

## Claudine Classics

**Nashville Hot Chicken & Eggs** 20.95  
Fried buttermilk brined chicken breast, our fiery house Nashville sauce, sunny eggs, homemade sausage gravy, hash browns and our pickles **P**

**Newton's 7 am Breakfast** 17.95  
2 eggs any style, hash browns, nitrate-free bacon, buttered toast **P**

**Breakfast Croissant Royale** 16.95  
Warm croissant, scrambled eggs, cheddar cheese, tomato and jalapeno aioli, served with your choice of side  
| add lox +5 | add bacon +3

**Turkey Chorizo Scramble** 18.95  
House-crafted turkey chorizo, grilled peppers, avocado, cilantro, cotija cheese, served with 3 corn tortillas, salsa and russet wedges

**Chef Lea's Famous Quiche** 15.95  
Untraditional quiche with cheddar-jack, sautéed spinach and fresh basil with Claudine's simple salad

Add to your Claudine Classic:  
avocado +2 | single pancake +3.5 | fruit cup +2.5

**#HASHTAG** 16.95  
Crispy hash browns topped with melted cheese, bacon, jalapenos, crema, chives and 'tagged' with 2 over-easy organic eggs **P GF**

**Brisket Breakfast Burrito** 20.95  
Quarter pound of 24-hour cooked brisket, hash browns, scrambled eggs, salsa roja, cheddar-jack cheese, salsa verde, crema, served wet

**Hair of the Hog Breakfast Burrito** 18.95  
Spicy, bacon and scrambled egg breakfast burrito with red onions, red peppers, jalapeno, cheddar-jack cheese, avocado mash, crispy hash browns and sauced up with Nashville hot sauce **P**

**Chilaquiles** 16.95  
Tomatillo salsa verde, cilantro, roasted chicken breast, pickled onion, cotija cheese, crema, tortilla chips, sunny egg and avocado **GF**

**Gravy Fries** 7.95 *For the Table*  
Crispy russet wedges doused in house crafted sausage gravy, diced fresh tomato, cheddar-jack cheese and chives **P**

## A Toast to Brunch

**Avocado Toast Nikki's Way** 13.95  
Prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri and Aleppo pepper **P**

**Vegan Avocado Toast** 11.95  
Fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri and Aleppo pepper **VG**

**Bagel & Lox** 18.95  
Native Cure salmon lox, whipped lemon-dill cream cheese, cucumber, pickled red onions, capers, fresh dill and everything spice on a toasted bagel

*Seasonal*  
**Whipped Feta & Calabrian Tomato Toast** 15.95  
Country toast with whipped feta, heirloom tomatoes, oven-roasted tomatoes, pickled red onions, fresh basil, mint and Calabrian chilies

## The Sweet Life

Add a breakfast protein:

humanely raised, thoughtfully sourced Nitrate-free bacon | pork breakfast sausage | chicken sausage | house-made turkey chorizo +6

**Churro Tres Leches French Toast** 17.95  
Griddled cinnamon sugar coated brioche bread, topped with signature tres leches sauce, fresh berries, whipped cream and powdered sugar

**Chai Spiced Oatmeal** 13.95  
Vegan oats, pepita seeds, almond milk, dried cranberries, brown sugar and fresh berries **S VG**

**Malted Milk Pancakes** 15.95  
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | add chocolate chips +1 | fresh blueberries +2 | make it churro +1.50

**Honey Pot Parfait** 12.95  
house-crafted super seed & nut granola, Greek yogurt, seasonal fruit, and wildflower honey **N S GF**

## Create Your Own Omelette or Scramble 19.95

3 organic eggs served with your choice of hash browns or Claudine's simple salad | Sub egg whites +1.50 | add side toast +2.50

**INCLUDES 3 FILLINGS** | additional fillings +0.95 each

Proteins	Veggies	Cheese
• nitrate-free bacon	• avocado • red peppers	• feta
• pork breakfast sausage	• zucchini • red onions	• cheddar-jack
• lox	• tomato • cilantro	• parmesan
• chicken breast	• spinach • jalapeno	• cotija
• chicken apple sausage	• broccoli • chives	
• house turkey chorizo	• garlic mushrooms	

## On the Side

**Breakfast Protein** 7.50  
Humanely raised, thoughtfully sourced Nitrate-free bacon | pork breakfast sausage | chicken sausage | house-made turkey chorizo

**Toast** 3.95  
2 slices of sourdough or Udi's gluten free bun with butter and strawberry jam | sub warm croissant +2

**Hash Browns** 5      **Single Pancake** 6.50

**Organic Eggs** 6      **Fruit Cup** 4.50

**Seasoned Russet Wedges** 6      **Half Avocado** 2.50

# Chefs Signatures

Top Seller

## Miso Salmon Bowl 23.95

Grilled sesame miso salmon, sushi-style brown rice, cucumber, avocado, red cabbage slaw, radish, broccoli, pickled carrots, brown sugar miso and nori dynamite sauce

S GF

New

## Boulevard Brisket Bowl 20.95

Slow-roasted brisket, charred corn, avocado salsa, cabbage crunch, pico de gallo, brown rice, pepita seeds, cotija cheese, honey chipotle drizzle and lime

S GF

## Burgers, Sandwiches and Wraps

### Backyard Burger 18.95

1/3lb beef burger, aged cheddar, house burger sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | Add bacon +3.25

### Z's Fried Chicken Sandwich 17.95

All natural crispy chicken breast, creamy ranch spread, our pickles, red cabbage slaw, brioche bun and russet wedges | make it Nashville +1

### Grilled Salmon Burger 17.95

Grilled salmon patty, lemon-dill tartar sauce, lettuce, house pickles, brioche bun and russet wedges

### Avocado & Chicken BLT Wrap 15.95

Oven roasted chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, wrapped in a tortilla, and salad greens

P

### Honey Chipotle Turkey Sandwich 16.95

All-natural roasted turkey, whipped feta, arugula, tomato, pickled red onion, toasted ciabatta and salad greens

### Chicken Caprese Sandwich 16.95

Oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic glaze, toasted ciabatta, and salad greens

N

## Salads and Soups

Make it heartier: add shaved chicken breast or fried chicken bites +5 | grilled salmon +7 | avocado +2

### Crispy Chicken Chinese Salad 17.95

Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro and sesame-ginger vinaigrette

S

Seasonal

### Summer Peach Salad 15.95

Juicy market peaches, charred corn, heirloom tomatoes, avocado, cucumber, fresh basil, mint, organic lettuces, and a bright jalapeño-lime vinaigrette

GF VG

### Modern Med Chicken Salad 16.95

Organic lettuces, shaved chicken breast, avocado, heirloom tomatoes, garbanzo beans, pepperoncini, feta, toasted pine nuts and lemon vinaigrette

N GF

### Seasonal Soup of the Day 3.95

## Kids Corner

### Puff Cakes 7.95

Baby Dutch puff cakes, powdered sugar, butter and real maple syrup

### Kids Crispy Chicken Bites 11.95

All-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

### Mac & Cheese 9.95

Creamy three cheese pasta | add chicken +4.29

### Kids Scramble 8.95

Scrambled eggs, toast, jam and strawberries

## Lunch Combo 14.95

A half portion of our sandwiches or wraps listed below served with a cup of our Seasonal Soup and a small side salad

- Avocado & Chicken BLT Wrap
- Chicken Caprese
- Honey Chipotle Turkey Sandwich

## Your Daily Ritual

Our signature coffee & tea. Looking for a classic? We offer a full espresso menu as well.

Choose your milk preference: whole | 1% | oat | almond

Choose your sweetener: house vanilla syrup | honey | maple syrup

### Mocha Cold Brew with Cold Foam 5.50

### The Vale 6.50

Oat milk latte with brown sugar, cinnamon and a double shot of espresso

### Iced Little Bridge 5.25

Short oat milk latte served over ice with honey, cinnamon and a double shot of espresso

### Valrhona Mocha Latte 5.95

### Golden Turmeric Latte 5.25

Vegan, anti-oxidant, spiced caffeine-free almond milk latte with real maple syrup | make it dirty +1.75

### Chai Latte 5.50

Housemade sweet brew with steamed milk | make it dirty +1.75

### Tenzo Matcha Latte 6.25

Lightly sweetened with vanilla syrup

## Day Drinking

### Mimosa Flight 27

A trio of bright, brunch-ready mimosas: pineapple elderflower, blood orange, and classic orange juice

### Mimosa Kit 39

Bottle of champagne with freshly squeezed orange juice

### Watermelon Mimosa 11

### Classic Mimosa 8

### Blood Orange Mimosa 11

### Pineapple Elderflower Mimosa 11

### Glass of Champagne 8

## Refreshers

### The Pineapple Palmer 6.50

Green iced tea shaken with fresh mint, pineapple & lemon, lightly sweetened with brown sugar

### Freshly Squeezed Orange Juice 6

### Guava Rose & Strawberry Cooler 4.75

### Watermelon & Lime Cooler 4.75

### Iced Matcha Lemonade 5.25

### Iced Tea 4.75

Mountain Mist Black Tea, Tropical Green Tea

### Freshly Squeezed Lemonade 4.75