



slate street cafe

## Food to Share

<b>bruschetta</b>		<b>\$12</b>
select three from the list below		
▪ tomato, fresh mozzarella, basil	▪ wild mushrooms, fontina cheese	
▪ honey roasted ham, creamy brie	▪ roasted red peppers, goat cheese	
▪ marinated artichoke hearts, gouda	▪ sundried tomatoes, feta cheese, pesto drizzle	
▪ cannellini bean, bacon, havarti	▪ boursin cheese, roasted fennel, grana padana	
<b>housemade potato chips</b>		<b>\$5</b>
sea salt & green onion dip GF		
<b>housemade hummus</b>		<b>\$8</b>
extra virgin olive oil, pita triangles CGF		
<b>blueberry &amp; local radish flatbread</b>		<b>\$12</b>
whipped feta cheese, pine nuts, shaved fennel V		
<b>portabella french fries</b>		<b>\$10</b>
sweet & spicy ketchup V		
<b>mini sesame pork shanks</b>		<b>\$11</b>
soy glaze, creamy slaw GF		
<b>jalapeño barbecue corkscrew shrimp</b>		<b>\$12</b>
ranch drizzle		

## Mean Greens & Housemade Soups

<b>green chile chicken stew</b>	half	<b>\$4</b>
hearty, spicy and delicious GF		
<b>corn chowder &amp; ham</b>	bowl	<b>\$6</b>
creamy and rich like a chowder should be		
<b>slate salad</b>		<b>\$6</b>
field greens, cucumbers, roma tomatoes, parmesan, house vinaigrette CGF, V		
<b>southwestern caesar</b>		<b>\$11</b>
romaine, roasted corn, black beans, cherry tomatoes corn tortilla strips GF		
<b>watermelon &amp; arugula</b>		<b>\$11</b>
english cucumber, feta, shallot vinaigrette GF		
<b>grilled asparagus caprese</b>		<b>\$12</b>
cherry tomatoes, shaved parmesan, fresh mozzarella, balsamic vinaigrette GF, V		

**GF = Gluten Free / CGF = Can be Gluten Free / V = Vegetarian**

## Seasonal Entrees & Slate Classics

<b>brown bag fish &amp; chips</b> fresh salmon in beer batter, lemon basil tartar, housemade chips served in a brown bag	<b>\$15</b>
<b>center cut pork chop</b> jalapeño barbecue sauce, buttered diced potatoes, steamed broccoli buttered corn GF	<b>\$22</b>
<b>buttermilk fried chicken breast</b> cracked peppercorn gravy, sautéed green beans, smashed potatoes	<b>\$20</b>
<b>peppered new york strip</b> grilled asparagus, horseradish mashed potatoes, red onion jam GF	<b>\$28</b>
<b>beet &amp; feta burger</b> roasted red peppers & caramelized onion, pea shoots, lemon garlic aioli, hand cut fries CGF, V	<b>\$16</b>
<b>grilled sesame crusted ahi tuna</b> jasmine rice, vegetable spring roll, soy sauce, wasabi cream, habanero mango drizzle GF	<b>\$27</b>
<b>forbidden rice &amp; salmon bowl</b> orange glazed salmon, shredded carrots, honey lemon cauliflower, spinach, kimchi CGF	<b>\$22</b>
<b>sweet soy glazed sea scallops</b> forbidden rice, jasmine rice, bean sprouts & shaved green beans salad red peppers, toasted garlic GF	<b>\$25</b>
<b>chicken fried steak</b> broccoli with aged cheddar cheese, smashed potatoes Duran's red & green chile	<b>\$16</b>
<b>udon noodle bowl</b> fried tofu, baby bok choy, napa cabbage, boiled egg, sugar snap peas red peppers, carrots, hoisin lime soy broth V, CGF <b>add chicken, pork, shrimp, or scallops for \$3</b>	<b>\$15</b>
<b>slate burger</b> 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.	<b>\$12</b>

**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