



slate street cafe

DINNER

starter stuff

fried olives stuffed with <i>roasted garlic & boursin cream cheese</i>	\$8	housemade hummus <i>extra virgin olive oil and pita bread</i>	\$6.5
classic dark ale fondue <i>crusty french bread</i>	\$8.5	portabella french fries <i>sweet and spicy ketchup</i>	\$8
fried goat cheese on field greens <i>roasted tomato vinaigrette</i>	\$8.5	housemade potato chips <i>sea salt and green onion dip</i>	\$4
pork pot stickers <i>asian slaw and plum dipping sauce</i>	\$8	calamari & artichokes <i>raspberry chipotle cocktail sauce</i>	\$10
beer battered shrimp \$12 <i>spicy mango dipping sauce</i>			

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	feta, sundried tomatoes, pine nuts
maytag bleu, spinach, balsamic reduction	olive tapenade, mozzarella, red pepper coulis

two homemade soups

chicken and funny little noodles <i>the kind of soup that always makes 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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mean greens

slate salad <i>field greens, european cucumbers, roma tomatoes, house vinaigrette</i>	\$5.5	caesar <i>baby romaine, traditional caesar dressing, spicy garlic croutons, shaved parmesan</i>	\$6.5
baby spinach & goat cheese salad <i>Strawberries and diced mango, toasted pecans, citrus vinaigrette with crispy onion straws</i>	\$8	seafood avocado <i>mussels, shrimp, calamari marinated and served in avocado, spicy lime vinaigrette</i>	\$9.5
asain salad <i>snow peas, carrots, broccoli, bok choy, napa cabbage, peppers, daikon sprouts, edamame, shitake mushrooms, cashews, egg noodles, citrus vinaigrette</i>	\$10	chopped romaine salad <i>hearts of palm, roma tomatoes, toasted capers, crumbled stilton bleu cheese & stilton fritters, roasted tomato vinaigrette</i>	\$9.5

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>	
lemony & garlicy chicken breast	\$17
<i>roasted vegetables & feta medly, wild rice pilaf</i>	
parmesan & horseradish crusted tilapia	\$19
<i>sautéed broccolini, wild rice pilaf</i>	
Auntie May's meatloaf	\$17
<i>wrapped in prosciutto with porcini gravy, smashed potatoes</i>	
veggie enchiladas	\$15
<i>black beans, asadero cheese, smoky chipotle salsa</i>	
really big kid mac & cheese	\$9
<i>pancetta bacon, real cheese, parmesan brittle</i>	
black cherry chop	\$25
<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 new york strip	\$26
<i>topped with stilton bleu cheese, jalapenos & shallots, chive whipped potatoes, sautéed baby vegetables</i>	
baked penne pasta & chicken	\$14
<i>artichoke hearts, sundried tomatoes, fresh mozzarella, parmesan</i>	
herb crusted salmon	\$19
<i>Wilted greens, orzo pilaf, citrus vinaigrette</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