

# Clayton

## Rooftop Brunch

1/2 DOZEN OYSTERS\* **GF** 18  
seasonal variety, harissa cocktail sauce, lemon

GREEK YOGURT BOWL **GF** 9  
house made granola, honey, fresh berries

AVOCADO TOAST\* **V** 12  
radish, cilantro, sesame seed, poached egg

THE 80206 **GF** 18  
romaine lettuce, chicken, roasted beets, egg, bacon, white cheddar, avocado, heirloom tomato,  
buttermilk-herb dressing

GRILLED PEACH & BURRATA **GF** 16  
heirloom tomatoes, basil, housemade focaccia

LOX PLATE\* 16  
herbed cream cheese, pickles, cherry tomatoes, capers, bagel

CAST IRON PANCAKE 12  
strawberries and blueberries, lemon curd, honey drizzle

EGG SANDWICH\* 12  
crispy egg, white cheddar, bacon, braised greens, harissa ketchup, sesame brioche bun,  
arugula salad

CHILAQUILES\* 15  
corn tortillas, salsa, pickled red onion, avocado, cotija, cilantro, eggs

HAM & EGGS BREAKFAST PIZZA\* 15  
capicola, caramelized onion, fontina, parmesan, egg

STEAK & EGGS\* **GF** 24  
skirt steak, roasted new potatoes, eggs any style

LOBSTER OMELET\* **GF** 32  
1/4 lb lobster meat, crème fraiche, chives, roasted new potatoes

SIDES 6  
charred broccolini, roasted new potatoes, bacon, eggs\*, mixed berries

**V** Vegan **GF** Gluten Free

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.