

dinner continued...

SIDES

- sweet potato fries — 5
- old bay fries — 5
- vidalia onion rings — 6
- cheese grits — 5
- jalapeno cornbread with honey tabasco — 4
- dressed greens — 4
- russet fries — 4
- homemade chips — 2
- house slaw — 3
- beer braised collard greens — 6
- fried green tomatoes — 7
- creamed spinach — 5
- corn off the cob — 5
- warm maple butter — 2

DESSERT

DESSERT

- key lime meringue pie — 7
- black & white cake — 7
- sour cherry lattice pie — 7
- a la mode — 9
- killer chocolate pudding — 6
- special pie or cake of the day — 7
- a la mode — 9
- strawberry shortcake sundae — 9
- classic hot fudge sundae — 8

Brooklyn Ice Cream Factory flavors:
vanilla, chocolate, coffee, strawberry

Cups, cones and handpacked pints are available to-go.

All desserts are made daily in house.

Whole pies, cakes, and custom designed birthday cakes are available with 48 hours notice.

Call 646.602.6263

Please ask about our daily specials.

BEVERAGES

BEER

- stella, brooklyn lager, red stripe — 7
- bitburger — 6

COLD DRINKS

- unsweetened iced tea — 2.5
- herbal raspberry iced tea — 3
- fresh lemonade — 3.5
- lime squash — 4
- ithaca root beer — 2.5
- boylan's ginger ale — 2.5

HOT DRINKS

- coffee — 3
- Harney & Sons teas — 2.5
- english breakfast, earl grey, chamomile, red raspberry, passion plum, tropical green, peppermint
- espresso — 2.5
- macchiato — 3.5
- cappuccino/latte — 4
- con leche — 3.5
- mocha — 4.5
- hot chocolate — 4

JUICE

- fresh squeezed OJ — 3.5
- fresh squeezed grapefruit — 3.5
- cranberry juice — 3

MILKSHAKES

flavors from The Brooklyn Ice Cream Factory:
vanilla, chocolate, coffee, strawberry

- classic extra thick shake — 7
- chocolate peanut butter — 8
- banana — 8
- toffee-coffee — 9
- coffee ice cream, espresso shot, kahlua
- black & white — 8
- root beer float — 7

CLINTON ST. BAKING COMPANY & RESTAURANT

SUMMER 2009

646.602.6263

www.greatbiscuits.com

DELIVERY HOURS

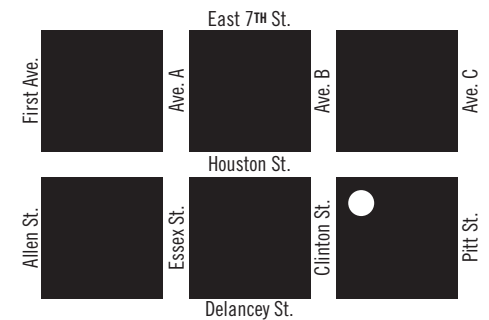
lunch

Mon - Fri • 11:30AM - 4PM

dinner

Mon - Thu • 6PM - 10:30PM

DELIVERY AREA



BUSINESS HOURS

pick-up is always available during business hours.

breakfast

Mon - Fri • 8AM - 11:30AM

lunch

Mon - Fri • 11:30AM - 4PM

dinner

Mon - Sat • 6PM - 11:00PM

brunch

Sat & Sun • 10AM - 4PM

4 Clinton Street (btw. East Houston & Stanton)
New York, NY 10002

LUNCH

Weekdays from 11:30AM to 4PM

SOUPS, SALADS, AND STARTERS

green spring pea soup — 7

minted creme fraiche

heirloom beets — 9

chopped egg, fresh herbs, house vinaigrette

farmer's chopped salad — 10

celery, cucumber, tomato, red onion, breakfast radish, mixed greens, fennel, feta, mustard vinaigrette

warm asparagus salad — 12

fingerling potato crisps, citrus vinaigrette

heirloom tomatoes — 11

fresh herbs, goat cheese, balsamic, olive oil

mexican salad — 13

poached shrimp, tomatoes, red onions, avocado, black beans, jicama, fresh corn, jalapeno vinaigrette

fried chicken salad — 13

organic fried chicken breast sliced over romaine, with radishes, cornbread croutons, cayenne-buttermilk dressing, radish sprouts

SANDWICHES

all sandwiches, unless noted, are served with housemade chips, cole slaw, and a LES pickle

grilled chicken — 13

avocado, bacon, chipotle mayo, romaine, beefsteak tomato, on grilled sourdough rye

house cuban — 13

roast pork butt, sliced ham, swiss cheese, LES pickles, roasted garlic mustard, on classic french bread

bbq smoked short rib sandwich — 15

grilled vidalia onions, horseradish cream, on a toasted brioche bun

crab cake sandwich — 16

maryland lump crab cakes on a toasted brioche bun with house remoulade, lettuce, tomato

black angus cheeseburger — 14

swiss or cheddar with caramelized sweet onions on a toasted brioche un

po' boy catch of the day — 15

house tartar sauce and romaine on a crusty roll

veggie sandwich — 10

avocado, meunster, beefsteak tomato, romaine, sprouts, herb mayo, on 7 grain toast, served with greens

EGGS & MAINS

buttermilk biscuit sandwich — 9

scrambled eggs, melted cheddar, homemade tomato jam, with hash browns with bacon — add 2.5

lunch continued...

clinton st. omelette — 12

with hash browns and sourdough toast choice of two : swiss, cheddar, goat cheese, monterey jack, muenster, spinach, chopped tomatoes, mushrooms, bacon, ham, red peppers, caramelized onions, tomato jam

additional item, egg whites, or greens — add 2

brioche french toast — 13

caramelized bananas, roasted pecans, warm maple butter

pancakes — 13

wild maine blueberry or banana walnut, with warm maple butter

huevos rancheros — 14

sunny side up eggs with red beans, guacamole, jalapeno sour cream, salsa picante, and pepper jack cheese on a flour tortilla

with chorizo — add 2.5

spicy shrimp & cheese grits — 16

fried green tomatoes, creamy creole sauce

market fish tacos — 15

soft corn tortillas, shredded red cabbage slaw, house guacamole, fresh lime, jalapeno sour cream

SIDES

two eggs any style — 4

hash browns — 4

bacon: regular or sugar-cured — 4

grilled chorizo — 4

grilled 'cure 81' ham steak — 4

cheese grits — 5

russet fries — 4

sweet potato fries — 5

vidalia onion rings — 6

house slaw — 3

dressed greens — 5

homemade chips — 2

LES pickles — 3

guacamole — 4

fresh fruit — 6

fried green tomatoes — 7

warm maple butter — 2

BAKERY

buttermilk biscuit with house raspberry jam — 2

mixed berry or chocolate chunk scone — 2.5

goat cheese & herb scone — 2.5

fresh baked muffins — 2.5

toast: sourdough/ rye/ 7 grain — 2

DINNER

Mon - Sat from 6PM to 11PM

Delivery not available Fri and Sat nights

Please ask about our daily dinner specials

STARTERS

green spring pea soup — 7

minted creme fraiche

heirloom beets — 9

chopped egg, fresh herbs, house vinaigrette

dinner continued...

farmer's chopped salad — 10

celery, cucumber, tomato, red onion, breakfast radish, mixed greens, with fennel, feta, mustard vinaigrette

butcher plate — 14

bobolink cave aged cheddar, crispy sliced chorizo, sweet onion jam, pecan raisin toast

heirloom tomatoes — 11

fresh herbs, goat cheese, balsamic and olive oil

long island fried oysters — 12

creamed spinach, lemon aioli

grilled pizza — 14

caramelized onions, roasted forest mushrooms, ripe goat cheese, truffle oil

warm asparagus salad — 12

fingerling potato crisps, citrus vinaigrette

MAINS

roasted chicken breast — 17

smoked corn pudding, corn off the cob, tequila reduction

smoked short ribs — 19

classic chipotle bbq sauce, collard greens

steamed PEI mussels — 15

tomato-lobster broth, fresh herbs, with russet fries

KnK farms pork tenderloin — 19

sour cherry chutney, grilled spring onions, spicy savoy cabbage slaw

leg of lamb — 19

roasted and braised (served 2 ways), with spicy spring onion sauce, pickled spring onions, and grilled tomatoes

HOUSE CLASSICS

crab cake dinner — 21

creole remoulade, sweet potato fries, house slaw

black angus cheeseburger — 14

caramelized sweet onions, swiss, on a brioche bun with house slaw, LES pickle, and russet fries

po' boy catch of the day — 15

house tartar sauce and romaine on a crusty roll with slaw, LES pickle, and chips

buttermilk fried chicken — 16

honey-tabasco sauce, jalapeno cornbread,house slaw

wild maine blueberry pancakes — 13

warm maple butter

spicy shrimp & cheese grits — 19

fried green tomatoes, creamy creole sauce

continues to the other side...