

# CLEMENTINE

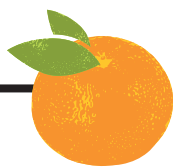
FALL 2011 MENU



1751 Ensley Avenue  
Los Angeles, CA 90024  
Phone: 310.552.1080  
ClementineOnline.com  
info@clementineonline.com

Open Monday to Friday  
7am to 7:30pm  
Saturday 8am to 5pm  
Closed Sunday

# Breakfast



We serve breakfast Monday through Friday from 7am to 10:30am and Saturdays from 8am to 2pm.

## Breakfast Scrambles

Served with your choice of toast or a biscuit, plus fruit or baby greens.

#1 – Mushrooms, baby spinach, basil and three cheeses – \$8.95

#2 – Brisket, roasted potatoes, caramelized onions and slow-cooked Tuscan kale – \$9.50

## Homemade Granola \$5.95

We toast oats and whole almonds with honey and then add lots of plump dried apricots, cherries and cranberries. Served with milk or non-fat yogurt.

[add banana +\$1.25]

## Old-Fashioned Oatmeal \$5.95

Made to order just for you. Served with brown sugar, raisins and steamed milk. Please allow extra time for this item, as we make each bowl from scratch.

[add banana or pure maple syrup +\$1.25]

## Quiche with Salad \$8.25

Your choice of the day's quiche, served warm with a green salad and cornichons.

## Clementine Breakfast

### Sandwich \$7.25

Our flaky buttermilk biscuit with a poached egg, melted cheddar cheese and shaved Tennessee country ham

### Breakfast Bagel \$7.25

Your choice of bagel with a poached egg, melted cheddar cheese and applewood-smoked bacon

### Two Poached Eggs \$8.50

Served with fresh fruit and rustic toast or a hot buttermilk biscuit.

[add bacon or shaved country ham +\$2]

### Two Hot Buttermilk Biscuits

\$4.95

Served with butter, preserves and White Gold honey.

### European Breakfast \$8.50

Pecan-raisin and rustic toasts served with triple crème cheese, fresh fruit and preserves.

### House-Cured Gravlax \$11.95

with cream cheese, caperberries, red onion and a toasted bagel

### Eggs Benedict [Saturday only] \$10.95

Two poached eggs with Tennessee country ham and velvety hollandaise on a toasted English muffin, served with an arugula salad.

[substitute house-cured gravlax +\$4]

*\*consuming soft-cooked eggs is a potential health risk*

### Goldstein's Bagels

everything, plain, poppy, sesame, whole wheat Bagel on its own – \$1

Toasted with butter and jam – \$1.50

Toasted with cream cheese and jam – \$3

## ON THE SIDE

### Applewood-Smoked Bacon or Shaved Tennessee Country Ham \$3

### Seasonal Fruit Salad \$4.50/8.75

## THURSDAY AFTERNOON TEA

We bring out the white tablecloths and tea cups and get elegant each Thursday from 3pm to 5pm. Reservations required.

Our Thursday afternoon tea service includes:

- Intelligentsia loose leaf teas
- Lovely tea sandwiches
- Traditional currant scones served warm, with clotted cream and lemon curd
- Assorted dainty sweets

\$18.95 per person

## COLD SANDWICHES

### Autumn Chicken Salad \$9.75

Our signature chicken salad made with roasted chicken breast, apples, flame grapes, celery, celery root, scallions and mayonnaise, served with watercress on pecan-raisin bread

### Rare Roast Beef \$10.50

Our house-roasted top round, with horseradish mustard dressing\*, marinated onions and arugula on rustic bread

### Smoked Turkey \$9.75

Applewood-smoked turkey with roasted tomato mayo, avocado and lettuce on country wheat bread

[add bacon +\$2]

### Ham and Pimento Cheese \$9.75

The best pimento cheese this side of North Carolina, paired with smoked ham and topped with pickled jalapeños, avocado and lettuce on wheat levain

### Roast Turkey \$10.50

House-roasted, pulled turkey with homemade cranberry sauce, mayo and iceberg lettuce on country white bread – now every day can be the day after Thanksgiving!

### Caprese Invernale \$9.75

Fresh local mozzarella with sun-dried tomatoes, arugula and basil vinaigrette on toasted olive bread

### Tuna Salad \$9.50

Mixed with onions, pickles and roasted tomato mayo, topped with iceberg lettuce on country wheat bread

### Grilled Chicken Breast \$9.75

Our citrus-marinated chicken breast with remoulade and watercress on toasted semolina bread

### Cold Meatloaf \$9.75

Annie's cheesy meatloaf, sliced and topped with caramelized onions, iceberg lettuce and our special 10,000 lakes dressing on country white bread

### Egg Salad \$9.50

with a touch of red onion, topped with watercress and cornichons on country white bread

## HOT SANDWICHES

### Sloppy Joe \$9.50

Saucy ground beef topped with shredded cheddar cheese served on a soft bun

### Roast Beef or Turkey Caliente \$10.95

Our house-roasted top round or smoked turkey grilled, with avocado, red onions, pickled jalapeños, lettuce and mayo on toasted rustic bread

### Grilled Ham and Gruyère \$9.75

with balsamic roasted onions on country white bread

### Veg-Italian Melt \$10.50

with marinated artichoke hearts, slow-cooked Tuscan kale and three cheeses grilled on olive bread

### Build-Your-Own Grilled Cheese \$7.50

**Bread:** country white, country wheat, whole grain, semolina, olive

**Cheese** [choose 1]: Tillamook white or yellow cheddar, gruyère, mozzarella, havarti, feta

**Add-ons:** smoked turkey, roast beef, ham, grilled chicken breast, tuna salad +\$2.50

bacon +\$2

sautéed mushrooms, roasted cherry tomatoes, caramelized onions, avocado, artichoke hearts, basil or spinach +\$1

**The works:** mayo, pickled jalapeños, red onion and lettuce +.50



### Clementine Combo \$9.75

Available from 11am-close

- 1/2 any regular sandwich
  - cup of soup **or** a baby greens salad
  - fountain soda **or** a cookie **or** iced tea
  - sub a butterscotch or chocolate brownie +\$1
  - upgrade to a medium size soup +\$1 large +\$2
  - sub ginger-limeade or an Arnold Palmer +\$1
- 

\*contains uncooked egg yolk

## SPECIALTY SALADS small/large

*featured in the deli case*

### Autumn Chicken Salad \$5.50/10.75

Our signature chicken salad made with roasted chicken breast, apples, flame grapes, celery, celery root, scallions and mayo

### Cous Cous \$4.75/9.25

with roasted squash, dried cranberries, pistachios, scallions and lemon vinaigrette

### Broccoli & Cauliflower \$4.95/9.75

with pickled shallots and toasted almonds

### Campanelle Pasta & Grilled Chicken \$4.75/9.25

with marinated artichokes, olives, arugula, basil and shaved parmesan

### Grilled Shrimp & Calamari \$5.95/11.50

with roasted carrots, fennel, garbanzos and cilantro in cumin vinaigrette

### Edamame & Wild King Salmon \$5.50/10.75

with scallions and fresh herbs

### Roasted Carrots \$4.75/9.25

with oil-cured olives and feta

### Cold Sesame Noodles \$4.75/9.25

with grilled chicken breast, scallions and watercress

### Brussels Sprouts \$4.75/9.25

Simply roasted, with balsamic onions

### Roasted Beets \$4.75/9.25

with fennel vinaigrette

### Beluga Lentils \$4.75/9.25

with flame raisins, mizuna and toasted pepitas

### Seasonal Fruit Salad \$4.50/8.75

### Tuna Salad \$4.95/9.75

with red onion, pickles and roasted tomato mayonnaise

### Egg Salad \$4.95/9.75

with a touch of red onion

### Deviled Eggs \$1

with radish and chives

### 3-Salad Combo \$11.95

Make a delicious plate with any three of our specialty salads **or** two specialty salads with baby greens

## GARDEN SALADS

**Add-ons:** a scoop of autumn chicken, tuna or egg salad +\$3.50

roasted chicken breast or smoked turkey +\$2

grilled chicken breast +\$4

### Baby Greens large \$6.95 side \$4.50

with balsamic vinaigrette and whole grain croutons

### The Freshest Cobb Salad \$10.25

Crunchy romaine and delicate watercress, with chicken, avocado, bacon, egg and blue cheese with blue cheese vinaigrette

### Thai Steak Salad \$12.95

Our grilled, Thai-glazed boneless beef short-rib with baby spinach, cabbage, carrots, cilantro, mint, Thai basil, crunchy peanuts and spicy vinaigrette

### Baby Spinach Salad \$9.75

with mushrooms, cucumbers, artichokes, whole grain croutons and creamy parmesan dressing

### Garden Harvest Salad \$10.95

Butter lettuce and wild arugula with roasted carrots, parsnips, beets, fennel, leeks, currants, toasted pine nuts, and lemon dressing

### Greek Salad \$9.75

Romaine with feta, hearts of palm, cucumbers, chickpeas and olives and oregano vinaigrette

## FRESH SOUPS

We offer two fresh soups made from scratch every day. Visit [ClementineOnline.com](http://ClementineOnline.com) to see today's selection.

cup \$3.75 • medium \$4.75 • large \$5.75

### Meaty Chili Meal \$8.95

Our hearty beef chili served with sour cream, cheddar cheese and a side of hot garlic bread

### Pork Pozole Meal \$8.95

Hearty braised pork and hominy stew served with fresh cabbage, cilantro, sliced radish and a crispy tortilla.

[add avocado +\$1]

*Bread and butter can be included with any of our soups or salads - just ask!*

# Baked Goods & Desserts

All of our pastries are prepared fresh daily – so when we run out, we run out.

## COOKIES 🌿

- Cranberry-Walnut with Brown Butter Icing – \$1.50
- Chocolatey Chocolate – \$2.50
- Molasses Crinkle – \$1.50
- Thumbprint with Orange Marmalade – \$1.50
- Chocolate Chip – \$1.75
- Mrs. Miller's Chewy Coconut Raisin – \$1.65
- Peanut Butter Sandwich – \$1.65
- Rugelach with Apricots, Dates and Walnuts - or - Chocolate Chips – \$1

## MUFFINS, SCONES, ETC. 🌿

- Apricot-Ginger Scone – \$3
- Chocolate-Pear Scone – \$3
- Blueberry Sour Cream Coffee Cake Muffin – \$3
- Whole-Grain Muffin with Plump Dried Cherries – \$2.50
- Cranberry Corn Muffin – \$3
- Pumpkin Bread with Raisins – \$2.50
- Apple-Dapple Cake – \$2.50
- Banana Bread – \$2.50
- Moravian Sugar Bread – \$2.75
- Apricot Bun – \$2.50
- Gingerbread Square – \$2.75
- Cinnamon Roll with Brown Butter Icing - plain or w/ raisins [Saturday only] – \$3.75

## BARS & OTHER SWEETS 🌿

- Chocolate Brownie with Pecans – \$2.75
- Butterscotch Brownie with Walnuts – \$2.50
- Dark Chocolate Nanaimo Bar – \$2.75
- Choc-O-Nut Chew – \$2.25
- Lemon Bar – \$2.50
- Cranberry Streusel Bar – \$2.75
- Apple Turnover – \$3.95
- Cranberry-Apple Crisp – \$3.95

## SAVORY PASTRIES 🌿

- Bacon-Cheddar/Chorizo-Pepper Jack Flatbread – \$3.50
- Mini Buttermilk Biscuit with Shaved Country Ham – \$1.50
- Quiche [mushroom scallion/bacon leek/spinach feta] – \$4.25

## PUDDINGS 🌿

- Creamy, Dreamy Vanilla Bean Pudding – \$4.95
- Dark, Rich Chocolate – \$4.95

We offer a variety of cakes, pies and cupcakes every day. Please call or check the home page to see what our daily specials are!

## BEVERAGES 🌿 small/large

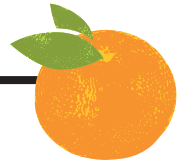
- Fresh Ginger-Limeade - *our house specialty* – \$2.75 or \$5/quart
- Tropical Iced Tea – \$2 or \$4/quart
- Moroccan Mint Iced Tea – \$2 or \$4/quart
- Arnold Palmer – \$2.50 or \$5/quart
- Fresh-Squeezed Orange Juice – \$4/5.25
- Martinelli's Apple Juice – \$2
- Fountain Sodas – \$1.75 [Coke, Diet Coke, Sprite, Mr. Pibb, Fresca]
- Pellegrino Arranciata or Limonata – \$2.25
- Specialty Bottled Sodas – \$2.75
- Homemade Chai with your choice of milk or soy – \$3/3.75
- Iced Homemade Chai with your choice of milk or soy – \$3.75
- Homemade Hot Chocolate with Marshmallows – \$3.75/4.50

## INTELLIGENTSIA 🌿 COFFEE & TEA

Roasted right here in Los Angeles, Intelligentsia coffees are shade grown and direct trade, not to mention super delicious!

- House Blend Brewed Coffee – \$2.75/3.25
- Au Lait – \$3/3.50
- Latte/Cappuccino – \$3.75/4.75
- Café Mocha made with our homemade hot chocolate – \$4/4.75
- Iced Cold-Brewed Coffee – \$3.25
- Iced Latte/Cappuccino – \$4.50
- Iced Mocha – \$4.75
- Americano [hot or iced] – \$2.50/3.25
- Espresso [hot or iced] – \$2.50/3.25
- Organic Loose Leaf Tea – \$3 [Earl Grey, English Breakfast, Emerald Green, Peppermint (*caffeine-free*), Chamomile (*caffeine-free*)]

# From Our Kitchen to Yours



## HEAT-AT-HOME ENTREES

Please note that these items are for take out only and come with heating instructions.

### Sloppy Joe \$7/pint

That saucy ground beef loved by all!

### Turkey Meatballs

Individual \$7.95 · Family \$14.95

Moist and delicious meatballs in roasted tomato sauce.

### Thai Glazed Boneless

Shortribs \$5.95/piece

### Grilled Citrus-Marinated

Chicken Breast \$8.95/piece

with remoulade

### Poached Wild King Salmon

\$14.50/piece

with herbs and lemon zest, served with shallot crème fraiche

### Annie's Cheesy Meatloaf

Individual \$7.95 · Family \$14.95

Made with pork, beef and chunks of cheddar cheese. Annie's mom says, "It's even better than mine!"

### Shepherd's Pie

Individual \$10.95 · Family \$30

Meltingly tender braised beef, carrots, leeks and baby turnips, topped with creamy mashed potatoes.

### Braised Beef Brisket

Individual \$9.75 · Family \$28

Tender meat plus delicious gravy

### Chicken Pot Pie

Individual \$9.50 · Family \$30

Roasted chicken breast, carrots, celery, onions and leeks in a rich broth, topped with a tender, flaky crust.

### Baked Penne

Individual \$8.95 · Family \$22

with tomato-mushroom sauce, ricotta, mozzarella, parmesan

### Baked Macaroni and Cheese

Individual \$6.95 · Family \$20

### Pork Pozole \$8 (serves 1 to 2)

Hearty braised pork and hominy stew

### Meaty Meat Chili \$8 (serves 1 to 2)

Our hearty all-meat chili – smoky, with a slow burn

## SUGGESTED SIDES


Brussels Sprouts • Cous Cous • Roasted Broccoli and Cauliflower • Beets with Fennel Vinaigrette • Mashed Potatoes • Garlic Bread • Corn Bread • Linguine

See also our *specialty and garden salads* on our *All-Day menu*



## NEW! HEAT & GO SERVICE

*Weekdays after 3pm • Takeout only*

Give us at least 45 minutes notice and we'll gladly pop any entree indicated by  in our oven so you can pick it up hot and ready to serve for dinner.

Please call early to ensure availability, and not later than 6:30pm to allow sufficient heating time before we close at 7:30.

And remember, we have curbside pick-up – just order ahead, then call us when you get to our curbside area out back and we'll bring your order right to your car!

## FROZEN-TO-GO

- Garlic Bread
- Cheesy Jalapeño Cornbread
- Apple Pie
- Scones: apricot-ginger, chocolate-pear, traditional currant
- Holiday Shortbread Shapes
- Latkes (December only)

*We also offer a wide variety of frozen soups by the pint and quart.*

## FOR YOUR PANTRY

- Dips - Hummus, Sun-Dried Tomato, Romesco, Creamy Blue Cheese, Caramelized Onion
- Dressings - Balsamic Vinaigrette, Blue-Cheese Vinaigrette, Oregano Vinaigrette, Creamy Parmesan, Lemon Dressing, 10,000 Lakes Dressing
- Clementine Hot Chocolate Mix
- Homemade Granola