



DINNER MENU

CHEESE + CHARCUTERIE

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

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

TASTING MENUS

3 - COURSE MENU 36

BRUSCHETTA, OR
SCALLOPS, OR
DUCK EGG ROLL

GNOCCHI VERDE, OR
CRAB CAKE, OR
FILET MIGNON

ANY OF OUR DESSERTS

3 - COURSE WITH WINE PAIRING 56

ADD WINE PAIRING TO YOUR
DINNER

CHEF'S MENU 45

MINI BITE

GAZPACHO, OR
WATERMELON ARUGULA,
OR
SMOKED CHICKEN
EGGROLL

SALMON, OR
PAELLA, OR
WAGYU NY STRIP

ANY OF OUR DESSERTS

CHEF'S TASTING MENU + WINE PAIRING 70

ADD WINE PAIRING TO YOUR
DINNER

PRIVATE DINING

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

WEEKLY SPECIALS

WATERMELON GAZPACHO 8 (GF) (V)

WATERMELON ARUGULA SALAD 10

GOAT CHEESE - WATERMELON RADISH - BALSAMIC (GF) (V)

CHICKEN, SHRIMP, AHI TUNA + 6 OR HANGER STEAK + 8

SMOKED CHICKEN EGGROLLS 12

CAROLINA BBQ SAUCE

FROM THE SEA: PAN-SEARED SALMON NIÇOISE 24

EGG - OLIVES - MARBLE POTATOES - CHERRY TOMATOES (GF)

AWARD-WINNING PAELLA: ALICANTE SEAFOOD PAELLA 25

HEAD-ON SHRIMP - LITTLE NECK CLAMS - CALAMARI

SAFFRON - BOMBA RICE (GF)

BUTCHER'S CHOICE: WAGYU NY STRIP STEAK 34

PETITE NY STRIP OF AUSTRALIAN WAGYU

ROASTED BRUSSEL SPROUTS WITH BACON & ONIONS (GF)

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

SUMMER BRUSCHETTA 12

BURRATA, TOMATO & BASIL - ESCALIVADA -

PUTTANESCA - SHISHITO PEPPERS (V)

AHI TUNA POKE 15

AVOCADO - WONTON CHIPS

PAN SEARED SCALLOPS 14

SALMON ROE - GRILLED WHITE CORN - BEURRE 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

GNOCCHI VERDE 18

FRESH & SUN-DRIED TOMATOES - PEPPERS - FRESH PARMESAN (V)

CHESAPEAKE JUMBO LUMP CRAB CAKE 26

FAVA BEANS - CORN - CONFIT CHERRY TOMATOES

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

WHITE WINE HERB & PEPPERCORN SAUCE

WILD MUSHROOMS - GRILLED ASPARAGUS (GF)

CHESAPEAKE JUMBO LUMP CAKE + 10

danny lledo
Chef & Sommelier

CONSUMER ADVISORY: CONSUMPTION OF UNDER-COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

(V) VEGETARIAN (GF) GLUTEN-FREE. 20% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE.

7/25/2018