

## SMALL PLATES & SHAREABLES

**Shrimp & Grits** (gf) **9<sup>5</sup>**  
sautéed shrimp served over grits with a lobster cream sauce and a roasted bacon-corn relish.

**Ssam** (v\*) **9<sup>25</sup>**  
two korean-style lettuce wraps served with a chili gastrique, pickled asian slaw and sticky rice. choice of crispy pork or fried tofu.

**Hummus Plate** (v, gf\*) **9**  
roasted garlic hummus served with fried pita chips, english cucumber, feta and a tomato-olive-basil tapenade.

**Crab Dip** (gf\*) **11**  
creamy house-made crab dip served with fried pita chips and english cucumber.

**Chef's Cheese Board** **14**  
platter of artisanal cheese, and turner ham. served with grilled bread, a seasonal compote, and pickled accompaniments.

**Wings** (gf) **10**  
eight fried chicken wings. choice of sweet & sour or buffalo sauce.

**Fried Cauliflower** (v\*) **10**  
choice of sweet & sour or buffalo sauce.

**Falafel** (v) **8**  
fried chickpea and edamame fritters served with a cucumber-garlic aioli and pickled red onions.

(v) = vegan  
(v\*) = vegan upon request.  
(gf) = gluten-free  
(gf\*) = gluten-free upon request.

## HANDHELDS

all handheld fare served with choice of side.

**Fried Chicken Sandwich** **10**  
a buttermilk fried chicken breast topped with bacon, pimento cheese, iceberg lettuce and a cranberry compote. served on our house-made roll.

**Falafel Wrap** (v\*) **9**  
fried chickpea and edamame fritters, tomato, feta, lettuce, red onion and a cucumber-garlic aioli in a flour tortilla.

**Clementine Burger** (gf\*) **10**  
topped with shredded lettuce, tomato, red onion and mayo on our house-made bun.

**Add Ons \$1 Each:**  
cheddar . pimento . provolone . swiss . a fried egg . bacon

*clementine*  
food + music + art

## BIG PLATES & BOWLS

**Fried Chicken** **13/17**  
buttermilk fried chicken breast(s) topped with pepper gravy and turner ham. served with grits and garlicky-bacon greens.

**Seared Tuna** (gf) **19**  
seared tuna served over kimchi fried rice, with a fried egg, pea shoots, japanese mayonaise, nori, wasabi peas and a chili gastrique.

**Bi Bim Bop** (v\*, gf) **12/15**  
a bowl of sticky rice, kimchi, pickled vegetables, a chili gastrique, fried tofu, hot peppers, pea shoots, miso dressing and fried egg(s).

**Bistro Steak** (gf\*) **19**  
two 4 oz. grilled bistro medallions served with yukon gold potatoes au gratin, fried onion laces, vegetable of the day and a garlic-herb demi glace.

**Grilled Salmon** (gf) **14/17**  
grilled salmon topped with a basil-caper relish. served over roasted potatoes, asparagus and grape tomatoes.

**Red Curry** (v, gf) **16**  
a bowl of coconut red curry served with sticky rice, red peppers, green beans, edamame and cauliflower. choice of sautéed chicken, sautéed shrimp, grilled salmon or fried tofu.

**Ramen** **15**  
a bowl of our chef's rich, house-made duck broth served over alkaline noodles with pork belly, a sous-vide egg, green onions, hot peppers, fresh cilantro, purple cabbage and soy-marinated shiitakes.

**Add to any dish:** shrimp 5  
salmon 5 chicken 4 tofu 4

### Sides

all handheld fare served with choice of side.

<b>Red &amp; Black Bean Chili</b> (v, gf)	<b>2</b>
<b>Bacon &amp; Garlicky Greens</b> (gf)	<b>2</b>
<b>House-Fried Chips</b> (v)	<b>3</b>
<b>Potato Salad</b> (gf)	<b>2</b>
<b>Grits</b> (gf)	<b>2</b>
<b>Apple</b> (v, gf)	<b>2</b>
<b>Orange</b> (v, gf)	<b>2</b>

### Premium Sides

sub side for one of these for additional charge.

<b>Fries (+\$1.25)</b> (v)	<b>3</b>
<b>Salad (+\$2.00)</b> (v, gf)	<b>5</b>
<b>Asparagus (+\$2.00)</b> (v, gf)	<b>4</b>

## SOUPS & SALADS

**Tomato Basil Soup** (gf) **3/5**  
handcrafted in-house.

**Soup of the Day** **3/5**  
inquire with server.

**Goat Cheese Salad** (v\*, gf) **10**  
almond-crusted goat cheese served over a bed of mixed greens, pickled red onions and roasted roma tomatoes. tossed with our maple cider vinaigrette.

**Antipasto Salad** (v\*, gf) **11**  
mixed greens, romaine, pickled red onions, turner ham, a tomato-olive-basil tapenade, fried chickpeas, and english cucumber. served with choice of dressing.

**House Salad** (v, gf) **5/8**  
mixed greens with grape tomatoes, cucumbers, julienned carrots and red radishes. served with choice of dressing.

**Caesar Salad** (gf\*) **5/8**  
chopped romaine with herbed croutons and parmesan cheese. tossed with our vegan caesar dressing.

**Add:** shrimp 5 salmon 5  
chicken 4 tofu 4

**House Dressings:** (gf)  
ranch, bleu cheese, house vinaigrette, miso vinaigrette, honey mustard, maple cider vinaigrette, oil & vinegar.

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(v\*) = vegan upon request.  
(gf) = gluten-free  
(gf\*) = gluten-free upon request.

- a gratuity charge of 20% may be added to parties of 6 or more.  
- consuming raw or undercooked eggs, meat or shellfish may increase chance of foodborne illnesses.

**Team Trivia every Thursday Night from 8-10PM.**

**Tuesday Night Jazz will return in August.**

**Need a night cap? Wine, Beer + Cocktails are available to go! Ask server for details.**

## BEVERAGES

**Unsweetened Iced Tea** **2**

**Sweet Tea** **2**

**Fountain Sodas** **2**  
coke . diet coke . sprite . mr. pibb . lemonade

**Cup of Coffee** **2**  
regular or decaf

**Snowing in Space Nitro Cold Brew** **4**  
12oz. can

**Red Bull** **4**  
regular or sugar free

**Gosling's Ginger Beer** **3**  
12oz. can

**Boylan's Black Cherry Soda** **3**  
12oz. bottle

**Boylan's Creme Soda** **3**  
12oz. bottle

**Boylan's Orange Soda** **3**  
12oz. bottle

**Boylan's Creamy Red Birch Beer** **3**  
12oz. bottle

**Abita Root Beer** **3**  
12oz. bottle

**House-Made Lemonade** **3**  
regular or strawberry

**House-Made Blueberry Iced Tea** **3**

**Hot Chocolate** **3**

**Tazo Hot Tea** **3**  
english breakfast . orange . green

**Juice** **3**  
orange . cranberry . pineapple . grapefruit