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**Food to Share**

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| **bruschetta**  select three from the list below | | **$12** |
| tomato, fresh mozzarella, basilhoney roasted ham, creamy briemarinated artichoke hearts, gouda | * **wild mushrooms, fontina cheese** * **roasted red peppers, goat cheese** * **sundried tomatoes, feta cheese, pesto drizzle** |  |
| **housemade potato chips** sea salt & green onion dip GF, V | | $5 |
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| housemade hummus extra virgin olive oil, pita triangles CGF, V | | **$8** |
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| **pesto & mushroom flatbread**  housemade pesto, roasted mushrooms, caramelized onions, fresh mozzarella diced tomatoes V | | **$12** |
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| **portabella french fries**  sweet & spicy ketchup V | | **$11** |
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| **mini sesame pork shanks**  soy glaze, creamy slaw GF | | **$12** |
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| **baked goat cheese & marinara**  sliced crostini CGF, V | | **$13** |

**Mean Greens &Housemade Soups**

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| green chile chicken stew hearty, spicy and delicious GF  **corn chowder & ham**  creamy and rich like a chowder should be | **half**  **bowl** | **$4**  **$6** |
| slate salad field greens, cucumbers, roma tomatoes, parmesan, house vinaigrette CGF, V | | **$6** |
| **spicy caesar**  chopped romaine, croutons, shredded parmesan  spicy housemade caesar dressing CGF | | **$9** |
| **strawberry kale salad**  strawberries, kale, toasted walnuts, goat cheese, lemon poppy seed vinaigrette, balsamic reduction GF, V | | **$12** |
| **add grilled or fried chicken $3 add grilled salmon $6** | |  |

**Seasonal Entrees & Slate Classics**

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| **brown bag fish & chips**  fresh salmon in beer batter, lemon basil tartar, housemade chips  served in a brown bag | **$15** |
| **country fried chicken**  smashed potatoes, brown gravy, sautéed green beans | **$22** |
| **pan seared sea scallops**  cappelini pasta, garlic white wine broth, tomato basil garnish CGF | **$26** |
| **grilled sesame crusted ahi tuna**  jasmine rice, vegetable spring roll, soy sauce, wasabi cream  habanero mango drizzle GF | **$27** |
| **baked tortellini**  marinara, spinach, artichoke hearts, garlic toast, house salad V | **$18** |
| **teriyaki salmon**  sesame baby bok choy, carrot strands, jasmine rice GF | **$24** |
| **beet & feta burger**  roasted red peppers & caramelized onion, pea shoots, lemon garlic aioli  hand cut fries CGF, V | **$16** |
| **chicken fried steak**  broccoli with aged cheddar cheese, smashed potatoes  Duran’s red & green chile | **$16** |
| **slate burger**  local all natural beef, with or without cheese, hand cut fries CGF  toppings for additional cost include green chile, mushrooms, bacon, avocado,  grilled onions, or anything else we may have. | **$12** |
| **white miso mushroom ramen**  tofu, shitake mushrooms, ramen noodles, scallions, bamboo shoots  shredded carrots, broccoli V, GF  **add chicken or pork $4 add shrimp or scallops $5** | **$15** |
| **green chile chicken sandwich**  crispy chicken, smothered in cheddar & green chile, grilled tomato,  green chile cheddar bun, fries | **$14** |
| **GF = Gluten Free / CGF = Can be Gluten Free / V = Vegetarian**  We practice caution in preparing our gluten free items but Slate Street Cafe is not a gluten free environment.  Please be aware that there is always the possibility of cross contamination.  \*\*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*\*\*  Parties of 8 or more people may be charged a 20% gratuity |  |