DINNER MENU

clementine.

APPETIZERS

Fried Brussel Sprouts 8.
40 yr aged balsamic, parmesan (gf. vg.)

Fried Chicken Bites 14
buttermilk marinated, gluten free flour dusted, housemade buttermilk ranch (gf)

Mole Nachos (Smoked Carnitas +4) 14.
mole tossed house-fried chips, veggie slaw, salsa, & cotija (gf. vg option)

Wood Fired Mussels 16.
1/2 lb. Penn Cove Mussels, roasted tomatoes, garlic butter, white wine, lemon & herbs served with toasted bread

Clementine's Pub Fries 8.
cajun fries, grilled onions & clementine house fry sauce (gf)

Pub Green Salad 16.
spring mix, farmers market fresh fruit, chèvre, pickled red onions, & honey vinaigrette (gf. vg.) +$8 grilled chicken

FROM THE FIRE

Margherita Flatbread 16.
sourdough crust, fire roasted tomato sauce, fresh mozzarella & basil (vg.)

Italian Sausage Flatbread 18.
pesto, pork sausage, fresh arugula, & italian parmesan

Wood Fired Shrimp Caesar Salad 22.
wood fired blackened shrimp, arugula, classic anchovy caesar dressing*, sourdough croutons w/ Italian parmesan

MAIN

Smoked & Braised Short Rib 36.
dry rubbed short rib, smoked & braised, whipped yukon potatoes, roasted vegetables (gf.)

Wagyu Steak Frites 42.
8oz wagyu teres major — grilled, roasted vegetables, parmesan cajun fries & herb chimichurri (gf.)

Seafood Étouffée 28.
wood fired seafood medley - mussels, shrimp, crawfish tail, tomato cajun stew & white rice

Spicy Mac n Cheese 19
penne noodles, white cheddar, mozzarella, garlic w/ spicy italian sausage, red peppers & chipotle puree

Clementine Burger 14. *this is lovingly designed to be enjoyed as-is, no substitutions may be made.*
two beef patties* smashed, american cheese, lettuce, house pickles, caramelized onions, clementine fry sauce & sesame bun; served with cajun fries (sub impossible™ patty +2)

Crispy Hot Chicken Sandwich 18.
housemade fried chicken recipe on a pub bun with habanero aioli, house pickles & butter lettuce, cajun fries

Fish & Chips 24.
oregon rockfish, evasion brewing gf ipa beer batter, slaw, cajun fries, tartar (gf.)

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
our culinary team politely declines any substitutions made to the menu. adaptations based on allergies may be accommodated.
an automatic 20% gratuity will be added to parties of 8 or more. Parties over 8 guests will receive one itemized bill per table.