

The Sweet Life

add a side of nitrate-free bacon, locally made breakfast sausage, or house turkey chorizo +6

NEW Pineapple Express French Toast 16.98 V N
brioche French toast with caramelized gingered pineapple compote, coconut syrup, fresh strawberries, whipped cream, powdered sugar and toasted coconut

Malted Milk Pancakes 14.98 V
three light and fluffy malted pancakes with real Vermont maple syrup and butter
add fresh blueberries inside +2 | chocolate chips +1
make it churro +1.50

Churro Tres Leches French Toast 16.98 V
griddled cinnamon sugar coated challah bread, topped with signature tres leches sauce, fresh berries, whipped cream, powdered sugar

Vegan Chai Oatmeal 13.98 GF VG DF S
quinoa, oats, super seeds, pepita seeds, almond milk, dried cranberries, brown sugar, and fresh berries

Honey Pot Parfait 11.98 GF V N S
house-crafted super seed & nut granola, Greek yogurt, seasonal fruit, bee pollen and local raw honey

Create Your Own

Omelette or Scramble 19.50

3 organic eggs served with your choice of hash browns or Claudine's simple salad. *sub egg whites +1.50*

UP TO 3 INGREDIENTS

additional ingredients +0.95 each

Proteins	Veggies	Cheese
<ul style="list-style-type: none"> nitrate-free bacon breakfast sausage prosciutto smoked salmon chicken breast house turkey chorizo 	<ul style="list-style-type: none"> avocado zucchini tomato spinach broccoli garlic mushrooms peppers onions cilantro jalapeño chives 	<ul style="list-style-type: none"> feta cheddar/jack parmesan cotija

Breakfast All Day

Salmon Lox Benedict 22.98 GF
Native Cure lox with hashbrowns, 2 poached eggs, and our signature Tomandaise sauce with your choice of salad or fruit

#HASHTAG 16.98 GF P
crispy hash browns topped with melted cheese, bacon, jalapeños, crema, chives and 'tagged' with 2 over-easy organic eggs

Newton's Jam Breakfast 17.98
2 eggs any style, hash browns, nitrate-free bacon, buttered toast
add avocado +2 | add 1 pancake +3.50

Turkey Chorizo Scramble 18.98
house-crafted turkey chorizo, grilled peppers, avocado, cilantro, cotija cheese, served with 3 corn tortillas, salsa and russet wedges

Breakfast Croissant Royale 16.98
warm croissant, scrambled eggs, cheddar, tomato and jalapeño aioli, served with your choice of side, hash browns or fruit
add smoked salmon +5 | add bacon +3
add avocado +1.85

Shakshuka 16.98 V
spiced tomato and pepper sauce, tahini-yogurt sauce, 2 poached eggs, feta cheese, parsley & dill leaves, alleppo pepper and warm Angel pita

Nashville Hot Chicken & Eggs 19.75
fried buttermilk brined chicken breast, our fiery house Nashville sauce, sunny eggs, homemade sausage gravy, hash browns, house crafted pickles

Chef Lea's Famous Quiche 15.98
untraditional quiche with cheddar, jack, sautéed spinach and fresh basil with Claudine's simple salad

Eggs & Toast 11.98
2 eggs any way, sourdough toast with butter & jam, and your choice of a slice of bacon or quarter avocado
no substitutions or alterations available

Chilaquiles 16.98 GF
tomatillo salsa verde, cilantro, roasted chicken breast, onion, cotija cheese, crema, tortilla chips, sunny egg, avocado

On The Side

Gravy Fries 7.98
crispy russet wedges doused in house crafted sausage gravy, diced fresh tomato, cheddar-jack cheese, chives and our Lot 21 freso pepper sauce

All Natural Breakfast Meats 7.50 P
Choice of one: 4 slices nitrate-free bacon, 4 locally made breakfast sausage links, 1/4lb locally made chicken sausage, or 1/4lb house crafted turkey chorizo

Toast 4.75
2 slices of sourdough or Udi's gluten-free bun with butter and strawberry jam

Hash Browns 5
Organic Eggs 6
Seasoned Russet Wedges 5
Single Pancake 6.50
Fruit Salad 4.50
Half Avocado 2.50

New On The Menu

Chef Anthony's Favorites

V Vegetarian VG Vegan S Contains Seeds P Contains Pork
DF Dairy-Free GF Gluten-Free N Contains Nuts

Burritos

NEW Hair of the Hog Breakfast Burrito 18.98
spicy bacon and scrambled egg breakfast burrito with red onions, red peppers, jalapeno, cheddar and jack cheese, avocado mash, crispy hash browns and sauced up with Nashville Hot

Brisket Breakfast Burrito 19.50
quarter pound of 24-hour cooked brisket hash browns, scrambled eggs, salsa roja, cheddar and jack cheese, salsa verde, crema, served wet
add avocado +2

Egg White Breakfast Burrito 16.98 V
scrambled egg whites in olive oil with spinach, asparagus, red peppers, and feta cheese wrapped in a flour tortilla with salsa roja on the side

A Toast To Brunch

served with arugula salad

Avocado Toast Nikki's Way 13.98 DF P
prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri, Aleppo pepper

Vegan Avocado Toast 11.98 VG DF
fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper

Truffled Mushroom Toast 16.98 V
hearth-roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese, and house-made truffled boursin cheese

Sesame Bagel & Lox 18.98 S
native cure salmon lox, whipped lemon cream cheese, cucumber, pickled onion, capers, hard-cooked egg, fresh dill, and everything spice on a toasted open-faced sesame bagel

Coffee & Tea

hot or iced! espresso drinks are double shots.
almond milk or oat milk available +0.95
sweeteners: maple syrup, honey, house vanilla syrup

Chagaccino 8
Blend of chaga, cacao, cinnamon, vanilla, monkfruit, milk of your choice and a double shot of espresso

The Valé Valé 5.98 DF
oat milk latte with brown sugar, cinnamon and a double shot of espresso

NEW Iced Little Bridge 4.98
short oat milk latte served over ice with honey, cinnamon, and a double shot of espresso

Golden Turmeric Latte 5.25 DF
vegan, anti-oxidant, vibrant, spiced, caffeine-free warming almond milk latte
choice of sweetener | make it dirty +1.75

Cafe Cubano 4
double shot of espresso sweetened with caramelized sugar and topped with foam

Dos Leches Latte 4.95
delicious condensed milk steamed and poured over a double shot of espresso

Nutellatte 5 N
your favorite hazelnut & chocolate treat, espresso, steamed milk

Chai Latte 4.50
house made sweetened chai syrup, steamed milk
make it dirty +1.75

Matcha Latte 5
matcha green tea, steamed milk *choice of sweetener*

Housemade Cold Brew 3.75

Drip Coffee 3.50

Americano 3.25

Cappuccino 4.25

Espresso Shot 3.25

Latte 4.25

Vanilla Latte 4.50

Mocha 4.75

Hot Chocolate 3

Hot Tea 3 DF

HARNEY & SONS - Chamomile, Earl Grey, Sencha Green, English Breakfast

Burger

served with russet potato wedges

Backyard Burger 18.98

1/3lb beef burger on a soft brioche bun, house burger sauce, melted cheddar, grilled butter onions, lettuce, tomato and pickles
make it a brunch burger!
add bacon +3.25 | add egg +2.50



Sandwiches & Wraps

served with organic salad greens

Chicken Caprese Sandwich 15.98 ^N

oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic reduction, on ciabatta roll
make it vegetarian – sub avocado for chicken

Avocado & Chicken BLT Wrap 15.98 ^P

oven roasted shaved chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, in a warm tortilla wrap

Salads

made with our house blend of organic lettuces

*add a protein! shaved chicken breast +5 | brisket +6
grilled salmon +7 | egg +2.50 | avocado +2*



^{NEW} Truffled Lemon Vegan

Spring Salad 14.98 ^{GF} ^{VG} ^{DF}

steamed asparagus & haricot vert, Tuscan kale, romaine, cucumber, radish, quinoa, pickled carrots, spring herbs, lemon-truffle vinaigrette

All Natural Chicken "Unchopped" 16.98 ^{GF} ^N

oven-roasted shaved chicken breast, **salami**, heirloom cherry tomatoes, chickpeas, pepperoncini, feta cheese, pine nuts, and oregano vinaigrette

SIGNATURES

Miso Salmon Bowl 22.75 ^{GF} ^{DF} ^S

grilled sesame-miso salmon with sushi style organic brown rice, cucumber, avocado, cabbage, radish, broccoli, carrots, brown sugar miso sauce and nori dynamite sauce



VOTED BEST
CHICKEN SANDWICH
IN AMERICA

by Restaurant Hospitality

Z's Fried Chicken Sandwich 17.75

all-natural Mary's fried chicken breast, creamy ranch spread, our pickles, cider red cabbage slaw, brioche bun, served with russet potato wedges
make it Nashville Hot +1

Kids Corner

Puff Cakes 6.98

baby Dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 9.98

creamy three cheese pasta
add chicken +4.29

Kids Scramble 8.98

scrambled egg, toast, jam, and strawberries

Half Grilled Cheese Sandwich 7.98

cheddar, grilled sourdough, seasonal fruit

Kids Crispy Chicken Bites 11.98

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



Soup

served by the cup 3.98
or by the bowl 6.98



The Bakeshop

We bake all our sweets fresh from scratch. Everything from cookies, donuts, pies, scones, and more. Don't miss out on our specially crafted, seasonal treats!

Satisfy your sweet tooth at our bakery case!

New On The Menu

Chef Anthony's Favorites

^V Vegetarian ^{VG} Vegan ^S Contains Seeds ^P Contains Pork
^{DF} Dairy-Free ^{GF} Gluten-Free ^N Contains Nuts

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergen Notice: We care about your dining experience. While our kitchen is not allergen-free, we'll do our best to accommodate your needs. Please let us know if you have any allergies.

Weekend Menu 3.2025

Drinks

Strawberry P.O.P. Punch 5.25

shaken pineapple, orange and peach juice floated with strawberry puree

Fresh Squeezed

Orange Juice 6

Pineapple-Mint Refresher 4.75

Matcha Lemonade 4.75

Lemonade 3.75

add blood orange or strawberry +1.25



Day Drinking

Ways to mimosa for a bubbly brunch!

Blood Orange Mimosa 11

St. Germain blood orange mimosa

Classic Mimosa 8

^{NEW} Pineapple Elderflower Mimosa 11

Mimosa Kit 35

bottle of champagne with freshly squeezed orange and blood orange juice



^{NEW} White Russian 8.00

shaken coffee liqueur, vodka, and half & half served on the rocks

Petrov Reserve Bloody Mary 8

Glass of Champagne 8

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CLAUDINE

KITCHEN AND BAKESHOP

Our Story

Our story begins with our namesake Claudine, who encouraged her brother to break away from the family business and chase his dream of becoming a chef. But it also begins with a baker, baking cakes and catering desserts for parties. Their separate paths drew them together as friends and business partners, leading to Claudine. A place where we celebrate the connections that bring us together as a community, sharing a comforting meal or a plate of fresh pastries.