

Start Here

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

Mimosa Flight 29
A trio of bright, brunch-ready mimosas: pineapple elderflower, blood orange, and classic orange juice
Contains alcohol | 21+

Claudine Classics

Nashville Hot Chicken & Eggs 20.95
Fried buttermilk brined chicken breast, our fiery house Nashville sauce, 2 eggs any style, homemade sausage gravy, hash browns and our pickles **P**

Newton's 7 am Breakfast 17.95
2 eggs any style, hash browns, nitrate-free bacon, buttered toast **P**

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

Wake & Bacon Breakfast Burrito 17.95
Bacon, scrambled eggs, crispy hash browns, cheddar-jack, salsa roja and pico de gallo wrapped in a flour tortilla and a side of avocado salsa | *Make it Nashville +1 | add half avocado +2.5* **P**

Our burritos are composed and portioned as complete dishes. Ingredients may be omitted when possible, but select fillings and components cannot be served separately on the side.

#HASHTAG 16.95
Crispy hash browns topped with melted cheese, bacon, jalapenos, crema, chives and 'tagged' with 2 eggs any style **P GF**

Breakfast Croissant Sandwich 17.95
Warm croissant, scrambled eggs, cheddar cheese, house ranch spread, served with your choice of side **V**
| add half avocado +2.5 | add bacon +3.75

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

Chilaquiles 16.95
Tomatillo salsa verde, cilantro, roasted chicken breast, pickled onion, cotija cheese, crema, tortilla chips, sunny egg and avocado **GF**

Add to your Claudine Classic:
single pancake +5 | chocolate chip pancake +6 | blueberry pancake +7

Brunch Comforts

Brisket Hash 20.95
Crispy hash browns layered with melted cheese, grilled onions, charred corn, roasted jalapeño-poblano salsa, slow-roasted brisket, poached eggs, hollandaise and pico de gallo **GF**

Autumn Chicken Sausage Hash 16.95
Roasted yams, chicken apple sausage and spinach, poached eggs, hollandaise and smoked paprika **GF**

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

Caramelized Apple French Toast 18.95
French toast layered with maple butter, warm cinnamon-apple compote, whipped cream, candied pecans and powdered sugar **V**

Create Your Own Omelette or Scramble 19.95

3 organic eggs. Sub egg whites +1.50
Choice of side: hash browns | russet wedges | simple salad | fresh fruit cup +1

Includes 3 Fillings

Proteins

- nitrate-free bacon
- pork breakfast sausage
- lox
- chicken breast
- chicken apple sausage

Additional fillings +0.95 each

Veggies

- avocado
- red peppers
- zucchini
- red onions
- tomato
- spinach
- jalapeno
- garlic mushrooms

Cheese

- cheddar-jack
- feta

Fillings are prepared inside your omelette/scramble and cannot be served separately or on the side.

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 brioche bread, topped with signature tres leches sauce, fresh berries, whipped cream and powdered sugar **V**

Malted Milk Pancakes 15.95
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | *add chocolate chips +2 | fresh blueberries +3* **V**

Honey Pot Parfait 12.95
house-crafted super seed & nut granola, Greek yogurt, seasonal fruit and wildflower honey **S N GF V**

Vegan Chai Spiced Oatmeal 13.95
Old fashioned oats, pepita seeds, almond milk, dried cranberries, brown sugar and fresh berries **S VG GF**

A Toast to Brunch

All toast served with arugula salad with lemon & olive oil.

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 **VG**

New
Lox & Avocado Toast 18.95
Native Cure salmon lox with avocado mash, pickled red onions, capers, fresh dill and everything seasoning on sourdough toast

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

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, house ranch, 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, special sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | *Add bacon +3.75*

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 shaved chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, wrapped in a tortilla, and salad greens **P**

Kids Corner | For our guests 12 & under

Puff Cakes 7.95
Baby Dutch puff cakes, powdered sugar, butter and real maple syrup **V**
Kids Crispy Chicken Bites 11.95
All-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

Kids Grilled Cheese 9.95
Buttery grilled sourdough with melted cheddar, served with fresh strawberries **V**

Kids Scramble 8.95
Scrambled eggs, toast, jam and strawberries **V**

Salads

Make it heartier: *add shaved chicken breast or fried chicken bites +5 | grilled salmon +7 | half avocado +2.5*

Crispy Chicken Chinese Salad 17.95
Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro, furikake and sesame-ginger vinaigrette **S**

Seasonal
Autumn Harvest Salad 14.95
Organic mixed greens, chopped romaine and arugula with smoky roasted yams, crisp apples, dried cranberries, feta cheese, toasted pepitas and sherry vinaigrette **GF V S**

On the Side

Breakfast Protein 7.50
Humanely raised, thoughtfully sourced Nitrate-free bacon | pork breakfast sausage | chicken sausage | house-made turkey chorizo **GF P**

Toast 2.95
sourdough toast or Udi's gluten free bun with butter and strawberry jam | *sub warm croissant 6*

Hash Browns 5 **Single Pancake** 5 **Organic Eggs** 6

Fruit Cup 4.50 **Seasoned Russet Wedges** 6 **Half Avocado** 2.50

Your Daily Ritual

Our signature coffee & tea. Looking for a classic? We offer a full espresso menu as well.

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

Seasonal

Pumpkin Pie Cream Cold Brew 5.50
Maple Toffee Latte 6.50



Top Seller

The Vale Vale 7.25
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

Mocha Cold Brew with Cold Foam 6.25

Valrhona Mocha Latte 6.25

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

Chai Latte 5.75
Housemade sweet brew with steamed milk | *make it dirty +1.75*

Tenzo Matcha Latte 6.50
Lightly sweetened with vanilla syrup

Day Drinking

Mimosa Flight 29
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

Seasonal

Pomegranate Mimosa 12

Classic Mimosa 9

Blood Orange Mimosa 12

Pineapple Elderflower Mimosa 12

Glass of Champagne 9

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 7

Guava Rose & Strawberry Cooler 4.75

Seasonal

Pomegranate Limeade Cooler 4.75

Iced Matcha Lemonade 5.75

Iced Tea 4.75
Mountain Mist Black Tea, Tropical Green Tea

Freshly Squeezed Lemonade 4.75