

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**

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

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

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