

Please note that our food menu changes often. We've provided a copy of one of our most recent menus to give you an idea of the selection and typical offerings.

We are always preparing and testing new menu items to bring our customers new, exciting, delicious and fresh dishes from our culinary team.

If you have any questions, please do not hesitate to drop us an email at info@clemsonwinebar.com or message us through Facebook or Instagram.

@clemsonwinebar

**Join our VIP list by visiting
www.clemsonwinebar.com**

We look forward to seeing you soon!





CLEMSON WINE BAR



SMALLER BITES

SPINACH AND ARTICHOKE DIP

Delicious combination of artichokes, aged Romano cheese, spinach and garlic, house made, served with Naan wedges – \$7

HUMMUS & NAAN

Red pepper hummus- Served with choice of Naan or carrot sticks – \$7

PIMENTO CHEESE

Our signature Pimento Cheese made in house and served cold (warm upon request) with a side of pepper jelly and pita chips – \$7

CAPRESE CROSTINI

Fresh mozzarella, tomatoes and pesto atop toasted baguette drizzled with Italian olive oil and aged balsamic vinegar – \$9

CORNICHONS AND KALAMATA

A serving of pickles, pickled okra, and imported olives served with a side of tandoori naan wedges – \$7

FRENCH BAGUETTE

Warm French baguette served with Italian Olive Oil, Andes Mountains Olive Oil, seasonings and fine aged Modena Balsamic – \$7

GOURMET PANINI & FLATBREADS

All available as a Flatbread or Panini. Our flatbreads start with oven baked traditional Tandoori Naan. We build it up with amazing toppings, and finalize by baking to perfection. Paninis are fresh off the grill and served with a side of kettle chips.

ALMOST CUBAN

Prosciutto, pulled pork, fresh shredded swiss, and sliced cornichons mingled with mustard cueve and Dukes mayo! Great as a panini or flatbread!

THE RUSTICA

Chorizo, pepperoni, capicola, tomatoes, and fresh mozzarella kissed with just the right amount of mustard aioli!

LITTLE ITALY

Gourmet pepperoni, fresh mozzarella, Italian herbs and zesty marinara

BBQ PULLED PORK

Slow cooked, perfectly seasoned pulled pork, drizzled with BBQ sauce, and topped with fresh mozzarella - stick to your fingers delicious!

BLACKENED BARBECUE CHICKEN

Chicken breast with our blackening herbs and spices, topped with fresh mozzarella and finished with a drizzle of barbecue sauce!

THE SOUTHERN



Pulled pork, topped with our house made pimento cheese and local pepper jelly - created in house and quickly became a customer favorite!

IL POLLO CAPRESE

Grilled chicken, fresh pesto, ripe tomatoes, fresh mozzarella and Parmesan cheeses finished with cracked pepper and a drizzle of balsamic - delizioso!

Groups larger than six will have 18% gratuity added. You are welcome to add additional gratuity

Our kitchen contains nuts, gluten, and other allergens. If you have a food allergy, please let your server know before ordering





BIGGER BITES

BALSAMIC CHICKEN WITH BROWN RICE & QUINOA SALAD

Sliced grilled chicken atop a bed of warm brown rice, quinoa, and fresh mesclun spring mix, a drizzle of aged balsamic and feta cheese – \$14

ZINFANDEL BRAISED BEEF SHORT RIBS

Succulent boneless short ribs marinated in red wine and braised until tender. Sliced and served over rich buttery mashed potatoes with a red wine gravy – \$15

NAPADILLA

Tender grilled chicken, seared prosciutto, cowboy caviar, and smoked gouda folded into Tandoori naan and grilled on the press. Served with dipping sauce and a side of kettle chips – \$12

BEEF RAGÙ

Slow simmered Angus beef ragù (red sauce) served over fettuccini pasta w/ garlic crostini, and sprinkled with fresh mozzarella and aged Parmesan – \$13

IL POLLO PESTO PASTA

Grilled chicken breast served atop fresh fettuccine pasta tossed with our basil pesto and sprinkled with fresh mozzarella and a side of aged Parmesan – \$13

SEARED AHI TUNA*

Yellowfin tuna seasoned with garlic and peppercorn rub then seared to perfection. Served cold with mesclun, a side of ginger soy dressing and house pickled red onions and capers – \$14

GOAT CHEESE AND PULLED PORK QUESADILLAS

Grilled tortilla filled with Split Creek Farm Fromage Blanc and slow cooked pulled pork with house pickled red onions – \$13

CHICKEN HUMMUS NAAN WRAP

Grilled chicken, red pepper hummus, tomato, organic field greens, and crumbled feta piled in a baked Tandoori naan. Choose a side of cilantro lime or balsamic dressing – \$12

PASTA

BLACKENED CHICKEN GORGONZOLA

Chicken breast dusted in blackened seasoning atop fresh linguine and our creamy Gorgonzola sauce; sprinkled with aged Parmesan – \$13

MUSHROOM RAVIOLI

Ravioli stuffed with three types of mushrooms. Your choice of black truffle Alfredo, Parmesan Alfredo or Marinara sauce – \$13

PULLED PORK TACOS

Slow cooked seasoned pork nestled into three flour tortillas; topped with a blend of savory Asian greens, sprinkled with queso fresco, and served with a side of cilantro lime dressing – \$12

THE PULLED PORK BOWL

A bed of creamy mashed potatoes, topped with our house made pulled pork and a ramekin of Split Creek Farm Goat Cheese on top. Served with a side of our house pickled onions – \$13

THE ITALIAN WEDGE

A wedge of iceberg lettuce, crumbled bacon, chopped tomatoes, shredded cheddar, topped with chunky Italian Gorgonzola dressing and a finished with fried tortilla strips – \$9

PEAR AND GORGONZOLA BEGGAR'S PURSES

Small circles of pasta (Sacchetini) filled with Gorgonzola and pear, fastened at the top like a small purse, tossed with a Parmesan and Prosciutto Alfredo Sauce – \$13

SC requires you to know: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





CHARCUTERIE & CHEESE



Select any combination of three (\$15), five (\$23), or seven (\$28) charcuterie and cheeses from the lists below

CHARCUTERIE

SOPPRESSATA

Rustic, soft, peppery, traditional Italian salami

PROSCIUTTO RESERVA

King of cured hams; aged 9-14 months - sweet, intense & savory

SWEET CAPICOLA

Delicately spiced, slightly smoky; made using high-quality pork in a time-honored Italian style

GOURMET PEPPERONI

Large sliced Italian pork and beef seasoned with paprika and mild peppers

WHITE WINE SALAMI

Robust, finely ground with fresh garlic, whole peppercorns & Chablis wine

PROSCIUTTO PANNINO

Traditional prosciutto hand rolled in mozzarella and sliced by hand

SMOKED ITALIAN SALAMI

Soft smokey flavor with sweet earthy tones

HOT CAPICOLA

Moderately spiced, slightly smoky

CHORIZO

Spicy Italian pork; dried and cured with paprika and other savory spices in traditional method

PEPPERED SALAME

Hand-trimmed pork blended with wine and Italian seasonings; hand-rolled in coarse black pepper

JAMON SERANO

Seasoned and aged 14 months; savory, salty & delicious

CHEESE

DOUBLE CREME BRIE

Firm and creamy with butter and mushroom undertones
~ Cow, France ~

MANCHEGO

Intense, zesty taste with a rich, crumbly texture
~ Sheep, Spain ~

ROSEMARY ASIAGO

Hand-rubbed with rosemary and Italian Olive oil; earthy, nutty
~ Cow, Wisconsin ~

GUINNESS CHEDDAR

Unpressed curds infused with Guinness stout, creating malty complex flavor
~ Cow; England ~

ARTIGIANO VINO ROSSO

Sweet notes & nutty flavor; soaked in red wine
~ Cow, Wisconsin ~

SAGE DERBY

Mildly herbaceous fresh sage.
~ Cow, England ~

SHARP CHEDDAR

Aged 5+ years, rich flavor and slightly tangy bite
~ Cow, Wisconsin ~

HAVARTI WITH DILL

Rich and buttery, semi-soft cheese infused with dill
~ Cow, Wisconsin ~

SMOKED GOUDA

Smokey, buttery, and creamy with sweet and salty notes
~ Cow, Holland ~

ITALIAN BLACK TRUFFLE

Earthy and smooth with specks of Italian black truffles
~ Cow, Wisconsin ~

PORT WINE DERBY

Smooth, creamy and firm with a delicate port infusion
~ Cow, England ~

HICKORY SMOKED GRUYERE

Naturally smoked; complex & woody
~ Cow, Germany ~

AGED BALSAMIC & CIPOLLINE ONION

A distinctive flavor & firm, crumbly texture from aging
~ Cow, Wisconsin ~

SRIRACHA GOUDA

Sweet and spicy, mild and buttery inciting a slight heat
~ Cow, Wisconsin ~

GORGONZOLA

Blue veined with deep flavor and earthy aroma
~ Cow & sheep, Wisconsin ~

SPLIT CREEK FARM FROMAGE BLANC

Fresh, creamy and smooth in texture with a sweet and tangy flavor
~ Goat, Local ~



❖ **DESSERTS** ❖

CHOCOLATE BOARD

Chef's selection of decadent artisan chocolates by CoCoBon Chocolatier – \$12

CHEESECAKE

Luscious, rich and sweet; topped with your choice of caramel, chocolate (or both) – \$7

CHOCOLATE MARQUISE CAKE

Dense and rich dark chocolate mousse topped with hand crafted chocolate ganache – \$8

CANNOLI

A Sicilian fried pastry dough filled with a delicious soft creamy filling – \$6

