

We face life
together in
sorrow, anger,
joy, faith
and wishful
thoughts.

— RODOLFO GONZALES

Clayton

ROOF
ALL DAY

Salads, Vegetables & Such

Poached Pear & Burrata GF 18
arugula, squash, walnuts,
sherry vinaigrette,
pickled mustard seed

Grilled Artichoke Hearts*GF 8
garlic aioli, lemon, prosciutto

Roasted Bone Marrow 14
olives, capers,
pickled red onions

Arugula GF 12
radicchio, parmesan,
crispy shallot, sherry vinaigrette

The 80206 GF 18
chicken, roasted beets, egg,
bacon, white cheddar, avocado,
tomato

Hamachi Crudo GF 19
sliced avocado, guajillo salsa,
tomatoes, pickled onion, cilantro

To Share

Shrimp Tacos* GF 16
avocado, corn salsa, pickled chilis

Fish Tacos* GF 16
mahi mahi, citrus relish, cilantro

Chicken Shawarma Hummus 16
castelvetro olive, pine nut, olive oil

Hummus & Crudités V 14
house-made hummus & market vegetables

Margherita Pizza 16
pomodoro sauce, mozzarella, fontina,
parmesan, basil

Wild Mushroom Pizza 17
tallegio, garlic confit, mozzarella

add prosciutto +2
add sopresatta +2
gluten free pizza crust available** +2

From the Hearth

Grilled Coulette Steak* **GF** 32

charred scallion puree, roasted shallot, arugula,
crispy potatoes

Smash Burger* 18

white cheddar, burger sauce,
lettuce, tomato, onion

~substitute grilled chicken breast or

Impossible™ Burger

~gluten free bun available** +2

Roasted Chicken Breast **GF** 28

fermented chili crema, frisee, beluga lentil salad,
castelvetrano olives, shallots, herbs

Ember-Roasted Brook Trout* **GF** 27

frisée, dill, citrus

Lamb Meatballs* 16

burrata, basil, grilled baguette

Sides

Heirloom Carrots **GF** 9

citrus salsa, whipped herb butter

Roasted Potatoes **GF** 9

pickled red onion, horseradish, aioli

Roasted Cauliflower **V GF** 9

spicy tahini, golden raisin, pistachio

V Vegan **GF** Gluten Free**

** 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.

Please note that a 20% service charge will be included in the final bill.

Sweets

Blueberry Pot de Crème GF 7
lavender, lemon curd, macerated blueberries

Tiramisu Cream Puff 9
mocha, chocolate, mascarpone

Clayton Ice Cream Sandwich 9
matcha, passionfruit, raspberry ice cream

Have You Wanting S'More 11
cocoa butter, valrhona chocolate,
whipped meringue

Dessert Wines

Royal Tokaji, Late Harvest, Hungary, 2017 19

La Spinetta, Moscato D'Asti, Piedmont, Italy, 2019 14

Chateau de Rolland, Sauternes, France, 2015 26

Coffee

Drip Coffee 3

Espresso 3

Two Leaves and a Bud Hot Tea 3
jasmine petal, organic assam, organic chamomile, alpine berry