



DINNER MENU

CHEESE + CHARCUTERIE

CHEESE PLATTER 18
MANCHEGO - SHEEP
CASTELOES - COW
LA TUR - THREE MILKS:
GOAT/SHEEP/COW

CHARCUTERIE PLATTER 18
CHORIZO - CALIFORNIA
SERRANO - SPAIN
FENNEL SALAMI -
CALIFORNIA

TASTING MENUS

3 - COURSE MENU 36
SHISHITO PEPPERS, OR
SCALLOPS, OR
DUCK EGG ROLL

SPRING RISOTTO, OR
CRAB CAKE, OR
FILET MIGNON

ANY OF OUR DESSERTS
**3 - COURSE WITH
WINE PAIRING 56**
ADD WINE PAIRING
TOWARDS YOUR DINNER

CHEF'S MENU 45

MINI BITE

ARUGULA SALAD, OR
SEAFOOD CEVICHE, OR
QUAIL

ANTARCTIC SALMON, OR
PAELLA MIXTA, OR
DRY-AGED RIB-EYE

ANY OF OUR DESSERTS
**CHEF'S TASTING MENU +
WINE PAIRING 70**
ADD WINE PAIRING
TOWARDS YOUR DINNER

PRIVATE DINING

WE ARE AVAILABLE FOR
PRIVATE EVENTS.
PLEASE EMAIL US AT
CONTACT@SLATEWINEBAR.COM

WEEKLY SPECIALS

PORTUGUESE SOUP 8
KALE - POTATO - LINGUIÇA
FRIED GOAT CHEESE + ARUGULA SALAD 9
BALSAMIC VINAIGRETTE (V)
CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8
SEAFOOD CEVICHE 14
OCTOPUS - SALMON - SHRIMP - LIME - CORN CHIPS (GF)
BARBECUE QUAIL 12
SWEET CHILI - MIXED BEANS (GF)
FROM THE SEA: PAN-SEARED ANTARCTIC SALMON 22
"TOMACAT" FISH INFUSED RATATOUILLE (GF)
AWARD-WINNING PAELLAS: PAELLA MIXTA 26
CHICKEN - PORK - SHRIMP - SAFFRON - BOMBA RICE (GF)
BUTCHER'S CHOICE: DRY-AGED RIB-EYE 30
MARYLAND ROSEDA FARM STEAK - BEURRE MAÎTRE D'HÔTEL -
ROASTED BRUSSEL SPROUTS WITH BACON & ONIONS

STARTERS

SLATE SALAD 8
MIXED GREENS - TOMATOES - CUCUMBERS - CARROTS
LEMON DIJON VINAIGRETTE (GF) (V)
CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8
ONION SOUP 9
GRUYERE CHEESE - CROSTINI
BLISTERED SHISHITO PEPPERS 9
OLIVE OIL - SEA SALT (V) (GF)
AHI TUNA POKE 15
AVOCADO - WONTON CHIPS
PAN SEARED SCALLOPS 14
SALMON ROE - GRILLED WHITE CORN - BUR BLANC (GF)
DUCK EGG ROLLS 12
HOISIN SOY CHILI SAUCE
LAMB CHOPS 14 (FULL ORDER 27)
ROSEMARY RED WINE SAUCE - POOR MAN'S POTATOES (GF)

ENTREES

SPRING RISOTTO 22
SHIITAKE MUSHROOMS - SQUASH - SUN-DRIED TOMATOES (GF) (V)
CHICKEN OR SHRIMP + 6, SCALLOPS OR HANGER STEAK + 8
CHESAPEAKE JUMBO LUMP CRAB CAKE 26
HARICOTS VERTS - CAULIFLOWER -
CONFIT CHERRY TOMATOES - TARTAR SAUCE
SUPER FILET MIGNON CHEESEBURGER 20
SHIITAKE MUSHROOMS & GARLIC WITH SUPERIOR BLACK ANGUS
TENDORLOIN - CHIPOTLE AIOLI - CRISPY SHALLOTS - TOMATO -
LETTUCE - GRUYERE CHEESE - BRIOCHE BUN - FRIES
FILET MIGNON 26
PEPPERCORN SAUCE - WILD MUSHROOMS -
ROASTED RAINBOW MARBLE POTATOES (GF)
CHESAPEAKE JUMBO LUMP CAKE + 10

dannyledos
Chef & Sommelier