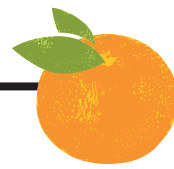


Breakfast

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 – Asparagus, goat cheese and fines herbes – \$9.50

#2 – Smoked ham, leeks, and havarti – \$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]

Seasonal Breakfast Parfait \$5.95

Annie's favorite cereal blend [oats, walnuts, flax, sesame and a bunch of other good stuff], layered with fresh clementines & strawberries, agave-poached California apricots, dried plums and flame raisins and goat milk yogurt.

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 Gravlox \$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 gravlox +\$4]

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

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

All Day until closing

COLD SANDWICHES

Clementine [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

with roasted tomato mayo, avocado and iceberg lettuce on country wheat bread

[add bacon +\$2]

Ham & Swiss \$9.75

with coleslaw and sweet-hot mustard on soft pumpernickel bread

Grilled Mushrooms \$10.25

Shiitake and portobello mushrooms with herb pesto, roasted onions and greens on toasted wholegrain bread

House-Cured Gravlox \$12.95

with crunchy cucumber, radish, scallion cream cheese and watercress on wheat levain

Tuna Deluxe \$10.25

Tuna salad, sun-dried tomatoes, arugula and basil on toasted olive bread

Grilled Chicken Breast \$9.75

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

Liverwurst \$9.25

with crispy bacon, caramelized onions, iceberg lettuce and mayo on brioche

Egg Salad \$9.50

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

**contains uncooked egg yolk*

HOT SANDWICHES

Grilled Cheese Club \$10.95

Ham, turkey, bacon, roasted tomato mayo, havarti, pickles and lettuce on brioche. If you enjoy melty deliciousness, join the club!

Hudson's Deluxe French Onion \$11.95

Gruyere and caramelized onions, with braised beef brisket and dipping jus on wheat levain

Sloppy Joe \$9.50

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

Tuna Melt \$9.75

Tuna mixed with onions, pickles and roasted tomato mayo, melted with sharp cheddar on country wheat bread

Grilled White Cheddar \$7.25

Extra-sharp Tillamook cheddar on country white bread

[add bacon +\$2]

[add roasted cherry tomatoes +\$1]



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



SPECIALTY SALADS small/large

featured in the deli case

Clementine [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 cucumber, ricotta salata, scallions, mint and lemon vinaigrette

Roasted Asparagus \$5.50/serving

with beet and blood orange vinaigrette

Grilled Pineapple \$4.75/9.25

with serrano chile and lime

Butter Beans \$4.75/9.25

with sautéed mustard greens, bacon and fried shallots

Crunchy Bok Choy \$4.75/9.25

with dried plums and ginger vinaigrette

Roasted Beets \$5.25/serving

with clementines, avocado, goat cheese and toasted walnuts

Whole Wheat Fusilli \$4.75/9.25

with grilled romaine, eggplant, lemon zest and crispy garlic

Braised Red Cabbage \$4.25/8.25

Sweet and sour with onions and spices

Soba Noodles with Chicken \$4.75/9.25

with scallions and sesame-ginger vinaigrette

Edamame & Wild King Salmon \$5.50/10.75

with scallions and fresh herbs

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

Seasonal Fruit Salad \$4.50/8.75

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

Garden Salad add-ons:

+ add grilled chicken breast \$4

+ add a scoop of Clementine chicken, tuna or egg salad \$3.50

+ add roasted chicken breast or smoked turkey \$2

Citrus Chicken Salad \$11.25

Spicy greens, romaine, grilled citrus-marinated chicken, clementines, cucumbers, carrots, edamame, spiced almonds, scallion and herbs with citrus vinaigrette

Spanish Chopped Salad \$11.75

Romaine, radicchio, garbanzos with pimentón, queso Mahón, chorizo, marinated roasted peppers and olive oil croutons with zesty sherry vinaigrette

Lovely Garden Salad \$9.25

Arugula, baby spinach and endive, with ruby grapefruit, roasted beets, shallots and toasted pistachios

[add avocado +\$1]

The Freshest Cobb Salad \$10.25

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

Greek Salad \$9.75

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

Baby Greens large \$6.95 side \$4.50

with balsamic vinaigrette and whole grain croutons

FRESH SOUPS

We offer two fresh soups made from scratch every day. Visit ClementineOnline.com to see today's selection.

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

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

- Chocolate-Covered Cherry Cookie – \$1.75
- Molasses Crinkle – \$1.50
- Chocolate Chip Cookie – \$1.75
- German Chocolate Cookie – \$1.75
- Snickerdoodle – \$1.50
- Peanut Butter Sandwich Cookie – \$1.65
- Chewy Goodness Bar – \$1.65
- Oatmeal Sandwich Cookie with Chocolate Ganache - or - Marshmallow Creme – \$1.50

MUFFINS, SCONES, ETC.

- Apricot-Ginger Scone – \$3
- Cranberry Semolina Scone – \$3
- Clementine Corn Muffin – \$3
- Whole-Grain Muffin with Plump Dried Cherries – \$2.50
- Blueberry Sour Cream Coffee Cake Muffin – \$3
- Banana Bread with Walnuts – \$2.50
- Moravian Sugar Bread – \$2.75
- Plum Bun – \$2.50
- Apricot Braid – \$3.25
- 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
- Peanut Butter Dream Bar – \$3
- Citrus Cake – \$2.50
- Passion Fruit Silk Tart – \$3.50
- Chocolate Truffle Torte – \$5.50
- Citrus Tartine – \$4.50
- Banana Cake with Cream Cheese Frosting – \$3.75
- Apple Turnover – \$3.95

SAVORY PASTRIES

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

PUDDINGS & PARFAITS

- Creamy, Dreamy Vanilla Bean – \$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

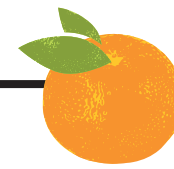
- Fresh Ginger-Limeade - *our house specialty* – \$2.75 or \$5/quart
- Tropical Iced Tea – \$2 or \$4/quart
- Moroccan Mint Iced Tea – \$2 or \$4/quart
- Arnold Palmer – \$2.50 or \$5/quart
- Fresh-Squeezed Orange Juice – \$4/5.25
- Fountain Sodas – \$1.75 [Coke, Diet Coke, Sprite, Mr. Pibb, Fresca]
- Specialty Bottled Sodas – \$2.75
- Pellegrino Aranciata or Limonata – \$2.25
- Martinelli's Apple Juice – \$2
- 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 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 Teas – \$3 [Earl Grey, English Breakfast, Emerald Green, Mint (*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.

Peggie's Saucy BBQ Pork

Individual \$9.25 • Family \$26

Tender Niman Ranch pork in a tangy sweet and hot sauce

Chicken with Indian Spices

Individual \$8.95 • Family \$24

Boneless, skinless chicken thighs braised until tender with tomatoes, onions and our homemade garam masala

Tuna Noodle Casserole

Individual \$8.95 • Large \$24

No cream-of-mushroom soup from a can here! We make ours from scratch with mushrooms, celery, bechamel and of course, noodles and fine Italian tuna!

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.

Deep Dish Spaghetti Pie

Individual \$8.95 • Family \$26

Ricotta, tomato, eggplant, mushrooms, spinach, basil, mozzarella and parmesan baked into a "spaghetti" crust

Sloppy Joe

\$7/pint

That saucy ground beef loved by all!

Baked Macaroni and Cheese

Individual \$6.95 • Family \$20

Braised Beef Brisket

Individual \$9.75 • Family \$28

Tender meat plus delicious gravy

Grilled Citrus-Marinated

Chicken Breast \$8.95/piece with remoulade

Annie's Cheesy Meatloaf

Individual \$7.95 • Large \$14.95

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

Poached Wild King Salmon

\$14.50/piece

with herbs and lemon zest, served with shallot creme fraiche

SUGGESTED SIDES


Garlic Bread (frozen) • Cheesy Jalapeño Cornbread (frozen) • Mashed Potatoes • Roasted Asparagus • Cous Cous • Butter Beans • Whole Wheat Fusilli

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

- Bake-at-Home Apple Pie
- Bake-at-Home Scones: apricot-ginger, semolina with dried cranberries
- Rustic Garlic Bread
- Cheesy Jalapeño Cornbread

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, Citrus Vinaigrette, Oregano Vinaigrette, Sherry Vinaigrette
- Clementine Hot Chocolate Mix
- Homemade Granola

CLEMENTINE

WINTER/SPRING 2012 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