

Start with These

Puff Cakes Flight 14.95
Our popular baby Dutch puff cakes: classic with powdered sugar & real maple syrup, strawberries & cream, fresh blueberries and lemon cream

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

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**

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

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

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

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

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**

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

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

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

Brunch Comforts

Bird on Deck 16.95
Buttermilk fried chicken breast with a warm biscuit and hot honey drizzle

New

Brisket Hash 20.95
Crispy hash browns layered with melted cheese, grilled onions, charred corn, roasted jalapeño-poblano salsa, slow-roasted brisket, poached eggs, hollandaise and pico de gallo **GF**

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

Seasonal

Summer Veggie Hash 16.95
Crispy hash browns layered with melted cheese, red bell peppers, charred corn, caramelized onions, zucchini, poached eggs and hollandaise **GF**

Seasonal

Peaches & Cream French Toast 16.95
Brioche French toast topped with warm maple butter syrup, market peaches, salted candied pecans, fresh whipped cream and powdered sugar

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

- nitrate-free bacon
- pork breakfast sausage
- lox
- chicken breast
- chicken apple sausage
- house turkey chorizo

Veggies

- avocado
- red peppers
- zucchini
- red onions
- tomato
- cilantro
- spinach
- jalapeno
- broccoli
- chives
- garlic mushrooms

Cheese

- cheddar-jack
- feta
- parmesan
- cotija

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

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 **S N GF**

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

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

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**

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 in Nashville +1*

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*

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**

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**

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

Salads

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**

Shareables and Sides

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

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

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*

Seasonal

Mocha Cold Brew with Cold Foam 5.50

Top Seller

The Vale 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

Seasonal

Watermelon Mimosa 11

Classic Mimosa 8

Blood Orange Mimosa 11

Pineapple Elderflower Mimosa 11

Glass of Champagne 8

Refreshers

Featured 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

Seasonal

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