LUNCH

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fried green tomatoes mixed greens, romesco, feta cheese V	\$9	housemade hummus dip extra virgin olive oil & pita bread CGF, V	\$7.5
housemade potato chips sea salt & green onion dip V, GF	\$4.5	green chile conqueso tricolor corn chips V, GF	\$6.5

bruschetta

please select three from the list below

\$10

tomato, fresh mozzarella, basil wild mushrooms, fontina cheese
honey roasted ham , creamy brie roasted red peppers, goat cheese
marinated artichoke hearts, gouda feta, sun-dried tomatoes, pine nuts
maytag blue cheese, spinach, balsamic dates, toasted almonds, honey ricotta

homemade soups

green chile chicken stew hearty, spicy and delicious	half big bowl	Ψ -	corn chowder with natural ham	half big bowl	
GF			creamy and rich like a		

chowder should be

featured daily soup

using local ingredients whenever possible...ask you server for today's selection half \$4 bowl \$6

mean greens

chopped chicken & quinoa salad spinach, corn, tomato, pumpkin seeds, sundried cherries, herbed parmesan dressing GF	\$12	nicoise seared ahi tuna, romaine hearts, kalamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese, balsamic vinaigrette GF	\$14
seared salmon with field greens citrus sesame dressing GF	\$13	caesar chopped romaine, roasted garlic and shaved parmesan CGF	\$8

kale salad \$9.5

roasted fennel, oranges, sweet shallot viniagrette

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

sandwich stuff	
deluxe prime rib thinly sliced prime rib, provolone, green chile, on a baguette, hand cut fries CGF	\$12.5
bacon, lettuce and fried green tomato on fano nine grain, hand cut fries CGF	\$10
fajita chicken sandwich sliced grilled chicken, fajita onions, sweet & spicy jalapenos, tomato, pepper jack cheese, avocado, baguette, hand cut fries CGF	\$11
seared salmon club applewood smoked bacon, lettuce, tomato, green onion mayo, sourdough, hand cut fries CGF	\$12.5
shaved turkey breast with jarlsberg swiss cheese lettuce, tomato, mayo, sliced garlic bread, hand cut fries CGF	\$9.5
ahi tuna sandwich avocado, daikon sprouts, soy aioli, on ciabatta, housemade chips CGF	\$13
southwest veggie burger zucchini, squash & black bean patty topped with white cheddar, avocado, roasted corn relish, green chile mayo, hand cut fries V, CGF	\$10
PB&J organic peanut butter, strawberry jam, on farm white, housemade chips V, CGF Elvis in the House - add sliced bananas	\$6.5
grilled cheese & soup ask your server for today's selection	\$8.5
substitute salad, soup, or fruit for fries or chips on any sandwich for \$1.00 substitute gluten free bread on any sandwich for \$1.00	
other stuff	
slate burger – made with all natural local beef continuing with our commitment to support local farmers and sustainable farming methods, our burgers are made with specially selected all natural, local beef from The Western Way, Moriarty NMwith or without cheese, extra toppings available upon request CGF	\$9.5
three-cheese green chile mac & cheese	\$10
rotelli pasta, sharp cheddar, havarti & gouda	
brown bag fish and chips fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag	\$12
grilled flank steak rancheros topped with Duran's famous red & green chile, white cheddar cheese, hand cut fries	\$15

^{***}Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**

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