

The Sweet Life

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

Malted Milk Pancakes 14.98

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

griddled cinnamon sugar coated challah bread, topped with signature tres leches sauce, fresh berries, whipped cream, powdered sugar

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• chicken breast• turkey chorizo• chicken sausage	<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• cotija

Breakfast All Day

#HASHTAG 16.98

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

Newton's 7am 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

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

Chilaquiles 16.98

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

Brisket Breakfast Burrito 20.25

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

A Toast To Brunch

served with arugula salad

Avocado Toast Nikki's Way 13.98

prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri, Aleppo pepper

Vegan Avocado Toast 11.98

fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper

Truffled Mushroom Toast 16.98

hearth-roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese, and house-made truffled boursin cheese

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 8.50

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

The Valé Valé 6.25

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

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

Mocha 5.50

chocolate chips melted with a double shot of espresso and 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

Hot Chocolate 3.50

Hot Tea 3

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

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 fresno pepper sauce

All Natural Breakfast Meats 7.50

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
- SF

Shellfish

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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 16.98 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 Vegan Summer Peach Salad 15.98 GF VG DF
juicy market peaches, roasted corn, heirloom tomato, avocado, cucumber, fresh basil, mint & cilantro, organic lettuces and a bright jalapeno-lime vinaigrette

All Natural Chicken “Unchopped” 16.98 GF N P
oven-roasted shaved chicken breast, **salami**, heirloom cherry tomatoes, chickpeas, pepperoncini, feta cheese, pine nuts, and oregano vinaigrette

Crispy Chicken Chinese Salad 17.25
huli huli glazed crispy chicken bites with, organic lettuces, crunchy cabbage salad, cucumbers, radishes, seasonal fruit, pickled carrots, cilantro and sesame-ginger 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 V
baby Dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 9.98 V
creamy three cheese pasta
add chicken +4.29

Kids Scramble 8.98 V
scrambled egg, toast, jam, and strawberries

Kids Crispy Chicken Bites 11.98
all-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges



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
- SF Shellfish

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.

PR Menu 7.2025

Drinks

Fresh Squeezed Orange Juice 6

Pineapple-Mint Refresher 4.75

Matcha Lemonade 4.75

Lemonade 4

Seasonal Claudine Coolers & Refreshers 4.50



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 Ola Sol Agave Wine Bloody Maria 11

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.