

LUNCH

starter stuff

fried olives <i>roasted garlic & boursin cream cheese</i>	\$8.5	housemade hummus dip <i>extra virgin olive oil & pita bread</i>	\$7.5
housemade potato chips <i>sea salt & green onion dip</i>	\$4.5	crispy asparagus fries <i>lemon garlic aioli</i>	\$9
smoked gouda and artichoke dip \$9 <i>served with grilled bread</i>			

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

chicken and funny little noodles <i>the kind of soup that always make you feel better</i>	half \$4 big bowl \$6	corn chowder with natural ham <i>creamy and rich like a chowder should be</i>	half \$4 big bowl \$6
---	--------------------------	---	--------------------------

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 <i>spinach, corn, tomato, pumpkin seeds, sundried cherries, herbed parmesan dressing</i>	\$12	nicoise <i>seared ahi tuna, romaine hearts, kalamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese, balsamic vinaigrette</i>	\$13
seared salmon with field greens <i>citrus sesame dressing</i>	\$12	caesar <i>chopped romaine, roasted garlic and shaved parmesan</i>	\$8
orange and beet salad <i>arugula, crumbled chèvre, pomegranate vinaigrette</i>	\$9.5	spinach steak salad <i>roasted red peppers, onion straws, maytag bleu cheese, roasted garlic and rosemary vinaigrette</i>	\$14

add grilled or fried chicken to any salad \$3

sandwich stuff

deluxe prime rib <i>thinly sliced prime rib, provolone, green chile, on a baguette, hand cut fries</i>	\$12
bacon, lettuce and fried green tomato <i>on fano nine grain, hand cut fries</i>	\$9.5
ham and brie <i>arugula, marionberry mustard, on a baguette, hand cut fries</i>	\$10
seared salmon club <i>applewood smoked bacon, lettuce, tomato, green onion mayo, sourdough, hand cut fries</i>	\$12
shaved turkey breast with jarlsberg swiss cheese <i>lettuce, tomato, mayo, sliced garlic bread, hand cut fries</i>	\$9.5
pot roast sandwich <i>locally braised short ribs, caramelized onion gravy, sautéed mushrooms, sliced garlic bread, hand cut fries</i>	\$11
ahi tuna sandwich <i>avocado, daikon sprouts, soy aioli, on ciabatta, housemade chips</i>	\$12.5
southwest veggie burger <i>zucchini, squash & black bean patty topped with white cheddar, avocado, roasted corn relish, green chile mayo, hand cut fries</i>	\$9.5
PB&J <i>organic peanut butter, strawberry jam, on farm white, housemade chips</i>	\$6.5
Elvis in the House - add sliced bananas	

red chile chicken torta	\$11
<i>red chile rubbed chicken, roasted poblanos & grilled onions, avocado, tomato, cilantro, asadero cheese, chile lime cream, bolillo bread, hand cut fries</i>	
grilled cheese & soup	\$8.5
<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	

other stuff

slate burger – made with all natural local beef	\$9.5
<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</i>	
asparagus ravioli	\$12
<i>sautéed red peppers, asparagus, arugula and pepita pesto sauce</i>	
baked red trout	\$16
<i>broccolini, wild rice, maple pecan butter sauce</i>	
three-cheese green chile mac & cheese	\$10
<i>rotelli pasta, sharp cheddar, havarti & gouda</i>	
brown bag fish and chips	\$12
<i>fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag</i>	
grilled flank steak rancheros	\$15
<i>topped with Duran's famous red & green chile & white cheddar cheese</i>	

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Parties of eight or more people may be charged a 20% gratuity