RESTAURANT WEEK $40
WINE PAIRING $30

631 N. BROAD STREET

CLEMENTINE'S

STABLE CAFE

PHILA PA 19123

RAW

Choose 1

EAST COAST OYSTERS
Hot Sauce, Cocktail Sauce, Lemon

BIG EYE TUNA TARTAR
Avocado, Soy, Seaweed

SHRIMP CEVICHE
Aguachile, Cilantro, Radish

TASMANIAN SEA TROUT CRUDO
Caper Berries, Parsley, Brown Butter

STARTERS

Choose 1

BLUE BAY MUSSELS
Kim Chee Broth, Scallion, Cilantro

LIONI BURRATA
Apple Butter, Mint, Sour Dough

KABOCHA SQUASH AGNOLOTTI
Sage, Brown Butter, Parmesan

SHAVED JAPANESE OCTOPUS
Fennel, Clementine Orange, Red Onion

VEGETABLE & SALADS

Choose 1

ROASTED BROCCOLI & CAULIFLOWER
Almond, Salami, Lemon Zest

GEM CAESAR
Parmesan, Anchovy, Egg

KALE SALAD
Cranberries, Capra Sarda, Sherry Vinaigrette

PEAR SALAD
Endive, Candied Walnuts, Humbolt Fog, Walnut Vinaigrette

ENTREES

Choose 2

RICOTTA GNOCCHI
Sweet Potato, Rosemary, Golden Raisins

GRILLED HARPOON CAUGHT SWORDFISH
Navy Beans, Rosemary, Tomato Conserva

TRUE NORTH SALMON
Broccoli, Horseradish Vinaigrette, Chives

FRIED CHICKEN
Buttermilk, Fennel, Orange

CAVATELLI
Veal Breast, Parsley, Pecorino

HANGER STEAK
Farro, Mushroom, Red Pepper Vinaigrette

PORK CHOP
Pickled Peppers, Red Wine, Oregano

SIDES

Choose 1

CRUSHED FINGERLING POTATO
Rosemary, Garlic Aioli, Chives

HEIRLOOM CARROTS
Carrot Top Gremolata, Honey, Pecans

BRUSSEL SPROUTS
Castelvetrano Olive Vinaigrette, Parsley, Chive

RESTAURANT WEEK COCKTAILS

CLEMENTINE MULE $13
Haku Vodka. Clementine Soda. Ginger. Lime.

THE MAPLE BIG APPLE $14
Knob Creek Rye. Maple. Apple. Bitters.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

eat. drink. *stay a while.*

12152021

631
N. BROAD
STREET

CLEMENTINE'S

STABLE
CAFE

PHILA
PA
19123

COCKTAILS

AMBROSIA SPRITZ $13
Vodka. Ambrosia. Grapefruit. Prosecco.

PEAR SOUR $13
Gin. Rosemary. Clove. Egg White.

THE VACCINE $13
Bourbon. Lemon. Honey. Ginger.

THE MAPLE BIG APPLE $14
Knob Creek Rye. Maple. Apple. Bitters.

CLEMENTINE MULE $13
Haku Vodka. Clementine Soda. Ginger. Lime.

HOT AND BOTHERED $13
Tequila. Carrot. Turmeric. Habanero Bitters.

SPICED POMEGRANATE $13
Rum. Pomegranate. Fall Spices. Absinthe Rinse

STIR IT UP BABY $15
Bourbon. Walnut. Bitter Cherry. Orange

CLEMENTINES ESPRESSO MARTINI $13
Vodka. Espresso. Amaro della Sirene.

WINES BY THE GLASS

Sparkling

PRIMATERA PROSECCO $10
Prosecco | *Veneto, Italy* (NV)

White

CHATEAU JOUCLARY $11
Chardonnay | *Languedoc-Roussillon, France* (2020)

ADENTU $12
Sauvignon Blanc | *Central Valley, Chile* (2020)

TABLELANDS $14
Pinot Gris | *Marlborough, New Zealand* (2017)

SOL REAL $13
Vinho Verde | *Minho, Portugal* (2020)

JASCI $13
Pecorino | *Abruzo, Italy* (2020)

JOVLY $12
Chenin Blanc | *Loir Valley, France* (2020)

Rosé

LIONEL OSMIN LA-VIE EN ROSE $13
Negrette | *Comté Tolosan, France* (2019)

LEONE DE CASTRIS $15
Negroamaro | *Puglia, Italy* (2019)

Red

UNEARTHED $10
Pinot Noir | *C alifornia, United States* (2018)

FERNANDEZ D PIEROLA $14
Tempranillo | *Rioja, Spain* (2016)

MAURICIO LORCA $15
Cabernet Sauvignon | *Mendoza Argentina* (2017)

QUATTRO MANI $11
Montepulciano | *Abruzzo, Italy* (2019)

COUPE ROSES ROUGE $15
Grenache, Syrah, *Languedoc, France* (2019)

BENEGAS ATALIVA $11
Malbec, *Mendoza, Argentina* (2020)

BEER

Bottle / Can

BALLAST POINT GRAPEFRUIT SCULPIN $8
Sculpin

LAGUNITAS LIL SUMPIN SUMPIN $7
Ale

DOGFISH HEAD 60 MINUTE $7
IPA

YUENGLING LAGER $6
Lager

YARDS LOYAL LAGER $7
Lager

MILLER HIGH LIFE $6
Champagne

BLAKES HARD CIDER $8
Mango Habanero

DESCHUTES OBSIDIAN STOUT $8
Stout

Draft

MAINSTAY CONSTITUTIONAL LAGER $8
Vienna Style Lager

YARDS PHILTHY IPA $8
Unfiltered IPA

DOCK STREET BARRACUDA $7
Sour

2SP GOLDEN PONY BOI $7
Light Lager

EVIL GENIUS #ADULTING $7
Guava IPA

eat. drink.
stay a while.