

American Slang

MODERN BRASSERIE

Mother's Day Brunch

SMALL PLATES

CRISPY DUCK RILLETTES \$16
Sauce Ravigote | Arugula-Petite Heirloom Tomato Salad

HOUSE-MADE LAMB MEATBALLS \$9
Roasted Red Pepper and Tomato Ragout | Parmesan | Fresh Herbs

DOMESTIC SHRIMP REMOULADE \$14
Wild Caught Shrimp | Spicy Sauce | Charred Lemon

DEVILED EGGS \$13
Dijon Mustard | Horseradish | Calabrian Chili

BOSTON LETTUCE \$10
Buttermilk-Herb Dressing | Shaved Radishes
Petite Heirloom Tomatoes | Avocado

SLANG SALAD \$9
Baby Greens | Petite Heirloom Tomatoes | Pickled Grapes
Crumbled Bleu Cheese | Slivered Almonds | Herb Vinaigrette

TRADITIONAL CAESAR SALAD \$9
Hearts of Romaine | Black Pepper Croutons | White Anchovies | Caesar Dressing

ADD CHARRED CHICKEN \$7, POACHED WILD SHRIMP \$9, KC STRIP \$10

LARGE PLATES

EGGS BENEDICT

Fresh Fruit | Asparagus

HAM \$15 CRAB \$18

AVOCADO \$14

BUTTERMILK PANCAKES \$12
Strawberries, Powdered Sugar

LA ROYALE \$15
2 Eggs | Breakfast Potato | Bacon | Sausage
Fresh Fruit | Choice Of Toast

BELGIAN WAFFLE \$12
Warm Maple Syrup & Butter
Add Strawberries & Cream \$4

VANILLA BATTERED FRENCH TOAST \$12
Cream & Fresh Mint

CROQUE MADAME \$15
Ham, Gruyere | Egg | Sourdough | Arugula
Fresh Fruit

BIRCHER MUESLI \$12
Overnight Oats | Tart Apple | Lemon
Greek Yogurt | Strawberries

AVOCADO TOAST \$10
Local Multigrain Toast
Ripe Avocado | Microgreens
Add Poached Shrimp or Smoked Salmon \$7
Add 2 Eggs Cooked to Order \$6

OMELETTE

Fresh Fruit & Breakfast Potato

PROVENCE \$14
Spinach | Goat Cheese | Mushroom | Shallot | Herbs | Tomato

MEAT AND CHEESE \$15
Ham | Bacon | Cheddar | Herbs

DE LA MER \$20
Lobster | Gruyere | Shallot | Chives | Asparagus

MOTHER'S DAY ENTREÉS

PAN ROASTED ALASKAN HALIBUT \$38
Saffron Beurre Blanc | Salmon Roe
Crushed Fingerlings | Baby Spring Vegetable Sauté

FRESH PAPPARDELLE \$38
Cold-Water Lobster, Forest Mushrooms
Artichoke and Spring Peas | Rose Crème } Fresh Oregano

BRAISED BEEF SHORT RIB \$21
Burgandy Wine Sauce | Roasted Potato | Spring Vegetables

BRASSERIE CHICKEN \$16
House Demi | Fresh Herb Butter | Asparagus | Rainbow Carrot

CHARRED ORGANIC SALMON \$22
Warm Lemon Vinaigrette
Wild Mushrooms and Spinach

BLUE CRAB CAKE \$21
Lemon Aioli | Petite Heirloom Tomato | Arugula Salad

***STEAK FRITES** 5oz \$27 10oz \$39
Kansas City Strip | Fresh Herb Butter | Hand Cut Fries
Two Eggs to Order

***SLANG BURGER** \$14
ADD CAGE-FREE EGG \$3
Angus Beef | Butter Lettuce | Red Onion | Tomato | Cheddar | Brioche

DESSERTS

RUSTIC APPLE TART \$12
Vanilla Bean Ice Cream | Caramel

TRADITIONAL CRÈME BRULEE \$12
Almond Meringue Cookie | Raspberry

FRESH BLUEBERRY TART \$12
Whipped Crème Fraiche

CHOCOLATE MOUSSE CAKE \$12
White Chocolate Mousse | Milk Chocolate Mousse
Ganache | Strawberry Salad

BEVERAGES

DASANI \$5
SAN PELLEGRINO .5 LITER \$6
PERRIER 11OZ \$6
AQUA PANNA .5 LITER \$6
JUICE \$5

SODA \$5
ICED TEA \$5
COFFEE \$5
CAPPUCCINO \$7
LATTÉ \$7

