

LUNCH

starter stuff

fried olives stuffed with roasted garlic & boursin cream cheese	\$8.5	housemade hummus dip extra virgin olive oil & pita bread	\$7.5
housemade potato chips sea salt & green onion dip	\$4	crispy artichoke hearts citrus aioli	\$8.5

warm red pepper & feta dip \$9
served with grilled bread, enough to share

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, sun-dried tomatoes, pine nuts
maytag bleu, spinach, balsamic reduction	pear & walnut compote, shaved parmesan, balsamic reduction

three 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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chilled daily soup

using local ingredients whenever possible...ask your server for today's selections

half \$4 bowl \$6

mean greens

orchard chicken salad <i>grilled chicken, pears, apples, grapes, walnuts, over endive and spring mix poppyseed vinaigrette</i>	\$10	roasted squash salad <i>acorn and butternut squash, candied pecans, goat cheese, field greens, maple vinaigrette</i>	\$9
nicoise <i>seared ahi tuna, romaine hearts, calamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese</i>	\$11	pepper steak & spinach salad <i>Maytag blue cheese, fresh spinach, onion straws, horseradish vinaigrette</i>	\$12
seared salmon with field greens <i>citrus sesame dressing</i>	\$10	caesar <i>chopped romaine, roasted garlic and shaved parmesan</i>	\$7.5

add grilled or fried chicken to any salad **\$2.5**

sandwich stuff

deluxe prime rib <i>thinly sliced prime rib, provolone, green chile on ciabatta, fries</i>	\$11
pears, brie & arugula <i>pear compote, melted brie, fresh arugula tossed in balsamic vinaigrette on a baguette</i>	\$9
bacon, lettuce and fried green tomato <i>on fano nine grain, hand cut fries</i>	\$9.5
seared salmon club <i>applewood smoked bacon, green onion mayo, hand cut fries</i>	\$10
shaved turkey breast with jarlsberg swiss cheese <i>on potato bread, hand cut fries</i>	\$8.5
cubano sandwich <i>smoked pork, ham, swiss cheese, sliced pickle, chipotle mustard, on a baguette hand cut fries</i>	\$9.5
ahi tuna sandwich <i>avocado, daikon sprouts, soy aioli on a ciabatta, housemade chips</i>	\$10.5
PB&J <i>organic peanut butter, strawberry jam, housemade chips</i> Elvis in the House - add sliced bananas	\$6.5
chicken & spinach panini <i>sundried tomato relish, herbed goat cheese, grilled on a baguette with fries</i>	\$9.5
grilled cheese & soup <i>ask about today's selection</i>	\$8.5
substitute salad, soup, or fruit for fries or chips on any sandwich	\$1

other stuff

slate burger – made with all natural local beef <i>in continuing with our commitment to support local farmers and sustainable farming methods our burgers are made with specially selected all natural local beefwith or without cheese, extra toppings available upon request</i>	\$9
grilled sesame crusted ahi tuna <i>medium rare with soy, wasabi cream, pickled ginger & cucumber salad</i>	\$15
shrimp creole <i>sautéed shrimp, étouffée sauce over linguini</i>	\$14
green chile & bacon mac & cheese <i>made with three cheeses, chipotle bread crumbs</i>	\$10
brown bag fish and chips <i>fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips</i>	\$11
grilled flank steak rancheros <i>topped with Duran's famous red & green chile & white cheddar cheese</i>	\$13
caponata & spinach lasagna <i>roasted eggplant, tomato, garlic with spinach ricotta & housemade marinara</i>	\$11