

STARTERS

Spicy Pimiento Dip VR GF

Our house-made pimiento, chipotle, and jalapeño pepper cheese dip served with fresh pork rinds and fresh tortilla chips 10

Clyborne Meatballs GFR

House-made beef and pork meatballs, marinara, fresh basil pesto, whipped garlic ricotta, sourdough toast 13

Goat Cheese Ravioli V

Goat cheese stuffed ravioli, white wine garlic sauce, fresh basil, shiitake mushrooms, charred tomatoes 14

Seared Ahi Tuna* GF

Sliced and served chilled, teriyaki-habanero spice blend, Yuzu ginger aioli, marinated cucumbers, lemon Tamari sauce, pickled Fresno chiles, radish, micro cilantro 18

Pepper Pot Calamari GF

Point Judith, Rhode Island calamari rings and tentacles, breaded and flash-fried, tossed in garlic butter with assorted fresh & pickled peppers 16.5

Queen City Poutine GFR

French fries topped with house-made white cheese sauce, fresh cheese curds, scallions, and crispy goetta 13 *add an egg* +2*

Tomato & Basil Flatbread V VGR GFR

Roasted tomatoes, fresh basil chiffonade, basil herb pesto, mozzarella cheese 12

Truffle Mushroom Bacon Flatbread VR GFR

Roasted garlic ricotta cheese, mozzarella cheese, cremini & shiitake mushrooms, bacon, truffle oil, herbs italiano 16

Three Little Pigs Flatbread GFR

Smoked bacon, Italian sausage, and pepperoni, mozzarella cheese, red onion, banana peppers, marinara 15.5

Cheddar Scallion Biscuits V

Fresh baked cheddar and scallion biscuits topped with a whipped honey butter 5

Seasonal Soup of the Day 7

GREENS

Clyborne Greens VR VGR GF

Fresh mixed greens, bacon, tomatoes, red onion, sharp white cheddar cheese, house sweet & sour vinaigrette 9

Knife & Fork Wedge VR GF

Iceberg wedge, bacon, tomatoes, Point Reyes blue cheese, scallions, house-made blue cheese dressing 9.5

Strawberry & Goat Cheese V GF

80 Acres Frisée, whipped goat cheese, fresh strawberries, white balsamic vinaigrette, candied pepitas, balsamic glaze 9.5

SALAD ADDITIONS

chicken +8 beef tenderloin tips* +12 salmon* +11 blackened Oishii shrimp +11

Blackened Salmon Salad* GF

Fresh mixed greens, cucumber, bacon, Point Reyes Blue Cheese, red onion, tomatoes, house sweet & sour vinaigrette 20

SIDES

Grilled Broccolini V VG GF 7 | Sautéed Asparagus VG GF 7
Macaroni & Cheese V GFR 7 | Crispy Hash Brown Squares V GF 6
Couscous & Spring Vegetables VG 6 | Ancient Grain Blend V GF 6
French Fries V GF 5 | Fresh Pork Rinds GF 5
Whipped Potatoes V GF 6

ENTRÉES

Spring Chicken GFR

Pan-seared and seasoned Gerber Amish Farms boneless chicken breasts, couscous and spring vegetable sauté, avocado yogurt sauce, microgreens 22

Pan Seared Salmon* GF

Served on an ancient grain blend, topped with a spring vegetable slaw, lemon beurre blanc 28

Crab Crusted Lake Erie Walleye GF

Sautéed broccolini, citrus beurre blanc, lemon parsley pistou 35

Maple Bourbon Glazed Pork Chop GFR

Double-thick cut, slow-cooked, grilled and glazed with house-made maple bourbon sauce, sautéed asparagus, spring vegetable slaw 35

Shrimp Scampi Pasta GFR VR VGR

Tagliatelle pasta, crushed red pepper & white wine garlic sauce, Oishii shrimp, red onion, fresh basil, charred tomatoes, Pecorino Romano 27

Chile Rubbed NY Strip* GF

14oz. New York strip, dusted with a house chile lime rub, crispy hash brown squares 45 *add shrimp scampi +8*

Twin Filet Mignons* GF

Two 4oz. filet mignons served with whipped potatoes, red wine demi-glace 41 *add shrimp scampi +8*

Southern Fried Chicken GFR

Four jumbo chicken tenders crispy fried, mac & cheese, fresh house-made pickles, house honey mustard 22 *Nashville Hot style +2*

Vegetable Biryani V GF

Saffron rice, charred tomatoes, red onion, red pepper, asparagus, zucchini, avocado yogurt sauce, crispy chickpeas, spring vegetable slaw, parsley 17
add chicken +8 beef tenderloin tips +12 salmon* +11 blackened Oishii shrimp +11*

Pork & Beef Ragu GFR

Tagliatelle pasta, fresh basil, shaved pecorino cheese, garlic toast 22
add meatballs +3 each

Fresh Catch of the Day*

Chef's fresh seasonal seafood selection, ask your server for details MKT

SANDWICHES

served with French fries or fresh pork rinds

The Clyborne Burger* GFR

Two 5oz. patties, white American cheese, signature sauce, shredded lettuce, tomato, onion, house-made pickles, toasted potato bun 16

Mushroom Lentil Burger VGR GFR

Our house blend of roasted mushrooms & black beluga lentils, lettuce, pickled onion, sriracha aioli, toasted potato bun 15

Crispy Chicken Sandwich GFR

Gerber Amish Farm chicken, crispy fried, lettuce, tomato, house-made pickles, signature sauce, potato bun 14.5 *Nashville Hot style +2*

Fried Bologna & Pretzel Sandwich GFR

Thick cut slice of Falter's Purity Brand bologna, white American cheese, spicy whole grain mustard aioli, pickled onions, pretzel bun 15

**Consuming raw or undercooked meat, seafood, shellfish, or eggs may pose an increased risk of foodborne illness*

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item is completely free of allergens.

V - vegetarian

VG - vegan

GF - gluten-free

VR - vegetarian by request

VGR - vegan by request

GFR - gluten-free by request

gluten-free bun +3 or gluten-free flatbread +3

BEERS

Draught 16oz/20oz

20,000 Leagues Lager 6.25/7.50
exclusively for Clyborne's by Fretboard Brewing Co.

Municipal Brew Works Orange Agave
Blonde Ale 7/8.25

Goose Island Hazy Beer Hug IPA 7/8.25

Rhinegeist Truth IPA 7/8.25

Fretboard Trey Amber Ale 7/8.25

Country Boys Shotgun Wedding 7/8.25

Kentucky Bourbon Barrel Ale 10oz 7

Bud Light 4.5/5.75

Madtree Rotating (*ask your server*)

Sonder Brewing Rotating (*ask your server*)

Warped Wing Rotating (*ask your server*)

FatHeads Rotating (*ask your server*)

Bottles/Cans

Stella Cidre *Gluten-Free* 6

Redbridge *Gluten-Free* 5.5

Budweiser/Miller Lite 4

Yuengling 4.25

Corona 5

Stella Artois 5

Michelob Ultra 5

Bud Zero non-alcoholic 4.5

March First Astra Seltzer, rotating GF 6

HAPPY HOUR

Monday - Friday 4:00pm - 6:00pm

20,000 Leagues Lager 16oz. - \$4

All Draught Beer - \$1 off

All Premium Well Drinks - \$6

Finlandia Vodka, Beefeater Gin,
Jim Beam Bourbon, Bacardi Rum,
El Jimador Tequila

Up or Martini add \$1.50

Select Wines by the Glass - \$6

All Craft Cocktails - \$9

Bar Appetizer Menu

Fried Cheese Curds - \$5

Loaded Tater Squares - \$5

Spicy Pimiento Sliders - \$3 ea.

Nashville Hot Chicken Chunks - \$5

DESSERTS

Baked Meringue V GF

Seasonal berries, berry cream,
fresh lemon curd 9

Fresh Donut Holes V GF

Rolled in cinnamon and sugar and served
with caramel and chocolate sauces for
dipping 9

Buckeye Pot de Crème V GF

Peanut butter mousse, chocolate &
caramel, roasted peanuts 9

Vanilla Ice Cream V GF

House-made vanilla ice cream 2 per scoop