

BRUNCH

Items in pink are our Mother's Day only specials
breakfasty

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

ham and gruyere omelet \$10

local eggs folded with ham, wild mushrooms, and gruyere cheese, home fries

garden veggie omelet \$8.5

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

huevos rancheros \$9

with Duran's famous red or green chile

frittata \$11

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

filet mignon & eggs \$18

filet mignon, two local eggs, grilled asparagus, béarnaise sauce, home fries

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 \$10

traditional & tasty

fried egg sandwich \$8.5

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

crab cake benedict \$15

crab cakes, grilled tomato, poached eggs, hollandaise

dutch oven pancake with forest berry compote \$8.5

baked to order

baked banana nut french toast \$10

oven baked, layered with bananas and walnuts, honey pecan syrup

green chile cheddar biscuit \$2.5

housemade banana bread \$3

apple fritters \$4

\$5 mimosas....everyday at slate street cafe

champagne & fresh squeezed orange juice

for the kids: \$2 sparkling cider

lunchy

fried olives \$8.5

stuffed with roasted garlic and boursin cream cheese

housemade hummus dip \$7

with extra virgin olive oil and pita bread

housemade potato chips \$4

sea salt & green onion dip

grilled peach & prosciutto salad \$12

spring mix, grilled asparagus, golden tomatoes, shaved parmesan
champagne vinaigrette

bacon, lettuce and fried green tomato \$9.5

on Fano nine grain, mayo, hand cut fries

blackened chicken \$16

fried green tomatoes, sautéed swiss chard, golden tomato sauce

slate burger- made with all natural local beef \$9

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

seared salmon \$16

green bean salad, topped with kiwi-mango salsa

cobb salad \$10

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

brown bag fish and chips \$11

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

olive tapenade, mozzarella, red pepper coulis

wild mushrooms, fontina

marinated artichoke hearts, gouda

feta, sun-dried tomatoes, pine nuts

maytag bleu, spinach, balsamic reduction

roasted red peppers, goat cheese

slate street cafe now offers catering for parties, weddings,
business luncheons, corporate events and more...
or rent out the wine loft upstairs for your next event!