



slate street cafe

DINNER

starter stuff

fried olives stuffed with roasted garlic and boursin cream cheese	\$8	housemade hummus with extra virgin olive oil and pita bread	\$6.5
classic dark ale fondue with crusty french bread	\$8.5	portabella french fries with sweet and spicy ketchup	\$8
fried goat cheese on field greens roasted tomato vinaigrette	\$8	housemade potato chips with sea salt and green onion dip	\$4
fried mac & cheese squares	\$7	calamari & artichokes with raspberry chipotle cocktail sauce	\$10
housemade marinara			
crab stuffed portabellinis		\$10	
lemon caper drizzle			

Bruschetta
please select three from the list below
\$9

tomato, fresh mozzarella, basil	wild mushrooms, fontina cheese
honey roasted ham, creamy brie	roasted red peppers, goat cheese
marinated artichoke hearts, gouda	caponata: eggplant, olives, capers tomatoes & mozzarella
maytag bleu, spinach, balsamic	feta, sundried tomatoes, pine nuts

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	\$6.5
<i>field greens, european cucumbers, roma tomatoes, house vinaigrette</i>		<i>baby romaine, traditional caesar dressing, spicy garlic croutons, shaved parmesan</i>	
baby spinach & goat cheese salad	\$8	seafood avocado	\$9.5
<i>apples, beets, warm bacon & mango dressing with crispy onion straws</i>		<i>mussels, shrimp, calamari marinated and served in avocado, spicy lime vinaigrette</i>	
asian salad		\$10	
<i>snow peas, carrots, broccoli, bok choy, napa cabbage, bell peppers, daikon sprouts, edamame, shitake mushrooms, cashews, fried egg noodles, citrus vinaigrette</i>			

best of the rest

grilled sesame crusted ahi tuna	\$22
<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>	
baked chicken breast	\$17
<i>stuffed with mozzarella cheese, mushrooms, sundried tomatoes & spinach, sautéed broccolini, smashed potatoes, champagne cream sauce</i>	
jumbo prawns over farfalle	\$19
<i>sautéed prawns, farfalle pasta, spanish serrano ham, manchego cream sauce</i>	
Auntie May's meatloaf	\$17
<i>wrapped in prosciutto with porcini gravy, smashed potatoes</i>	
stuffed pepper	\$15
<i>wild rice, seasoned squash, mushrooms, sautéed spinach, shitake cream sauce</i>	
really big kid mac & cheese	\$9
<i>pancetta bacon, real cheese, parmesan brittle</i>	
black cherry pork chop	\$24
<i>pork chop, oven roasted sweet potatoes & pecans, homestyle green beans with bacon & onions, black cherry glaze</i>	
chicken fried steak	\$16
<i>broccoli with aged cheddar cheese, smashed potatoes, Duran's red & green chile</i>	
grilled ribeye	\$26
<i>stilton bleu cheese potatoes, sautéed baby vegetables, rosemary demi-glace</i>	
baked penne pasta & chicken	\$14
<i>artichoke hearts, sundried tomatoes, fresh mozzarella, parmesan</i>	
salmon in parchment	\$19
<i>baked in parchment paper with lemon & garlic, buttered broccoli, wild rice</i>	
sheppard's pie	\$18
<i>braised beef, edamame, carrots, celery, onion, fennel gravy, smashed potato top served with a side salad</i>	
chicken cordon bleu	\$18
<i>spanish serrano ham, manchego cheese, smashed potatoes, sautéed baby vegetables, herb & white wine reduction</i>	

Sides

\$6

housemade tater tots rolled in black pepper
smashed potatoes or stilton bleu cheese potatoes
grilled asparagus / warm baby vegetables
kanome's hot & spicy green beans
sautéed button mushrooms
broccoli with aged cheddar cheese