

SLATE

TABLE

Pumpkin Ravioli

Pumpkin Jam, Goat Cheese, Pumpkin Seed,
Sage Brown Butter Gastrique

Mushroom Popover

Mushroom Foam, Pulled Brisket, Cotija, Fennel

Foie Gras Toast

Rhubarb Preserves, Crispy Skin, Tallow Toasted Brioche,
Pickled Celery

Cajun Crab Cake

Boiled Peanuts, Corn, Caviar, Creme Fraiche Pepper Foam

Gnocchi Carbonara

Seared Shrimp, Guanciale, Pecorino, Egg Yolk,
Cracked Pepper Tuile

Crispy Pork Belly

Apple & Allspice, Beer Glace, Chai Carrot Puree

Beef Tartare

Potato Pave, Shallot, Caper, Chive, Cured Yolk, Black Garlic

Soup

Daily Selection

FROM THE HEARTH Pizzas Served As Ready

Bone Marrow

Hearth Roasted Marrow, Pecan Gremolata, Marrow Tart,
Cress, House Bread

Hearth Roasted Brie

Truffle Honey, Apple Hazelnut Butter, Micro Basil,
House Crackers

Margherita

Marinara, Fresh Mozzarella, Basil

Papa Chuck

Julienne Pepperoni, House Sausage, Diced Pineapple

Roasted Mushroom

Charred Onion, Garlic Pesto, Pecorino, Fresh Thyme

Pulled Pork

Carrot Puree, Corn, Cherry Tomato, Pepper Jack, Cotija, Chive

Pizza of the Week

Ask Your Server About Your New Favorite Pie

SALAD

Grilled Romaine

Pancetta, Pecan, Blue Cheese, Tomato, Shallot,
Herb-Mustard Dressing

Spicy Thai Noodle

Peanut, Sesame, Herbs, Kale, Carrot, Udon

Seasonal

Mizuna, Butternut, Spiced Seeds & Nuts,
Compressed Apple, Beet, Fig Dressing

MAIN

SLATE Brisket

Roasted Acorn Squash, Black Eye Pea Bisque,
Biscuit Gremolata, Black Garlic, Crispy Shallot

Smoked Lamb Rack*

Stone Ground White Grits Aligot,
Mint & Hazelnut Asparagus, Fresno

Spinach Risotto

Seared Wild Mushrooms, Pumpkin Cremeux,
Pumpkin Seed, Confit Cherry Tomato

Wagyu Burger*

Gruyere, Arugula, Onion Jam, Pickles
Served with Truffle Fries

Seared Scallops*

Sunchoke, Sunflower Seed Cracker, Beet,
Brule Butternut, Mole Soil

SRF Pork Tenderloin*

Chaurice, Fingerling, Corn Foam, Haricot Verts

Wood-Grilled Filet Mignon*

Hen of the Woods, Toasted Garlic, Pickled Shallot,
Pommes Duchess, Jus

Herb Crusted Halibut*

Leek Emulsion, Glazed Fall Vegetables,
Orange Fennel Salad

Heirloom Stuffed Chicken Breast

Sausage Stuffed, Kumato Tomato,
Yukon Gold Fondants, Lemon & Pea Cream

SHARE

Andouille Mac & Cheese

Four Cheese Blend, Cavatappi,
Biscuit Crumb

Potato Au Gratin

Thyme, Gruyere,
Pistachio Butter

Foie Gras Dirty Rice

Anson Mills Carolina Gold, Trinity,
Foie Gras, Buttermilk Creme Fraiche

Haricot Verts

Toasted Almonds,
Roasted Shallot Gastrique

Spice Roasted Carrots

Orange Zest, Peanuts, Ginger

EXECUTIVE CHEF: KEVAN HO

 Vegetarian

20% Gratuity applied to parties of 6 or more. *Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before ordering, please notify your server of any allergies as not all ingredients are listed.