

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

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
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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

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>	\$14
seared salmon with field greens <i>citrus sesame dressing</i>	\$13	caesar <i>chopped romaine, roasted garlic and shaved parmesan</i>	\$8
chopped kale salad <i>roasted grape tomatoes, pine nuts, shaved parmesan cheese, creamy lemon dressing</i>	\$9.5	grilled peach salad <i>spinach, scallions, sunflower seeds, goat cheese, white balsamic raspberry vinaigrette</i>	\$10

thai steak salad \$13

*udon noodles, bok choy, napa cabbage, daikon sprouts, cucumber,
mango, cilantro, toasted peanuts, spicy peanut vinaigrette*

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>	\$10
chile rubbed pork loin <i>lettuce, pico de gallo, avocado, green chile mayo, in a grilled flour tortilla, hand cut fries</i>	\$12
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
buffalo chicken sandwich <i>fried chicken breast tossed in buffalo sauce, lettuce, tomato, ciabatta bun, bleu cheese ranch, hand cut fries</i>	\$11
ahi tuna sandwich <i>avocado, daikon sprouts, soy aioli, on ciabatta, housemade chips</i>	\$13
southwest veggie burger <i>zucchini, squash & black bean patty topped with white cheddar, avocado, roasted corn relish, green chile mayo, hand cut fries</i>	\$10

\$6.5

PB&J

organic peanut butter, strawberry jam, on farm white, housemade chips

Elvis in the House - add sliced bananas

\$8.5

grilled cheese & soup

ask your server for today's selection

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 NM

....with or without cheese, extra toppings available upon request

\$9.5

mahi mahi tostada cups

green chile slaw, pineapple salsa, chile lime & spicy mango drizzle

\$15

veggie pizza

pesto ricotta, roasted garlic, roasted tomato, spinach, mozzarella cheese, side salad

\$11

three-cheese green chile mac & cheese

rotelli pasta, sharp cheddar, havarti & gouda

\$10

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
Parties of eight or more people may be charged a 20% gratuity