

SMALL PLATES & SHAREABLES

Shrimp & Grits (gf) 10

sautéed shrimp served over grits with a lobster cream sauce and a roasted bacon-corn relish.

Ssam (v*) 10

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*) 11⁵⁰

creamy house-made crab dip served with fried pita chips and english cucumber.

Chef's Cheese Board 14⁵⁰

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*) 10⁵⁰

choice of sweet & sour or buffalo sauce.

Falafel (v) 9

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) 19⁹⁵

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) 12⁵⁰/15⁵⁰

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*) 19⁹⁵

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) 14⁵⁰/17⁵⁰

grilled salmon topped with a basil-caper relish. served over roasted potatoes, asparagus and grape tomatoes.

Red Curry (v, gf) 16⁹⁵

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 15⁹⁵

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.

Red & Black Bean Chili (v, gf) 2

Bacon & Garlicky Greens (gf) 2

House-Fried Chips (v) 3

Potato Salad (gf) 2

Grits (gf) 2

Apple (v, gf) 2

Orange (v, gf) 2

Premium Sides

sub side for one of these for additional charge.

Fries (+\$1.25) (v) 3

Salad (+\$2.00) (v, gf) 5

Asparagus (+\$2.00) (v, gf) 4

SOUPS & SALADS

Tomato Basil Soup (gf) **3⁵⁰/5⁵⁰**
handcrafted in-house.

Soup of the Day **3⁵⁰/5⁵⁰**
inquire with server.

Goat Cheese Salad (v*, gf) **10⁵⁰**
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) **11⁵⁰**
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) **5⁵⁰/8⁵⁰**
mixed greens with grape tomatoes, cucumbers, julienned carrots and red radishes. served with choice of dressing.

Caesar Salad (gf*) **5⁵⁰/8⁵⁰**
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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(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.

Check out our sister restaurant, Ruby's Arcade next door!

Free Live Jazz on Friday Nights!

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

BEVERAGES

Unsweetened Iced Tea **2⁵⁰**

Sweet Tea **2⁵⁰**

Fountain Sodas **2⁵⁰**
coke . diet coke . sprite .
mr. pibb . lemonade

Broad Porch Coffee **2⁵⁰**
a cup of their southern split blend roasted right next door!

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