

The Sweet Life

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

Churro Tres Leches French Toast 16.95
griddled cinnamon sugar coated challah bread, topped with signature tres leches sauce, fresh berries, whipped cream and powdered sugar 

Malted Milk Pancakes 14.95
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | add chocolate chips +1 | fresh blueberries +2 | make it churro +1.50 

Vegan Chai Oatmeal 13.95
Oats, pepita seeds, almond milk, dried cranberries, brown sugar and fresh berries    



On the Side

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

All Natural Breakfast Meats 7.50
Choice of one: 4 slices nitrate-free bacon, 4 locally made breakfast sausage links, 1/4 lb locally made chicken sausage, or 1/4 lb 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 **Single Pancake** 6.50

Organic Eggs 6 **Fruit Cup** 4.50

Seasoned Russet Wedges 6 **Half Avocado** 4.50

Soup of the Day 3.95

Breakfast All Day

Chef's Favorites

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

#HASHTAG 16.95
crispy hashbrowns topped with melted cheese, bacon, jalapenos, crema, chives and 'tagged' with 2 over-easy organic eggs  

Newton's 7 am Breakfast 17.95
2 eggs any style, hash browns, nitrate-free bacon, buttered toast | add avocado +2 | add 1 pancake +3.50 

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

The Simple Start 14.95
Two eggs, warm croissant with jam and a side of fresh fruit 

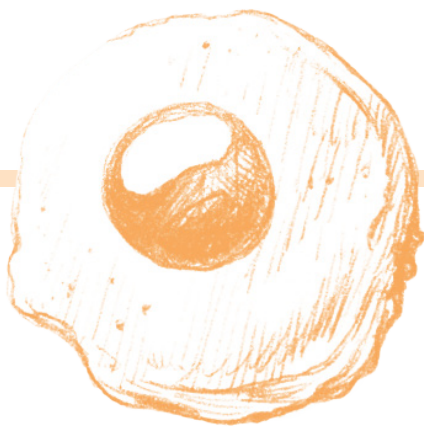
Ask about our seasonal features!

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

Breakfast Croissant Royale 16.95
warm croissant, scrambled eggs, cheddar, tomato and jalapeno aioli, served with your choice of side, hash browns or fruit | add smoked salmon +5 | add bacon +3 | add avocado +2 

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

Chilaquiles 16.95
tomatillo salsa verde, cilantro, roasted chicken breast, onion, cotija cheese, crema, tortilla chips, sunny egg and avocado 



Create Your Own Omelette or Scramble

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
• nitrate-free bacon • breakfast sausage • smoked salmon • chicken breast • house turkey chorizo	• avocado • zucchini • tomato • spinach • broccoli • garlic mushrooms • peppers • onions • cilantro • jalapeno • chives	• feta • cheddar/jack • parmesan • cotija

Refreshers

Seasonal Claudine Refreshers 4.50
Guava Rose & Strawberry | Cranberry Ginger Limeade

Iced Tea 4.50
Mountain Mist Black Tea, Tropical Green Tea

Freshly Squeezed Lemonade 4.50

Matcha Lemonade 4.75

Pineapple Mint Refresher 4.75

Freshly Squeezed Orange Juice 6



Most Loved

Day Drinking

Mimosa Kit 39
Bottle of champagne with freshly squeezed orange juice

Mimosa Flight 27
A flight of our signature mimosas - pineapple elderflower, blood orange, and classic OJ

Classic Mimosa 8

Blood Orange Mimosa 11

Pineapple Elderflower Mimosa 11

Glass of Champagne 8

Wine by the Glass
Pinot Gris 12
Pinot Noir 10
Rose 10



Ask about our wine selection!

Coffee & Tea

Served hot or iced!
Choose your milk preference: whole | 1% | oat | almond
Choose your sweetener: house vanilla syrup | honey | maple syrup | simple syrup

The Vale Vale 6.25
Oat milk latte with brown sugar, cinnamon and a double shot of espresso

Chagaccino 8.50
Blend of chaga, cinnamon, vanilla, monkfruit, milk of your choice and a double shot of espresso

Iced Little Bridge 5
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, choice of sweetener | make it dirty +1.75

Mocha 5.75
Chocolate chips melted with a double shot of espresso and steamed milk

Chai Latte 5.50
Housemade sweet chai concentrate with steamed milk | make it dirty +1.75

Matcha Latte 6
matcha green tea with steamed milk

Espresso Shot 3.25

Drip Coffee 3.75

Americano 3.75

Cappuccino 5.25

Latte 5.25

Vanilla Latte 5.50

House Made Cold Brew 3.75

Hot Chocolate 4.25
Hot Tea 3.75
HARNEY & SONS Chamomile, Earl Grey, Sencha Green, English Breakfast



Salads

Made with our house blend of organic lettuces
add a protein! shaved chicken breast +5 | brisket +5
grilled salmon +7 | egg +2.50 | avocado +2

Vegan Brussels Sprouts & Autumn Squash Salad 15.98
Roasted and glazed autumn squash, organic lettuces, shredded brussel sprouts, dried cranberries, candied pecans, fresh mint, apples and maple-dijon vinaigrette V GF DF N

All Natural Chicken Chopped Salad 16.95
Oven-roasted shaved chicken breast, salami, organic lettuces, heirloom cherry tomatoes, chickpeas, feta cheese, pepperoncini, pine-nuts and oregano vinaigrette P GF N

Crispy Chicken Chinese Salad 17.25
Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro and sesame-ginger vinaigrette DF S



Kids Corner

Puff Cakes 7.95 *Kid's Favorite*
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

SIGNATURES

Miso Salmon Bowl 22.75
Grilled sesame miso salmon, sushi-style brown rice, cucumber, avocado, red cabbage slaw, radish, broccoli, pickled carrots, brown sugar miso and nori dynamite sauce SF DF GF



VOTED **BEST CHICKEN SANDWICH IN AMERICA**
by **Restaurant Hospitality**

Z's Fried Chicken Sandwich 17.75
All natural crispy chicken breast, creamy ranch spread, our pickles, red cabbage slaw, brioche bun and russet wedges | make in Nashville +1

Burgers

Served with russet potato wedges

Backyard Burger 18.95
1/3lb beef burger, aged cheddar, house burger sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | make it a brunch burger! Add bacon +3.25 ; Add egg +2.50

Salmon Burger 17.75 *Chef's Favorite*
House crafted salmon patty on a toasted brioche bun, jalapeno aioli, maple dijon brussel sprouts slaw and avocado S DF

****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.

Sandwiches & Wraps

Served with organic salad greens

The Deluca 17.75 *Chef's Favorite*
Spicy Italian sandwich with sliced prosciutto and salami, fresh mozzarella, toasted ciabatta, spicy Calabrian aioli and arugula P DF

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

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

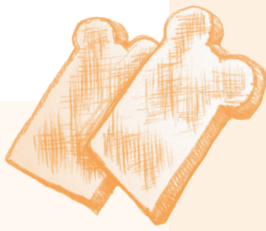
A Toast to Brunch

Lox & Bagel Sandwich 18.95
Native Cure salmon lox, whipped lemon-herb cream cheese, cucumber, pickled red onion, fresh dill and everything spice on a toasted plain bagel S

Avocado Toast Nikki's Way 13.95
prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri and Aleppo pepper DF P

Vegan Avocado Toast 11.95
fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri and Aleppo pepper VG DF

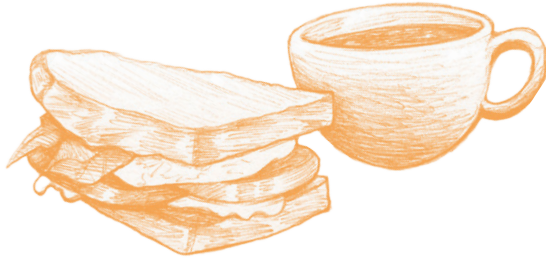
Truffled Mushroom Toast 16.95
Hearth-roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese and house-made truffled boursin cheese V



The Bakeshop

We bake all our sweets from scratch.

Fresh Daily Pastries - Be sure to check out what's in the case!



Lunch Combo 14.95

A half portion of any **sandwich or wrap** served with a cup of our **Seasonal Soup and a small side salad**

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.