



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	
▪ fig spread, gorgonzola, honey drizzle	▪ butternut squash, sage, parmesan	
<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>pesto &amp; mushroom flatbread</b>		<b>\$12</b>
housemade pesto, roasted mushrooms, caramelized onions, fresh mozzarella, diced tomatoes 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>southwest shrimp puffs</b>		<b>\$12</b>
sweet soy drizzle		
<b>baked goat cheese &amp; marinara</b>		<b>\$13</b>
sliced crostini		

## Mean Greens & Housemade Soups

<b>green chile chicken stew</b>	<b>half</b>	<b>\$4</b>
hearty, spicy and delicious GF		
<b>corn chowder &amp; ham</b>	<b>bowl</b>	<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>curried chickpea salad</b>		<b>\$11</b>
field greens, english cucumber, roma tomatoes, fried parsnip GF, V		
<b>winter squash salad</b>		<b>\$12</b>
roasted acorn & delicata squash, toasted pecans, granny smith apples, raisins, spring mix, brown butter apple cider dressing, & shaved parmesan GF		
<b>parsnip, beet root &amp; fennel salad</b>		<b>\$11</b>
spring mix, sweet shallot vinaigrette, roma tomato, english cucumber, feta cheese GF		

## 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>prosciutto wrapped pork loin</b> roasted garlic mashed potatoes, asparagus, blueberry au jus GF	<b>\$24</b>
<b>moroccan style chicken</b> chicken braised in exotic spiced carrots, onions, tomatoes, olives, & sliced lemon with herbed rice GF	<b>\$20</b>
<b>blue cheese crusted new york strip</b> sautéed spinach & button mushrooms, potatoes rosti CGF	<b>\$30</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>pan seared sea scallops</b> lemon caper capellini, roasted fennel cream sauce, zucchini CGF	<b>\$25</b>
<b>chicken fried steak</b> broccoli with aged cheddar cheese, smashed potatoes Duran's red & green chile	<b>\$16</b>
<b>white miso mushroom ramen</b> tofu, shitake mushrooms, ramen noodles, scallions, bamboo shoots, shredded carrots, broccoli V, GF <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