information can be found at https://santafenmtrue.com.