

Pastries

Muffins 4 blueberry, lemon poppy

Ari's Banana Bread 4

Croissants 6 regular, chocolate

Seasonal Scone 4

A la Carte

Seasonal Fruit Plate V GF 8

Avocado V GF 4 lemon, olive oil

Toast 3

white, whole wheat, english muffin, gluten free**

Crispy Potatoes GF 4 parmesan, herbs, lemon

Bacon GF 5 RIver Bear Chicken Sausage 5

Eggs* GF 6 2 eggs your way

Bagel 5

loaded with heirloom tomato, red onion, avocado, cucumber, pickled turnip, sprouts +5 add turkey +3 add lox* +4 add fried egg* +3

Breakfast Entrées

Yogurt & Granola GF 9 house-made granola, wildflower honey, seasonal berries

Steel Cut Oatmeal GF 10 seasonal berries

Cereal & Milk 5 choice of milk with Corn Flakes, Fruit Loops, or Lucky Charms

Buttermilk Pancakes 12 seasonal berries, maple syrup

Waffles 12 seasonal berries, powdered sugar, maple syrup

Egg Sandwich* 12 brioche bun, fried egg, bacon, white cheddar, arugula, aioli, arugula salad

Avocado Toast V 12 add egg* +3 sesame, radish, lemon, cilantro, whole wheat

Lox Plate* 16 pickled cucumber, red onion, capers, herbed cream cheese, cherry tomatoes, arugula, bagel

American Breakfast* 16 two eggs your way, bacon or sausage, crispy potatoes, arugula salad, toast

Eggs Benedict* 14 english muffin, canadian bacon, poached egg, hollandaise, crispy potatoes

Breakfast Burrito* 12
egg, cheddar, poblano, red onion,
potato, tomatillo salsa
add avocado +3
add bacon +3

Clayton Omelette 14 arugula salad, toast add: american, cheddar, peppers, onions, mushrooms, ham, turkey 0.50 each

V Vegan GFGlutenFree**

^{**} with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

^{*} 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.