



slate street cafe

DINNER

starter stuff

fried olives	\$8.5	housemade hummus	\$7.5
<i>roasted garlic & boursin cream cheese</i>		<i>extra virgin olive oil and pita bread</i>	
new orleans bbq shrimp	\$10	portabella french fries	\$8.5
<i>roasted garlic toast crisps</i>		<i>sweet and spicy ketchup</i>	
housemade tater tots	\$8	housemade potato chips	\$4
<i>spicy ketchup</i>		<i>sea salt and green onion dip</i>	
warm red pepper & feta dip	\$9	calamari & artichokes	\$10
<i>served with grilled bread</i>		<i>raspberry chipotle cocktail sauce</i>	

Bruschetta
please select three from the list below
\$9.5

tomato, fresh mozzarella, basil	wild mushrooms, fontina cheese
honey roasted ham, creamy brie	roasted red peppers, goat cheese
marinated artichoke hearts, gouda	feta, sundried tomatoes, pine nuts
maytag bleu, spinach, balsamic reduction	pear & walnut compote, shaved parmesan, balsamic reduction

two homemade soups

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

mean greens

slate salad	\$5.5	caesar	\$7.5
<i>field greens, european cucumbers, roma tomatoes, house vinaigrette</i>		<i>baby romaine, traditional caesar dressing, spicy garlic croutons, shaved parmesan</i>	
poached pears & spinach	\$9	roasted squash salad	\$8.5
<i>fresh spinach, toasted walnuts, blue cheese, raisins, herbed champagne vinaigrette</i>		<i>acorn & butternut squash, candied pecans, goat cheese, field greens, maple vinaigrette</i>	

roasted veggie napoleon \$12

grilled portabella stuffed with herbed goat cheese and pesto layers of roasted vegetables

best of the rest

grilled sesame crusted ahi tuna	\$24
<i>jasmine steamed rice, vegetable spring roll, soy sauce, wasabi cream</i>	
brown bag fish and chips	\$14
<i>fresh salmon battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag</i>	
chicken saltimbocca	\$19
<i>stuffed with brown butter sage bread crumbs, wrapped in prosciutto, roasted garlic smashed potatoes, sautéed broccolini, fennel cream sauce</i>	
cioppino	\$22
<i>spicy seafood stew with scallops, crab, cod & shrimp</i>	
Auntie May's meatloaf	\$17
<i>wrapped in prosciutto with porcini gravy, smashed potatoes</i>	
caponata & spinach lasagna	\$15
<i>roasted eggplant, tomato, garlic with spinach ricotta & housemade marinara</i>	
really big kid mac & cheese	\$11
<i>pancetta bacon, real cheese, parmesan brittle</i>	
braised short ribs	\$20
<i>smashed potatoes, oven roasted carrots & parsnips, rosemary demi glace</i>	
chicken fried steak	\$16
<i>broccoli with aged cheddar cheese, smashed potatoes, Duran's red & green chile</i>	
grilled ribeye	\$27
<i>local all natural ribeye, portabella smashed potatoes, roasted eggplant, squash, tomatoes, pearl onions and herbes de proc</i>	
baked penne pasta & chicken	\$15
<i>artichoke hearts, sundried tomatoes, fresh mozzarella, parmesan</i>	
maple pecan crusted salmon	\$22
<i>wild rice pilaf with cranberries, sautéed green beans</i>	
chicken cordon bleu	\$18
<i>spanish serrano ham, manchego cheese, smashed potatoes, sautéed baby vegetables, herb & white wine reduction</i>	

Sides

\$6

smashed potatoes

roasted garlic smashed potatoes

grilled asparagus

kanome's hot & spicy green beans

broccoli with aged cheddar cheese

warm baby vegetables