



# CLEMENTINE'S

at riverview

## Starters

### Halloumi & Harissa

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

### Hatteras Style Lynnhaven River Clams

lynnhaven river middleneck clams + bacon lardons + fingerling potatoes + duck stock \$12

### Bleu Cheese Radicchio "Wedge" Salad

radicchio wedge + homemade bleu cheese dressing + oven roasted tomatoes + pickled shallots + bacon \$11

### Creamy Mushroom Toast

oyster mushrooms + roasted shallots + manchego + challah bread + sunny side up egg \$10

### Scallops and Saffron

seared U10 scallops + dressed arugula + radish + pitachio + saffron aioli \$14

### Housemade Charcuterie, Cheeses, and Accoutrement

chef made charcuterie and cheese spreads + homemade crackers + mustard + crostinis + pickles \$16

### Creole Cornbread

housemade cornbread featuring *Wade's Mill* stone ground cornmeal + crawfish-chorizo creole gravy \$12

## Main

### Gnocchi w/Kale Chimichurri

housemade potato gnocchi + kale chimichurri + roasted cipollini onions + radish + housemade farmers cheese \$15

### The Rick Chicken Sandwich

smoky pulled chicken thigh + bacon + caramelized shallots + chipotle bbq sauce + roasted garlic white sauce \$13

### Moroccan Spiced Duck Breast

raz el hanout spiced duck breast + israeli cous cous featuring pistachio, dates, and clementine zest + ginger roasted carrots \$25

### Maple-Sage Brined Pork Chop

bone-in pan seared pork chop + warm potato salad featuring fingerling potatoes, bacon lardons, and caramelized shallots + housemade Honeycrisp apple butter \$18

### Creamy Farro "Risotto" with Sausage

farro "risotto" + housemade pork sausage + asparagus + peas + basil + parmesan cheese \$18

### Tomato Braised Lamb Shank

braised lamb shank + geechie boy grits w/local aged cheddar + whiskey collards + tomato gravy \$20

### Creamy Smoked Short Rib Linguini

smoked beef short rib chunks + oven roasted tomatoes + roasted shallots + kale + cream sauce \$22

## Remedies

### Wine After Whiskey

bulleit bourbon + housemade sour mix + red wine \$11

### London Calling

beefeater gin + lemon juice + mixed berries + spicy ginger ale \$12

### My, My, My Paloma

altos tequila + pomegranate juice + grapefruit juice + honey-ginger-lime syrup + perrier \$12

### Rum Is The Reason

sailor jerry spiced rum + bacardi + spiced syrup + lime juice \$12

### Clouds In My Coffee

smithworks vodka + jolly roasters cold brew + kahlua + vanilla + cream + chocolate dust \$13

### Sunshine and Whiskey

copper fox rye + clementine-sorghum syrup + orange bitters + ice \$13



## Family Style Sides

whiskey collards \$6 mac and cheese \$6 warm potato salad \$6

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