

STARTERS

SPINACH ARTICHOKE DIP 11

Fresh chopped spinach, artichoke hearts, & your choice of pita bread or chips.

DEVILED EGGS 4

Egg, Red Bell Relish, chives, & Paprika.

TRUFFLE FRIES 8

Served fresh with a white truffle oil, freshly grated parmesan & parsely.

CLEMSON WINGS 8

A consistent crowd pleaser. Six scrumptious chicken wings in your choice of: Buffalo, Stout, Bar-b-que, Honey siracha, or Sesame Thai sauce.

CHEESEBOARD 12

Chef's selection of local cheeses. Ask your server for details.

PIEROGIES 8

Six perfectly browned Pierogis, tossed in melted butter, served with sour cream, and a house blend whole grain mustard. "An old childhood favorite from our proprietor."

STUFFED POBLANO POPPERS 9

Two peppers half shelled, stuffed with a mixture of in house pulled pork, bacon, cheese, topped with aged cheddar, then broiled, and drizzled with a ranch blend.

S.O.S DIP [A.K.A. - SHIT ON A SHINGLE] 11

House made gravy made from angus ground beef, pork, minced mushrooms, and Clemson Milk Stout beer served in a bowl with warmed pita slices.

The State of New York informs that raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase the potential for food-borne illness. Our food may contain peanut or gluten products. Please ask server for specifics. Some of our foods may contain peanut or gluten. Please ask your server for complete details.



SOUPS

SOUP DE JOUR 6

Please ask your server for details on the soup of the day!

STOUTY FRENCH ONION SOUP 8

SEAFOOD BISQUE 9

Lobster broth with sautéed crab meat and pureed carrots, celery and onion that thickens to a creamy smooth finish.

GREENS

CAESAR SALAD 11

Romaine, with house made croutons, parmesan, egg & caesar dressing.

HERITAGE SALAD 10

Heritage lettuce, shredded carrots, diced tomatoes, red onion, tossed in a house dressing.

TACOS

CLEMSON TACOS 12

Three hand crafted tacos of your choice. Our house salsa is generously proportioned with diced red onion, diced tomato, jalapeno, freshly cut cilantro and drizzled with fresh lime juice.

(Sorry, chefs orders, we cannot mix and match. Please choose three of one kind.)

- Grilled Chicken Breast
- Beer Battered Cod
- Roast Pork Shoulder
- Veggie (Sliced Marinated Portobello Cap)

BURGERS

Our premium craft burgers are served on a brioche bun, with truffle fries & house made pickled cucumber.

AMERICAN OLD TIMER 14

8 oz. premium angus ground beef cooked to perfection. Comes with fresh lettuce, white sharp cheddar, tomato, & red onion.

CUATRO CALIENTE 15

8 oz. premium angus ground beef blackened burger with house pickled jalapeños, lettuce, pepper jack cheese, honey siracha gastrique, & pepperoncini mayo.

CLEMSON STOUT 15

8 oz. premium angus ground beef, Clemson Stout infused BBQ sauce, sharp white cheddar, garlic aioli, onion fritz, lettuce, & tomato.

BILLY'S 15

8 oz. premium angus ground beef, arugula, caramelized onions, red wine reduction, & goat cheese.

THE IMPERIAL 15

8 oz. premium angus ground beef with apple wood smoked bacon, goat cheese, seasonal sweet jam*, & pickled red onion.

(*Ask server for details)

STAR VICTOR 14

8 oz. premium angus ground beef, button mushroom, aged swiss, caramelized onions, lettuce, tomato, & garlic aioli.

BIG BAD WOLF 17

8 ounces of premium angus ground beef, topped with bacon, bacon mayo, a bacon onion jam, Taylor Ham, smoked gouda and gently drizzled with the drippings of our maple smoked bacon.

* Gluten free buns available upon request for \$1 extra.

** All burgers are cooked medium unless otherwise specified.

SANDWICHES

All Sandwiches come with fresh cut truffle fries.

FRENCH ONION GRILLED CHEESE 14

Caramelized Onions, a cheese blend containing swiss and provolone on a griddled marble rye, and served with a small cup of our in-house stout broth.

FISH & CHIPS 18

A heaping 10 oz. portion of Fresh Atlantic Cod, dusted in seasoned flour, dipped into a Clemson APA beer batter, and served with a special house made tartar sauce that we call, "THE SAUCE!"

GRILLED CHICKEN SANDWICH 14

Grilled Chicken, topped with a grilled pineapple ring, and served on a brioche roll, with red onion, cilantro and sesame Thai chili sauce.

C.B.R. (FRIED CHICKEN SANDWICH) 14

Deep fried chicken, bacon, provolone, lettuce, tomato, & buttermilk ranch dressing.

PORK ROLL 10

It's breakfast all day, every day, with Taylor Ham, hand crafted egg and a house blend of cheese. Served on a brioche bun.

THE VEGGIE 14

Grilled portobello mushroom caps, sharp white cheddar, garlic aioli, & lettuce.

PIZZA

PORTER HOUSE PIE 14

Red sauce, pancetta, sopresatta, sausage, fresh mozzarella, & scallions.

MARGHERITA 13

Topped with red sauce, mozzarella, & basil oil.

BIANCA 13

House-made ricotta, mozzarella, roasted garlic, & basil oil.

CHICKEN BACON RANCH 14

Topped with grilled chicken, dill, bacon & ranch dressing.

NEW YORK STYLE 11

Traditional hand tossed pizza, red sauce, full flat mozzarella cheese top. Add your favorite toppings to personalize.

BUFFALO CHICKEN 14

Mozzarella, red sauce, fresh cubed chicken, deep fried & dipped in a house blend buffalo sauce. Garnished with a blend of herbs.

*Gluten-free pizza crust available for \$2 extra

WINE

Fat Bastard Chardonnay
Hob Nob Pinot Noir
337 Cabernet Sauvignon
Bogle Merlot
Barone Firi Pinot Grigio
Brotherhood Riesling

NON-ALCOHOLIC BEVERAGES

Pepsi
Diet Pepsi
Dr. Pepper
Sierra Mist
Ginger Ale
Cranberry
Unsweetened Iced Tea
Lemonade
Club Soda

**HOPPY
HOUR
\$5 BEERS
2PM-5PM
MONDAY, WEDNESDAY,
THURSDAY & FRIDAY**

**HOST YOUR
EVENT
AT CLEMSON BREWING
ASK YOUR SERVER FOR DETAILS.**

**GEEKS WHO DRINK
TRIVIA
NIGHT
EVERY THURSDAY**

