

DINNER

starter stuff

fried olives roasted garlic & boursin cream cheese	\$8.5	housemade hummus extra virgin olive oil, pita triangles	\$7.5
spicy spinach artichoke dip pita chips	\$8.5	housemade potato chips sea salt and green onion dip	\$4.5
portabella french fries sweet and spicy ketchup	\$9	calamari & artichokes raspberry-chipotle cocktail sauce	\$10
goat cheese quesadilla mushrooms, caramelized onions, avocado, sour cream, red pepper coulis	\$9.5	housemade tater tots spicy ketchup	\$8

ahi tuna nachos \$11

ahi tuna, fried wonton chips, napa cabbage, avocado, tomato, lemon garlic & soy aioli,
mango salsa

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	dates, almonds, honey ricotta

two homemade soups

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

slate salad \$5.5

field greens, cucumbers, roma tomatoes, parmesan, house vinaigrette

caesar \$7.5

traditional caesar dressing, spicy garlic croutons, shaved parmesan

mango caprese \$8.5

cherry tomatoes, fresh mozzarella, mango, basil, field greens, lemon and olive oil

gazpacho salad \$8.5

local greens, diced cucumber, avocado & roma tomatoes, roasted red pepper gazpacho vinaigrette, rustic garlic croutons & feta cheese

strawberry spinach salad \$8

toasted almonds, goat cheese, white balsamic-strawberry vinaigrette

roasted veggie napoleon \$12

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

lunch leftovers

P B & J \$7

organic peanut butter, strawberry jam, housemade chips **elvis style** – add sliced bananas

slate burger- made with all natural local beef \$9.5

continuing with our commitment to support local farmers and sustainable farming methods, our burgers are made with specially selected all natural local beef

with or without cheese, extra toppings available upon request

best of the rest

grilled sesame crusted ahi tuna

\$26

jasmine steamed rice, vegetable spring roll, soy sauce, wasabi cream

brown bag fish and chips

\$15

fresh salmon in beer batter, lemon basil tartar, housemade chips
served in a brown bag

lemon chicken

\$19

golden tomato coulis, quinoa & cannellini bean stuffed zucchini

moules frites

\$20

steamed blue mussels, golden tomato saffron broth, crispy serrano ham, french fries

Auntie May's meatloaf

\$18

wrapped in prosciutto with porcini gravy, smashed potatoes

veggie lasagna of the day

\$15

ask your server for today's selection

really big kid mac & cheese

\$12

pancetta bacon, real cheese, parmesan brittle

locally smoked pork loin

\$24

mustard bbq sauce, potato & cheddar cheese pie, green beans

chicken fried steak

\$16

broccoli with aged cheddar cheese, smashed potatoes, duran's red & green chile

Parties of 8 or more people may be charged a 20% gratuity

italian style dusted ribeye	\$28
balsamic sautéed shitakes, baby vegetables, roasted garlic smashed potatoes	
baked rigatoni pasta	\$16
italian sausage, mushrooms, red onion, housemade marinara, parmesan, fresh mozzarella	
arugula pesto salmon	\$24
jasmine rice pilaf, grilled asparagus, garlic butter	
chicken cordon bleu	\$21
spanish serrano ham, manchego cheese, smashed potatoes, sautéed baby vegetables, herb & white wine reduction	
blackened ruby red trout	\$22
baby vegetables, jasmine rice pilaf, sun-dried tomato basil butter	

sides

\$6

roasted garlic smashed potatoes

grilled asparagus

kanome's hot & spicy green beans

broccoli with aged cheddar cheese

smashed potatoes

warm baby vegetables

Ask about our gluten free options

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness