Weekday Menu

CLAUDINE

Made with Intention

All of our dishes are thoughtfully composed. While happy to accommodate reasonable modifications, some changes may be limited so each dish is served as intended.

Claudine Classics

Nashville Hot Chicken & Eggs 20.95
Fried buttermilk brined chicken breast, our fiery house Nashville sauce, 2 eggs any style, 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)

#HASHTAG 16.95
Crispy hash browns topped with melted cheese, bacon, jalapenos, crema, chives and 'tagged' with 2 eggs any style (P) (GF)

Breakfast Croissant Sandwich 17.95
Warm croissant, scrambled eggs, cheddar cheese, house ranch spread, served with your choice of side (V)
| add half avocado +2.5 | add bacon +3.75

Top Seller

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

New

Wake & Bacon Breakfast Burrito 17.95
Bacon, scrambled eggs, crispy hash browns, cheddar-jack, salsa roja and pico de gallo wrapped in a flour tortilla and a side of avocado salsa | *Make it Nashville +1 | add half avocado +2.5* (P)

Our burritos are composed and portioned as complete dishes. Ingredients may be omitted when possible, but select fillings and components cannot be served separately on the side.

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

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

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:
single pancake +5 | chocolate chip pancake +6 | blueberry pancake +7

A Toast to Brunch

All toast served with arugula salad with lemon & olive oil.

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)

New

Lox & Avocado Toast 18.95
Native Cure salmon lox with avocado mash, pickled red onions, capers, fresh dill and everything seasoning on sourdough toast

Seasonal

Truffled Mushroom Toast 16.95
Hearth-roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese and house-made boursin cheese (V)

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 (V)

Vegan Chai Spiced Oatmeal 13.95
Old fashioned oats, pepita seeds, almond milk, dried cranberries, brown sugar and fresh berries (S) (VG) (GF)

Malted Milk Pancakes 15.95
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | *add chocolate chips +2 | fresh blueberries +3* (V)

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

Create Your Own Omelette or Scramble 19.95

3 organic eggs. Sub egg whites +1.50
***Choice of side**: hashbrowns | russet wedges | simple salad | fresh fruit cup +1*

Includes 3 Fillings | *Additional fillings +0.95 each*

Proteins
- nitrate-free bacon
- pork breakfast sausage
- lox
- chicken breast
- chicken apple sausage

Veggies
- avocado
- red peppers
- zucchini
- red onions
- tomato
- spinach
- jalapeno
- garlic mushrooms

Cheese
- cheddar-jack
- feta

Fillings are prepared inside your omelette/scramble and cannot be served separately or on the side.

On the Side

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

Toast 2.95
sourdough toast or Udi's gluten free bun with butter and strawberry jam | sub warm croissant 6

Hash Browns 5
Single Pancake 5
Organic Eggs 6
Fruit Cup 4.50
Seasoned Russet Wedges 6
Half Avocado 2.50

Chef Anthony's Favorites Seeds (S) Pork (P) Nuts (N) Shellfish (SF) Vegetarian (V) Gluten-free (GF) Vegan (VG)

Chefs Signature

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)

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Burgers, Sandwiches and Wraps

Backyard Burger 18.95
1/3lb beef burger, aged cheddar, 'special' sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | *Add bacon +3.75*

Z's Fried Chicken Sandwich 17.95
All natural crispy chicken breast, house ranch, our pickles, red cabbage slaw, brioche bun and russet wedges | *make it Nashville +1*

New
Grilled Salmon Tacos 17.95
Three corn tortillas with spice-rubbed salmon, avocado salsa, red cabbage slaw, pico de gallo and honey chipotle sauce

Avocado & Chicken BLT Wrap 15.95
Oven roasted shaved chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, wrapped in a tortilla, and salad greens (P)

New
Warm Turkey Ciabatta Sandwich 18.95
Warm roasted turkey, melted cheddar, grilled onions, 'special' sauce and red cabbage slaw on a warm ciabatta, side of house pickles and russet wedges

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 | half avocado +2.5*

Crispy Chicken Chinese Salad 17.95
Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro, furikake and sesame-ginger vinaigrette (S)

Seasonal
Autumn Harvest Salad 14.95
Organic mixed greens, chopped romaine and arugula with smoky roasted yams, crisp apples, dried cranberries, feta cheese, toasted pepitas and sherry vinaigrette (GF) (V) (S)

Seasonal Soup of the Day 3.95

Kids Corner | *For our guests 12 & under*

Puff Cakes 7.95
Baby Dutch puff cakes, powdered sugar, butter and real maple syrup (V)

Kids Crispy Chicken Bites 11.95
All-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

Kids Grilled Cheese 9.95
Buttery grilled sourdough with melted cheddar, served with fresh strawberries (V)

Kids Scramble 8.95
Scrambled eggs, toast, jam and strawberries (V)

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
- Warm Turkey Ciabatta 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*

Seasonal
Pumpkin Pie Cream Cold Brew 5.50
Maple Toffee Latte 6.50

Top Seller
The Vale Vale 7.25
Oat milk latte with brown sugar, cinnamon and a double shot of espresso

Mocha Cold Brew with Cold Foam 6.25

Iced Little Bridge 5.25
Short oat milk latte served over ice with honey, cinnamon and a double shot of espresso

Valrhona Mocha Latte 6.25

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 5.75
Housemade sweet brew with steamed milk | make it dirty +1.75

Tenzo Matcha Latte 6.50
Lightly sweetened with vanilla syrup

Day Drinking

Mimosa Flight 29
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
Pomegranate Mimosa 12

Classic Mimosa 9

Blood Orange Mimosa 12

Pineapple Elderflower Mimosa 12

Glass of Champagne 9

Refreshers

Featured Refreshes
The Pineapple Palmer 6.50
Green iced tea shaken with fresh mint, pineapple & lemon, lightly sweetened with brown sugar

Freshly Squeezed Orange Juice 7

Guava Rose & Strawberry Cooler 4.75

Seasonal
Pomegranate Limeade Cooler 4.75

Iced Matcha Lemonade 5.75

Iced Tea 4.75
Mountain Mist Black Tea, Tropical Green Tea

Freshly Squeezed Lemonade 4.75

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