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**Food to Share**

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| **bruschetta** select three from the list below | **$12** |
| tomato, fresh mozzarella, basil honey roasted ham, creamy briemarinated artichoke hearts, gouda | * **wild mushrooms, fontina cheese**
* **roasted red peppers, goat cheese**
* **sundried tomatoes, feta cheese, pesto drizzle**
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| **housemade potato chips**sea salt & green onion dip GF, V | $5 |
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| housemade hummusextra 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 stewhearty, spicy and delicious GF**corn chowder & ham**creamy and rich like a chowder should be | **half****bowl** | **$4****$6** |
| slate saladfield 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 chipsserved 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 creamhabanero 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 aiolihand cut fries CGF, V | **$16** |
| **chicken fried steak** broccoli with aged cheddar cheese, smashed potatoesDuran’s red & green chile | **$16** |
| **slate burger**local all natural beef, with or without cheese, hand cut fries CGFtoppings 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 |  |