



slate street cafe

## Food to Share

**housemade potato chips** \$4.5  
sea salt and green onion dip GF

**housemade hummus** \$7.5  
extra virgin olive oil, pita triangles  
CGF

**portabella french fries** \$9  
sweet and spicy ketchup V

**bruschetta** \$10  
select three from the list below  
**tomato, fresh mozzarella, basil**  
**honey roasted ham, creamy brie**  
**marinated artichoke hearts, gouda**  
**maytag bleu, spinach, balsamic**  
**wild mushrooms, fontina cheese**  
**roasted red peppers, goat cheese**  
**feta, sundried tomatoes, pine nuts**  
**dates, almonds, honey ricotta**

**smoked gouda artichoke dip** \$9  
grilled bread V

**calamari & artichokes** \$11  
raspberry-chipotle cocktail sauce

**fried green tomatoes** \$8.5  
spring mix, romesco, feta cheese V

## Mean Greens & Housemade Soups

**green chile chicken stew**  
hearty, spicy and delicious GF

half \$4  
bowl \$6

**slate salad** \$6  
field greens, cucumbers, roma tomatoes,  
parmesan, house vinaigrette CGF

**mixed greens & roasted root veggies** \$9  
turnips, carrots, beets, shaved parmesan, pumpkin  
seeds, balsamic vinaigrette GF,V

**grilled romaine hearts** \$10  
bacon, tomatoes, bleu cheese crumbles, blue cheese  
vinaigrette GF

**corn chowder & ham**  
creamy and rich like a chowder should be

half \$4  
bowl \$6

**brussels sprouts & kale caesar** \$9  
traditional caesar dressing, spicy garlic croutons,  
shaved parmesan CGF

**greek salad** \$11  
romaine, tomatoes, cucumbers, red onion, kalamatas, feta  
cheese, chick peas, artichoke hearts, pita chips CGF, V

**steak & potato salad** \$14  
romaine, sliced flank, red potatoes, roasted red peppers,  
onion straws, grilled bread, whole grain mustard vinaigrette

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## Smaller Plates & Sandwiches

<b>winter veggie mini pot pie</b> parsnips, carrots, sweet potatoes, butternut squash gravy GF, V	<b>\$9</b>	<b>slate burger</b> local all natural beef, hand cut fries your choice of toppings CGF	<b>\$10</b>
<b>penne mac</b> mushrooms, spinach, creamy cheesy sauce GF, V	<b>\$9</b>	<b>prime rib deluxe</b> thin sliced prime rib, green chile, provolone on baguette, hand cut fries	<b>\$14</b>
<b>housemade meatball trio</b> beef, chicken, eggplant with angel hair on housemade marinara	<b>\$9</b>	<b>chicken parmesan sandwich</b> fresh mozzarella, housemade marinara on baguette, side salad	<b>\$12</b>
<b>shredded squash rolled enchiladas</b> zucchini & yellow squash, green chile, Tucumcari cheddar, ancho chile sauce, cotija cheese GF,V	<b>\$10</b>	<b>brown bag fish and chips</b> fresh salmon in beer batter, lemon basil tartar, housemade chips - served in a brown bag	<b>\$15</b>
<b>mini sesame pork shanks</b> soy glaze, jasmine rice, grilled scallions GF	<b>\$10</b>	<b>blackened salmon</b> jasmine rice, grilled asparagus, orange-pineapple beurre blanc GF	<b>\$18</b>
<b>spicy penne pasta</b> green chile chicken sausage, butternut squash, sage cream sauce CGF	<b>\$15</b>		

## Old Favorites

<b>chicken fried steak</b> broccoli with aged cheddar cheese, smashed potatoes, duran's red & green chile			<b>\$16</b>
<b>grilled sesame crusted ahi tuna</b> jasmine rice, vegetable spring roll, soy sauce, wasabi cream, habanero mango cream GF			<b>\$27</b>
<b>grilled ribeye</b> root vegetable medley, roasted poblano chimichurri GF			<b>\$28</b>
<b>chicken cordon bleu</b> spanish serrano ham, manchego cheese, smashed potatoes, broccolini, herb & white wine reduction			<b>\$22</b>

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We practice caution in preparing our gluten free items but Slate Street Café 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