

## Start with These

**Morning Bakery Board** 11.95  
A trio of our house-baked favorites: raspberry-walnut jammer, coffee cake muffin and a warm biscuit with honey butter

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

**Lea's Famous Biscuits and Gravy** 12.95  
Flaky buttery biscuits and our house-made sausage gravy **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**

*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

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

**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

**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**

**Build your breakfast:**  
avocado +2 | single pancake +3.5 | fruit cup +2.5

## Brunch Comforts

**The French Benny** 19.95  
Warmed croissant with Beeler's ham, 2 poached eggs, hollandaise sauce and a side of fresh fruit

*Limited Release*

**Lobster & Shrimp Scramble** 29.95  
Hash browns, hollandaise & dill **SF GF**

**Asparagus & Artichoke Benedict** 17.95  
Whipped feta, poached eggs, country toast and hollandaise sauce

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

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

### Veggies

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

### Cheese

- feta
- cheddar-jack
- 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 challah 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**

# 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

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

*New*  
**Lox & Egg Salad Toast** 17.95  
Avocado, fresh dill, lemon, capers and wild arugula

## 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**

**New Century Greek Salad** 13.95  
Heirloom cherry tomatoes, organic lettuces, pickled red onions, radish, cucumbers, fresh dill, feta cheese, olives, pepperoncini, lemon vinaigrette **GF**

## Shareables and Sides

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

**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

## Coffee and Tea

Choose your milk preference: *whole | 1% | oat | almond*  
Choose your sweetener: *house vanilla syrup | honey | maple syrup*

*Our Most Loved Latte*  
**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

**Golden Turmeric Latte** 5.25  
Vegan, anti-oxidant, spiced caffeine-free almond milk latte with real maple syrup | *make it dirty +1.75*

**Valrhona Mocha Latte** 5.95

**Chai Latte** 5.50  
Housemade sweet brew with steamed milk | *make it dirty +1.75*

**House Made Cold Brew** 3.75

**Tenzo Matcha Latte** 6.25  
Lightly sweetened with vanilla syrup

**Hot Chocolate** 4.25

**Hot Tea** 3.75  
HARNEY & SONS Chamomile, Earl Grey, Sencha Green, English Breakfast

## 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

**Tenzo Matcha Lemonade** 5

**Iced Tea** 4.50  
Mountain Mist Black Tea, Tropical Green Tea

**Freshly Squeezed Lemonade** 4.50

**Craft Batch Soda Fountain** 4.50

## 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

**Classic Mimosa** 8

**Blood Orange Mimosa** 11

**Pineapple Elderflower Mimosa** 11

**Glass of Champagne** 8