


# SLATE

## TABLE

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**Basil Hazelnut Hummus**   
*Hazelnut Pesto, Sundried Tomato Aioli*


**Confit Duck Croquette**  
*Carrot Puree, Spicy Cucumber, Orange Emulsion*

**Spinach Gnocchi**   
*Pine Nut Butter, Pine Nut Brittle,  
Midnight Moon Foam, Whipped Feta*

**Pancetta & Pepper Jack Hushpuppies**  
*Pepper Jelly, Roasted Pepper & Shallot Aioli, Parmesan*

**Crispy Pork Belly**  
*Buttermilk, White BBQ, Thyme, Fresno*

**Carpaccio\***  
*Radish, Bleu, Capers, Shallot, Arugula, Black Garlic*

**Spinach & Artichoke Dip**   
*House-Baked Bread, Fig Marmalade, Brie*

## FROM THE HEARTH

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Pizzas Served As Ready

**Margherita**   
*Marinara, Fresh Mozzarella, Basil*

**Papa Chuck**  
*Julienne Pepperoni, House Sausage, Diced Pineapple*

**Compressed Pear**   
*Vanilla Ricotta, Biscuit Streusel*

**Roasted Mushroom**   
*Charred Onion, Garlic Pesto, Pecorino, Fresh Thyme*

**Pulled Pork**  
*Carrot Puree, Corn, Cherry Tomato, Pepper Jack, Cotija, Chive*


**Bianca**   
*Goat Cheese Mornay, Black Pepper, Shaved Truffle,  
Dressed Arugula*

## SALAD


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Steak\* / Chicken / Shrimp\*

**Grilled Romaine**  
*Pancetta, Pecan, Blue Cheese, Tomato, Shallot,  
Herb-Mustard Dressing*

**Caesar**   
*Romaine, Parmesan, House Dressing, Croutons*

**Roasted Beet**   
*Goat Cheese, Arugula, Pear, Balsamic Pearl,  
Burrata, Herb-Mustard Dressing*

**Spicy Thai Noodle**   
*Peanut, Sesame, Herbs, Kale, Carrot, Udon*

## MAIN

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**SLATE Brisket**  
*Celery Root Dauphine, Porter Glaze,  
Roasted Allium Marmalade,  
Whole Grain Mustard*

**Smoked Lamb Rack\***  
*Parsnip, Caramelized Shallot Jus, Brussel Slaw,  
Tomato Emulsion*

**Seared Romanesco**   
*Mushroom Risotto, Summer Truffle, Pecan Jam*

**Herb Roasted Bronzini\***  
*Celery Root Puree, Seared Turnip,  
Almond Cream, Herb Oil*

**Pork Tenderloin\***  
*Snake River Farms Kurobuta Pork, Baby Zucchini,  
Carrot, Radish, Soubise, Polenta*

**Wood-Grilled Strip Loin\***  
*Beet Root Béarnaise, Crispy Vegetables,  
Bacon-Black Pepper Sherry*

**SLATE Chicken**  
*Asparagus Hash, Confit & Brined, Bordelaise*

**Wagyu Burger\***  
*Gruyere, Arugula, Onion Jam, Pickles  
Served with Truffle Fries*

## SHARE

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**Andouille Mac & Cheese**  
*Cheddar, Gruyere, Provolone, Mozzarella,  
Andouille, Bread Crumbs*

**Grilled Asparagus**  
*Prosciutto, Lemon Oil, Feta*

**Crispy Brussels Sprouts**  
*Red Onion, Bacon-Black Pepper Vinaigrette*

**Truffle Fries**  
*House-Cut, Double Blanched,  
Truffle Oil, Parmesan* 

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.