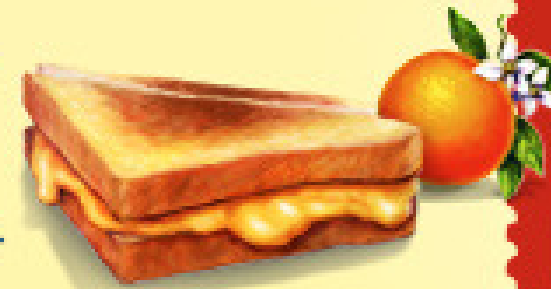


Finest
GRILLED CHEESE

EVERYDAY OF THE MONTH

CLEMENTINE



APRIL 9TH ANNUAL
CELEBRATION
OF NATIONAL
GRILLED CHEESE MONTH

Week 1:

SoCal'd Pimento Cheese: a blend of goat cheese, cotija and havarti with roasted red peppers, poblanos, garlic and cilantro grilled on wholegrain bread \$9.75

Hot, Sweet & Smokey: Spring Hill Farm's jersey jack, smoked mozzarella, La Quercia speck, grilled pineapple and hot pepper relish on wheat levain \$10.50

Bellwether Carmody: with green garlic on country wheat bread \$9.50

Qormeh Sabzi Melt: Winchester Farms fenugreek gouda with braised lamb, spinach, red onions and herbs \$11.50

Point Reyes Blue: with chicken and pancetta on pecan-raisin bread, served with crunchy apple slaw \$9.75

Week 2:

Santa Maria-Style: grilled tri tip with Sonoma hot pepper jack and pico de gallo on soft french bread \$12.50

Winchester Farms Aged Gouda: with bloomsdale spinach and chunky artichoke & green olive tapenade \$9.75

Old-World Portuguese (via Petaluma) & Diestel's Roast Turkey: with peppadews on country white bread \$10.25

Tulare Cannonball: with brown butter-sauteed pea tendrils on sesame semolina bread \$9.75

Grilled Torta: cooked ham, chorizo, quesillo, roasted tomato mayo, mustard-fried onions, pickled jalapeños, lettuce and avocado on telera \$10.95

Week 3:

OLD HOME WEEK. . .

Clementine Staff Creations - it doesn't get more local than this!

Ensley Avenue Cheese Steak: Annie's Cheesy Meatloaf grilled with peppers, onions, Sonoma hot pepper jack and 10,000 lakes dressing on a toasted french roll \$10.50

Anastasia's Dream: olive oil fried egg with crispy pancetta, local burrata and oven-roasted tomatoes on grilled country bread \$11.95

Tony's Veggie-Luxe: corn, red and yellow peppers, mushrooms, garlic and three cheeses on whole grain bread \$9.75

Charo's Chicken Chipotle Cheese: grilled chicken breast marinated in smokey sauce, with organic jersey jack, avocado and cilantro on country wheat bread \$10.50

The Estrella Slide: havarti, bacon, avocado and tomato-mayo grilled on rustic bread \$9.75

Week 4:

TOTAL MELTDOWN

Turkey Meatball Melt: with provolone and arrabiata sauce \$10.95

Baked Potato Melt: cheesy broccoli and bacon on potato dill bread \$10.25

Grilled Garlic Melt: on whole grain bread, served with fava bean puree, sauteed greens and shaved dry jack \$11.50

The Melting Pot: soudjouk [delicious Armenian dry-cured sausage], local scamorza, spring onions and roasted tomatoes on panini bread \$10.50

The Dy-HAM-ic Duo: black forest ham, gruyere and hot honey mustard on pretzel bread AND Fra' Mani rosemary ham and panela on homemade panini bread - two grilled cheese sandwiches - one delicious plate! \$12.95

Week 5:

Monte Frisco: turkey, ham, swiss and dijonaise on sourdough, grilled french-toast-style, dusted with powdered sugar and served with homemade strawberry jam - \$10.95

Hot Italian Sausage & Long-Cooked Greens: with provolone on sesame semolina bread \$10.25

Grilled Cheese Chaser: Humboldt Fog with california apricots, honey and rosemary, grilled open-faced on wheat levain \$7.25

Asparagus & Green Garlic: with fresh herbs and three cheeses on whole grain bread \$10.25

Hometown Favorite: we'll feature the most popular sandwich from weeks 1-4!