

American Slang

MODERN BRASSERIE

SPRING LUNCH 2019

CHARCUTERIE & CHEESE

DAILY SELECTION OF CURED MEAT AND ARTISAN CHEESE, ONION MARMALADE, OLIVES
CORNICHON, STONE GROUND MUSTARD, GRISSINI, LAVOSH, CIABATTA 20

APPETIZERS

WILD MUSHROOM BISQUE	CIABATTA, SWEET BUTTER	9
COLOSSAL SHRIMP COCKTAIL	ICE BOWL, COCKTAIL & REMOULADE SAUCES, CHARRED LEMON	17
LAMB MEATBALLS	ROASTED RED PEPPER & TOMATO RAGOUT, PARMESAN, FRESH HERBS	10
BLUE CRAB CAKE	WASABI AIOLI, MICRO SLAW, SCALLION, BLACK & WHITE SESAME	14
FRENCH ONION GRATINE	GRUYERE, FRESH HERBS	9
MUSSELS MARCHAND DE VIN	ROASTED FENNEL, TOMATO, GARLIC, EVOO, FRESH THYME BUTTER, F2M CIABATTA	16
TOMATO BASIL SOUP	CIABATTA, SWEET BUTTER	9

SALADS

ALAMEDA	GREENS, TOMATO, CUCUMBER, CARROT, CROUTON, HOUSE VINAIGRETTE	9
PLAZA SPRING	BABY ARUGULA, BUTTER LETTUCE, FRESH BLUEBERRIES, ROASTED GRAPE TOMATO, BACON	12
	SMOKED MOZZARELLA, PINE NUTS, CHABLIS VINAIGRETTE ADD COLD WATER LOBSTER \$12 ADDITIONAL	
CALIFORNIA COBB	BUTTER LETTUCE, BACON, HEIRLOOM TOMATO, HASS AVOCADO, MAYTAG	16
	BLUE CHEESE, CHARRED CHICKEN BREAST, FRESH BOILED EGG, GREEN GODDESS DRESSING	
ROASTED BEET & RAINBOW CARROT	LOCAL BEETS & ORGANIC CARROTS, FINGERLING POTATO, HEIRLOOM TOMATO	16
	GOAT CHEESE, BABY FIELD GREENS, WHITE BALSAMIC VINAIGRETTE	
*RARE TUNA NIÇOISE	YELLOWFIN TUNA, FRENCH BEANS, FINGERLING POTATO, HOUSE BOILED EGGS	18
	HEIRLOOM TOMATO, NIÇOISE OLIVE, RED WINE VINAIGRETTE	

SANDWICHES & BURGERS

SLANG REUBEN	SMOKED PASTRAMI, LOCAL SAUERKRAUT, BABY SWISS, F2M LIGHT RYE, RUSSIAN DRESSING	15
MEDITERRANEAN ROASTED VEGETABLE	EGGPLANT, SWEET PEPPERS, SUMMER SQUASH, ZUCCHINI, GOAT CHEESE, HUMMUS, NAAN	15
CHARRED CHICKEN BREAST	SPICY ONION STRAWS, GRUYERE, GREEN GODDESS, BUTTER LETTUCE, HEIRLOOM TOMATO	15
*YELLOWFIN TUNA BURGER	BUTTER LETTUCE, ASIAN MICRO SLAW, HEIRLOOM TOMATO, WASABI AIOLI, F2M BUN	17
*SLANG BURGER	6OZ ANGUS BEEF, LETTUCE, TOMATO, RED ONION, CHEDDAR, F2M BUN	14
*ICON BURGER	6OZ ANGUS BEEF, ONION MARMALADE, GOAT CHEESE, ARUGULA, HEIRLOOM TOMATO,	17
	SMOKED BACON, HOUSE AIOLI, F2M BUN	

ENTREES

FETTUCCHINI PRIMAVERA	LOCAL ASPARAGUS, ARTICHOKE HEART, FOREST MUSHROOMS, RED PEPPER	23
	CRISPY SHALLOT, CHABLIS CREMA, AMERICAN GRANA	
*KANSAS CITY STRIP FRITES	HAND CUT BEEF, HAND CUT FRITES, HOUSE DEMI, HERB BUTTER	10oz/35 5oz/25
CHICKEN ZIA TERESA	HEIRLOOM TOMATO, LOCAL CILANTRO, BEL PAESE CHEESE, HOUSE JUS	24
	CREAMY FETTUCCHINI, GRILLED ASPARAGUS	
CHARRED ORGANIC SALMON	RED QUINOA, FOREST MUSHROOMS, LOCAL SPINACH, ROASTED MUSHROOM BROTH	34
	HEIRLOOM TOMATO	
CHICKEN BRASSERIE	HOUSE DEMI, FRESH HERB BUTTER, ROASTED FINGERLING	25
	GRILLED ASPARAGUS, RAINBOW CARROT	
*FILET MIGNON MADAGASCAR	6OZ HAND CUT BEEF, MADAGASCAR PEPPERCORN SAUCE	38
	WHITE CHEDDAR GRATINE, FRESH ASPARAGUS, RAINBOW CARROTS	
FISH & FRITES	ALASKAN COD, COCKTAIL & REMOULADE SAUCES, CHARRED LEMON	26
BOUILLABAISSE	SALMON, SHRIMP, LOBSTER, MUSSELS, JULIENNE VEGETABLES	32
	SAFFRON BROTH, BAGUETTE, ROUILLE	

SIDES

ROASTED FINGERLING POTATO FRESH HERBS	WHITE CHEDDAR GRATIN
ROASTED RAINBOW CARROTS TARRAGON, LOCAL HONEY	FRENCH BEANS CRISPY SHALLOTS
ROASTED MUSHROOMS FRESH HERBS, GARLIC, SHALLOTS	FRESH GRILLED ASPARAGUS

