

# LUNCH

## starter stuff

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

## bruschetta

please select three from the list below

**\$10**

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

## housemade soups

<b>green chile chicken stew</b> <i>hearty, spicy and delicious GF</i>	half \$4 big bowl \$6	<b>corn chowder with natural ham</b> <i>creamy and rich like a chowder should be</i>	half \$4 big bowl \$6
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### featured daily soup

using local ingredients whenever possible...ask you server for today's selection

half \$4      bowl \$6

## mean greens

<b>chopped chicken &amp; quinoa salad</b> <i>spinach, corn, tomato, pumpkin seeds, sundried cherries, herbed parmesan dressing GF</i>	<b>\$12.5</b>	<b>nicoise</b> <i>seared ahi tuna, romaine hearts, kalamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese, balsamic vinaigrette GF</i>	<b>\$15</b>
<b>seared salmon with field greens</b> <i>roma tomatoes, cucumber, citrus sesame dressing GF</i>	<b>\$14</b>	<b>caesar</b> <i>chopped romaine, roasted garlic and shaved parmesan CGF</i>	<b>\$9</b>
<b>berry salad</b> <i>seasonal berries, goat cheese, spring mix, toasted almonds, honey vanilla bean vinaigrette GF, V</i>	<b>\$11</b>	<b>BLT salad</b> <i>applewood smoked bacon, cherry tomatoes, sharp cheddar, romaine, ranch dressing GF</i>	<b>\$12</b>

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

## sandwich stuff

<b>deluxe prime rib</b> <i>thinly sliced prime rib, provolone, green chile, on a baguette, hand cut fries CGF</i>	<b>\$13</b>
<b>bacon, lettuce and fried green tomato</b> <i>on fano nine grain, hand cut fries CGF</i>	<b>\$10</b>
<b>grilled chicken sandwich</b> <i>avocado, lettuce, oven roasted cherry tomatoes, ranch dressing, whole wheat roll CGF</i>	<b>\$11</b>
<b>seared salmon club</b> <i>applewood smoked bacon, lettuce, tomato, green onion mayo, sourdough, hand cut fries CGF</i>	<b>\$13</b>
<b>shaved turkey breast with jarlsberg swiss cheese</b> <i>lettuce, tomato, mayo, sliced garlic bread, hand cut fries CGF</i>	<b>\$10</b>
<b>ahi tuna sandwich</b> <i>avocado, daikon sprouts, soy aioli, on ciabatta, housemade chips CGF</i>	<b>\$14</b>
<b>southwest veggie burger</b> <i>zucchini, squash &amp; black bean patty topped with white cheddar, avocado, roasted corn relish, green chile mayo, hand cut fries V, CGF</i>	<b>\$11</b>
<b>PB&amp;J</b> <i>organic peanut butter, strawberry jam, on farm white, housemade chips V, CGF</i> <b>Elvis in the House</b> - add sliced bananas	<b>\$6.5</b>
<b>grilled cheese &amp; soup</b> <i>ask your server for today's selection</i>  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	<b>\$8.5</b>
<b>other stuff</b>	
<b>slate burger – made with all natural local beef</b> <i>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 NM</i> <i>....with or without cheese, extra toppings available upon request CGF</i>	<b>\$10</b>
<b>three-cheese green chile mac &amp; cheese</b> <i>rotelli pasta, sharp cheddar, havarti &amp; gouda</i>	<b>\$10</b>
<b>brown bag fish and chips</b> <i>fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag</i>	<b>\$12.5</b>
<b>grilled flank steak rancheros</b> <i>topped with Duran's famous red &amp; green chile, white cheddar cheese, hand cut fries</i>	<b>\$15</b>

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

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