

SLATE

STARTER

Mushroom Popover 16

Mushroom Foam, Pulled Brisket, Cotija, Fennel

Cajun Crab Cake 25

Boiled Peanuts, Corn, Caviar, Creme Fraiche Pepper Foam

Gnocchi Carbonara 22

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

Crispy Pork Belly 16

Apple & Allspice, Beer Glace, Chai Carrot Puree

Beef Tartare 20

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

Soup 12

Daily Selection

FROM THE HEARTH Pizzas Served As Ready

Hearth Roasted Brie 18

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

Margherita 16

Marinara, Fresh Mozzarella, Basil

Papa Chuck 18

Julienne Pepperoni, House Sausage, Diced Pineapple

Roasted Mushroom 22

Charred Onion, Garlic Pesto, Pecorino, Fresh Thyme

Pulled Pork 22

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

Pizza of the Week 25

Ask Your Server About Your New Favorite Pie

TABLE

Andouille Mac & Cheese 14

Four Cheese Blend, Cavatappi, Biscuit Crumb

Spice Roasted Carrots 12

Orange Zest, Peanuts, Ginger

Potato Au Gratin 15

Thyme, Gruyere, Pistachio Butter

Haricot Verts 12

Toasted Almonds, Roasted Shallot Gastrique

SALAD

Grilled Romaine 14

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

Spicy Thai Noodle 14

Peanut, Sesame, Herbs, Kale, Carrot, Udon

Seasonal 14

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

MAIN

SLATE Brisket 40

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

Smoked Lamb Rack* 55

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

Spinach Risotto 40

Seared Wild Mushrooms, Butternut Squash Cremeux and Seeds, Confit Cherry Tomato

Wagyu Burger* 28

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

Seared Scallops* 58

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

SRF Pork Tenderloin* 45

Chaurice, Fingerling, Corn Foam, Haricot Verts

Wood-Grilled Filet Mignon* 58

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

Herb Crusted Seasonal Fish* 50

Leek Emulsion, Glazed Fall Vegetables, Orange Fennel Salad

Heirloom Stuffed Chicken Breast* 38

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

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.