



# LUNCH MENU



## SOUPS + SALADS

PORTUGUESE SOUP 9  
KALE-POTATOES-LINGUIÇA

ONION SOUP 9  
GRUYERE CHEESE - CROSTINI

SLATE GARDEN SALAD 8  
TOMATOES - CUCUMBERS -  
CARROTS - LEMON DIJON  
VINAIGRETTE (GF) (V)

ARUGULA SALAD 10  
FRIED GOAT CHEESE -  
GALA APPLES -  
BALSAMIC VINAIGRETTE (V)

ADDITIONS  
CHICKEN, SHRIMP, +6  
AHI TUNA + 8  
HANGER STEAK + 10

## EXPRESS LUNCHES

SALAD + SOUP 12

\*\*HANDHELD + APPETIZER  
18

\*\*HANDHELD + DESSERT 18

## PRIVATE DINING

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

## STARTERS

CHEESE OR CHARCUTERIE PLATTERS 18 EACH  
CHEESES: MANCHEGO - BURRATA - LA TUR  
MEATS: CHORIZO - SERRANO - FENNEL SALAMI

IBERICO DE BELLOTA 20  
IMPORTED - FREE RANGE - ACORN FED - BLACK PIGS - CURED  
FOR 30 MONTHS

\*\*CAJUN SHRIMP 12  
LIME - GARLIC - CAJUN SPICES - CROSTINI

PAN SEARED SCALLOPS 14  
SALMON ROE - POLENTA CAKE - BEURRE BLANC (GF)

\*\*SMOKED CHICKEN EGG ROLLS 12  
CAROLINA BBQ SAUCE

## HANDHELDS + ENTREES

\*\*FISH TACOS 11  
3 CORN TORTILLAS - BEER BATTERED COD -  
CHIPOTLE AIOLI - LETTUCE - PICO DE GALLO

\*\*CHICKEN BACON TACOS 11  
3 CORN TORTILLAS - GRILLED CHICKEN - CRISPY BACON -  
LETTUCE - PICO DE GALLO - CHIPOTLE AIOLI

TUNA STEAK BURGER 18  
6OZ AHI TUNA - CARAMELIZED ONIONS -  
CHIPOTLE AIOLI - BRIOCHE BUN - FRIES OR SALAD

\*\*SLATE CHEESEBURGER 13  
LOCAL ANGUS BEEF - LTO - BRIOCHE BUN -  
HORSERADISH SAUCE - GRUYERE - FRIES  
+2/EACH - EGG - APPLEWOOD BACON

STEAK FRITES 20  
HANGER STEAK - RED PEPPER CHIMICHURRI - FRIES

*dannyledos*  
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.

