BRUNCH

breakfasty

strawberry-banana smoothie \$3.5

yogurt, milk, fresh fruit, honey & wheat germ

fresh seasonal fruit platter \$7.5

toasted housemade banana bread & fruit yogurt

local eggs \$8.5

choice of Applewood smoked bacon, honey cured ham or green chile turkey sausage, white cheddar hash browns

green eggs & ham omelet \$9.5

local eggs folded with double roasted green chile, white cheddar & honey cured ham white cheddar hash browns

garden veggie omelet \$9

grilled zucchini, portabella mushrooms, squash & asparagus, dill havarti white cheddar hash browns

huevos rancheros \$9

with Duran's famous red or green chile

fritatta \$11

oven baked omelet with chunks of smoked salmon, Boursin cream cheese, capers & green onion

steak & eggs \$12.5

thin sliced ribeye seared with two local eggs, white cheddar hash browns

B.B.T.G – breakfast burrito to go \$7

hand held with scrambled eggs, double roasted green chile, Applewood smoked bacon & white cheddar

eggs benedict \$11

traditional & tasty

fried egg sandwich \$9

fried eggs, white cheddar, Applewood smoked bacon on a toasted ciabatta white cheddar hash browns

sausage sliders \$8.5

green chile turkey sausage on housemade green chile cheddar biscuits, chipotle gravy

dutch oven pancake with forest berry compote \$9

baked to order

french toast \$8.5

traditional made with baguettes, maple whipped butter

green chile cheddar biscuit 2.5

housemade banana bread \$3

apple fritters \$4

lunchy

fried olives \$8.5

stuffed with roasted garlic and Boursin cream cheese

housemade hummus dip \$7.5

with extra virgin olive oil and pita bread

housemade potato chips \$4

sea salt & green onion dip

chicken and funny little noodles

half \$4 big bowl \$6

corn chowder with natural ham

half \$4 big bowl \$6

caesar \$7.5

chopped romaine, roasted garlic and shaved parmesan add grilled or fried chicken for \$2.5

bacon, lettuce and fried green tomato \$9.5

on Fano nine grain, mayo, hand cut fries

cobb salad \$10

avocado, blue cheese, fried chicken breast, tomatoes, bacon, hard-boiled egg, spring mix, red wine vinaigrette, drizzled with a tomato aioli

slate burger-made with all natural local beef \$9.5

continuing with our commitment to support local farmers and sustainable farming methods, our burgers are made with specially selected all natural local beef.

with or without cheese, extra toppings available upon request

grilled yellow fin salad \$12

grilled yellow fin tuna, spring mix, green beans, cherry tomatoes lemon rosemary vinaigrette

country fried chicken \$14

smashed potatoes, garlic broccoli, chipotle gravy

brown bag fish and chips \$12

fresh salmon, battered with dark beer batter, lemon basil tartar housemade chips all in a brown paper bag

bruschetta \$9.5 Please select three from the list below

tomato, fresh mozzarella, basil
honey roasted ham, creamy brie
pepper relish & provolone
wild mushrooms, fontina cheese
marinated artichoke hearts, gouda
feta, sun-dried tomatoes, pine nuts
maytag bleu, spinach, balsamic reduction
roasted red peppers, goat cheese