

SERVED ALL DAY

Buttermilk Biscuit Sandwich —17.00

soft scrambled eggs, double-smoked bacon, melted cheddar, house-made tomato jam, with hash browns

Pancakes with Warm Maple Butter — 19.00

choice of blueberries, banana walnut, or chocolate chunks

Brioche French Toast — 18.00

caramelized bananas, roasted pecans, with warm maple butter

Spanish Scramble — 21.00

three eggs, chorizo, tomatoes, caramelized onions, scallions, melted Monterey Jack, with hash browns and sourdough toast

Huevos Rancheros — 21.00

two sunny side-up eggs, Mexican beans, guacamole, jalapeno sour cream, salsa picante, Monterey Jack cheese, served on corn tortilla Add chorizo – 4.00

Smoked Salmon Scramble — 23.00

soft scrambled eggs, house-smoked salmon, scallion cream cheese, with dressed greens

Farmer's Plate — 22.00

soft scrambled eggs, farmhouse cheddar, house rosemary pork patties, herb-roasted tomatoes, with sourdough toast

Southern Breakfast — 20.00

two eggs any style, sugar-cured bacon, cheese grits, fried green tomatoes

Eggs Benedict — 20.00

poached eggs, ham, classic Hollandaise over a toasted buttermilk biscuit Substitute house-smoked salmon -5.00

Crispy Potato Pancakes ("Rosti") — 20.00

with house-smoked salmon, salmon roe caviar and sour cream

Country Breakfast — 20.00

three eggs any style, ham, hash browns with a buttermilk biscuit

Clinton St. Omelette — 20.00

three eggs with choice of two fillings: Swiss, Cheddar, Goat's cheese, Monterrey Jack, spinach, chopped tomatoes, mushrooms, bacon, ham, caramelized onions, served with hash browns and sourdough toast Substitute egg whites -3.00Additional fillings each -2.00

SIDES

House granola — 9.00	Grilled chorizo — 8.00	Two eggs, any style — 6.00	Fried green tomatoes — 9.00
Hand-cut fries — 7.00	Cheese grits — 5.00	Double-smoked bacon — 7.00	Sugar-cured bacon — 7.00
Sweet potato fries — 7.00	Sautéed spinach — 5.00	Hash browns — 7.00	Buttermilk onion rings — 7.00
Dressed greens — 7.00	Rosemary pork patties — 8.00	Jalapeno corn bread — 5.00	Biscuit w/butter & jam — 5.00
Warm maple butter — 2.00	7-grain toast w/butter & jam — 5.00		

Only 100% pure Grade A, dark amber maple syrup from North America goes into our warm maple butter, which explains why it's irresistibly delicious. Fun fact: it takes 40 gallons of sap from the maple tree (which can only be harvested over 20 days between winter and spring) to yield 1 gallon of maple syrup.



SERVED FROM 11:30 AM

SALADS & SANDWICHES

Butcher Salad — 17.00

romaine, frisee, bacon lardons, tomatoes, blanched green beans, house croutons with red wine shallot vinaigrette

Veggie Sandwich — 18.00

avocado, Muenster, tomatoes, romaine, sprouts, herb mayo on 7-grain toast with dressed greens

BUTTERMILK FRIED CHICKEN

Our Award-Winning Recipe

Buttermilk Fried Chicken Plate — 25.00

with honey-Tabasco sauce, slaw, and jalapeno corn bread

Chicken & Waffles — 21.00

with honey-Tabasco sauce drizzled over a soft vanilla buttermilk waffle, and our signature warm maple butter

Fried Chicken Sandwich — 21.00

with shredded romaine, pickled green tomatoes and mayo on a house-made roll, served with hand-cut fries, pickle and slaw

SIGNED COOKBOOKS, T-SHIRTS AND MUGS ARE AVAILABLE FOR PURCHASE

BURGERS

Black Angus Cheeseburger — 23.00

with Swiss or Cheddar and caramelized onions on a house-made burger bun, served with hand-cut fries and slaw

Sugar Bacon Burger — 25.00

with Blue cheese, sugar-cured bacon and iceberg lettuce on a house-made burger bun, served with hand-cut fries and slaw

Salmon Burger — 24.00

house-made, with avocado, tomatoes, baby arugula and house tartar on a house-made burger bun, served with dressed greens, pickle and slaw

Extra Condiments for Burgers — 2.00

caramelized onions, jalapeno sour cream, pickled green tomatoes, sautéed mushrooms

SIDES

Hand-cut fries — 7.00	Double-smoked bacon — 7.00		
Sweet potato fries — 7.00	Fried green tomatoes — 9.00		
Dressed greens — 7.00	Buttermilk onion rings — 7.00		
Grilled chorizo — 8.00	Rosemary pork patties — 8.00		
Cheese grits — 5.00	Sugar-cured bacon — 7.00		
Sautéed spinach — 5.00	Biscuit w/butter & jam — 5.00		
Jalapeno corn bread — 5.00	Two eggs, any style — 6.00		
Warm maple butter — 2.00	Hash browns — 7.00		
7-grain toast w/butter & jam — 5.00			

• FACEBOOK: CLINTONSTSINGAPORE

INSTAGRAM: @CLINTONST_SG #Clintonstsingapore #Clintonstsg



CAKE & PIE

Seasonal Pie of the Day — market price

home-style flaky butter crust made in-house daily

Peanut Butter Ice Box Pie — 7.50

dark chocolate ganache, whipped peanut butter mousse, cracker crust, with chocolate shavings

Pineapple Upside Down Cake — 7.50

our award-winning butter pound cake with caramelized pineapple

Chocolate Banana Cream Pie — 8.00

dark chocolate ganache and cream filling, fresh bananas, cracker crust, with chocolate shavings

Blueberry Cheesecake — 8.00

classic New York-style, cracker crust with blueberry compote topping

Black & White Layer Cake — 8.00

dark chocolate ganache filling, vanilla frosting, dark chocolate glaze

ICF CREAM

Classic Chocolate Brownie Sundae — 13.00

house-made chocolate brownie, vanilla ice cream, with real chocolate sprinkles and fudge, topped with a cherry

Blondie Sundae — 13.00

house-made butterscotch blondie, vanilla ice cream with salted caramel sauce

Premium Single Scoop Ice Cream — 5.00

vanilla, chocolate, coffee

WHOLE CAKES TO GO

WHOLE PIES, LAYER CAKES AND BIRTHDAY CAKES ARE AVAILABLE WITH 48 HOURS NOTICE.

ASK ABOUT OUR CATERED DESSERT TRAYS, BROWNIE AND COOKIE BOXES, MUFFIN PLATTERS, AND OTHER ASSORTED GOODIES.

SHAKES

Classic Milkshake — 10.00

choice of vanilla, chocolate or coffee ice cream, with Chantilly cream

Banana — 10.00

vanilla ice cream, fresh bananas, with Chantilly cream

Chocolate Peanut Butter — 10.00

chocolate ice cream, salted peanut butter sauce, chocolate fudge, with Chantilly cream

Black & White — 10.00

vanilla ice cream, chocolate fudge, with Chantilly cream

Blueberry — 10.00

vanilla ice cream, blueberry compote, blueberries, with Chantilly cream

Root Beer Float — 10.00

vanilla ice cream, root beer, with Chantilly cream

Salted Caramel— 10.00

vanilla ice cream, salted caramel sauce, with Chantilly cream Add a shot of Bourbon — 5.00

COFFEE / TEA

Single Origin Cold Drip Coffee -7.00

Please enquire with server on seasonal coffee selections

House Brew — 5.00

Cold Brew — 5.00

Espresso — 4.00

Cappuccino / Latte — 6.00

Mocha — 6.50

Hot Chocolate — 5.00

English Breakfast / Earl Grey / Chamomile

Green / Peppermint — 6.50

Iced coffee / tea — add 1.00



FRESHLY SQUEEZED

Orange Juice — 6.50 Grapefruit Juice — 7.00

COFFEE

Single Origin Cold Drip Coffee - 7.00

Please enquire with server on seasonal coffee selections

House Brew — 5.00

Cold Brew — 5.00

Espresso — 4.00

Cappuccino / Latte — 6.00

Mocha — 6.50

Hot Chocolate — 5.00

TEA

English Breakfast / Earl Grey / Chamomile

Green / Peppermint — 6.50

Iced coffee / tea — add 1.00

COOLERS

Iced Lemon Tea — 6.00

House Lemonade — 6.50

Lime Squash — 7.00

Strawberry Rhubarb Lemonade — 7.50

FIZZY

Coke / Coke Light / Sprite / Root Beer Ginger Ale — 5.00

COCKTAILS

Mimosa — 14.00

prosecco, freshly squeezed orange juice

Market Bellini — 14.00

prosecco, seasonal fruit puree

Classic Mojito — 15.00

white rum, fresh lime juice, soda, simple syrup, muddled mint

Maple Whiskey Sour — 16.00

bourbon whiskey, maple syrup, fresh citrus

Clinton St. Bloody Mary — 18.00

spicy house mix, vodka, celery stalk

HOUSE-POUR WINE

• SPARKLING •

Zardetto Prosecco

Extra Dry, Italy — 12.00 / 48.00

• WHITE •

Anselmi

Pinot Grigio, Italy — 12.00 / 48.00

• RED •

Lady In Red

Shiraz, Australia — 12.00 / 48.00

CRAFT ORGANIC SODAS

Mexican Cola – 7.00

Ginger Beer Reeds – 7.00

Root Beer Virgils – 7.00

BOTTLED CRAFT BEERS

Great White Wheat Ale / Alley Cat Amber Ale Big Wave Golden Ale / Longboard Lager — 15.00