

BRUNCH

breakfasty

local eggs \$8

choice of Applewood smoked bacon, honey cured ham or green chile turkey sausage, white cheddar hash browns

green eggs & ham omelet \$8.5

local eggs folded with double roasted green chile, white cheddar & honey cured ham with white cheddar hash browns

garden veggie omelet \$8.5

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

huevos rancheros \$8.5

with Duran's famous red or green chile

frittata \$10

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

lamb scrambler \$12

lamb, feta, roasted garlic, spinach, calamata olives, white cheddar hash browns

sicilian eggs \$9

baked with oven roasted tomatoes, fresh mozzarella, basil

steak & eggs \$12

thin sliced ribeye seared with two local eggs, white cheddar hash browns

B.B.T.G – breakfast burrito to go \$6.5

hand held with scrambled eggs, double roasted green chile, Applewood smoked bacon & white cheddar

eggs benedict \$9

traditional & tasty

fried egg sandwich \$8

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

Mexican style oatmeal \$5.5

made with cinnamon, nutmeg & vanilla served with skim, 2% or whole milk

sausage sliders \$8.5

green chile turkey sausage on housemade green chile cheddar biscuits, chipotle gravy

dutch oven pancakes with forest berry compote \$8.5

strawberry ricotta stuffed brioche french toast \$9

french toast \$8

green chile cheddar biscuit \$2.5

strawberry muffin \$3

housemade banana bread \$2.5

apple fritters \$3

fresh seasonal fruit platter \$7.5

toasted housemade banana bread & fruit yogurt

smooth move smoothie \$3.5

yogurt, milk, fresh fruit, honey & wheat germ

\$5 mimosas....everyday at Slate
champagne & fresh squeezed orange juice

lunchy

fried olives \$8

stuffed with roasted garlic and Boursin cream cheese

housemade hummus dip \$6.5

with extra virgin olive oil and pita bread

housemade potato chips \$4

sea salt & green onion dip

chicken and funny little noodles

half \$4 big bowl \$6

corn chowder with natural ham

half \$4 big bowl \$6

pear & stilton salad \$7

walnuts, stilton blue cheese, field greens, port vinaigrette

Caesar \$6.5

chopped romaine, roasted garlic and shaved parmesan

bacon, lettuce and fried green tomato \$8.5

on Fano nine grain, mayo, hand cut fries

nicoise \$10

seared ahi tuna, romaine hearts, calamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese

crab cakes \$15

two housemade crabcakes over field greens

seared salmon with field greens \$9.5

citrus sesame dressing

baked chicken \$14

chicken breast stuffed with mozzarella cheese, mushrooms, sundried tomatoes & spinach, smashed potatoes

brown bag fish and chips \$10

fresh salmon, battered with dark beer batter, lemon basil tartar housemade chips

green chile chicken alfredo \$12

fettuccine, traditional alfredo sauce

Bruschetta \$9

Please select three from the list below

tomato, fresh mozzarella, basil

ahi, Asian slaw, balsamic

calabacitas, cheddar cheese

wild mushrooms, Fontina cheese

muffuletta...salami, provolone, olive relish

feta, sun-dried tomatoes, pine nuts

Maytag bleu, spinach, balsamic reduction roasted red peppers, goat cheese