



# CLEMENTINE'S

*carryout*

757-692-9326

## *Starters*

### **Halloumi & Harissa**

pan seared halloumi + date butter + harissa honey + pistachio gremolata \$11

### **Hail Caesar!**

romaine + radicchio + onion + shaved parmesan + housemade caesar dressing + zahtar dusted challah croutons \$10

### **Creamy Mushroom Toast**

oyster mushrooms + roasted shallots + manchego + challah bread + sunny side up egg \$11

### **Cheese & Crackers & Pickles**

aged white and sharp cheddar pimento cheese + gorgonzola, roasted garlic, and goat cheese spread + house dill pickles + pickled shallots + housemade everything crackers \$12

## *Main*

### **Pesto Linguini**

fresh basil pesto + baby arugula + pickled shallots + roasted tomatoes + linguini + crumbled goat cheese \$15

### **Big ol' Burger**

black angus ground beef + creamed leeks + roasted oyster mushrooms + applewood bacon + baby arugula + melted gorgonzola bleu cheese + brioche bun \$13

### **Charleston Shrimp and Grits**

peeled shrimp in a smoked paprika pan sauce + red peppers + poblanos + onions + oyster mushrooms + geechie boy heritage grits + manchego \$22

### **Vegetable Coconut Yellow Curry**

coconut milk + yellow curry sauce + chick peas + brussels sprouts + cipollini onions + fingerling potatoes + roasted peanuts + carolina gold rice \$14

### **Pork Chop with Cherry & Red Wine**

bone-in pork chop + cherry-red wine pan sauce + fingerling potatoes + pickled shallots + roasted pistachios \$19

### **Braised Beef Ragout Pappardelle**

braised beef short rib ragout feat. tomatoes, red wine, rosemary, and thyme + fresh pappardelle pasta + herbed marscapone cheese \$24

### **Family Style Sides \$6**

whiskey collards \* mac & cheese \* szechuan brussels sprouts

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*