

# Clayton Rooftop Brunch

MIXED BERRIES **V GF 8**  
seasonal mixed berries

BELGIAN WAFFLE 12  
blueberry-lemon compote, honey-butter, mint

GREEK YOGURT BOWL **GF 10**  
house-made granola, mint, honey, yogurt, acai

AVOCADO TOAST\* **V 14**  
radish, cilantro, sesame seed  
~add fried egg+3

BAKED EGG FONDUE 14  
fontina, baby spinach, leek cream, river bear bacon, wild mushroom, sourdough

FRITTATA 14  
spinach, mushrooms, confit tomato, fontina, parmesan, lemon herb breadcrumbs

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

POACHED PEAR & BURRATA **GF 16**  
arugala, squash, walnuts, sherry vinaigrette, pickled mustard seeds

CROQUE MONSIEUR 16  
peppercorn mornay, parisian ham, gruyere  
~add fried egg +3

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

EGG SANDWICH\* 14  
house sauce, white cheddar, bacon, arugula served on bagel

FOCACCIA SANDWICH\* 18  
tomato jam, avocado, prosciutto, mozzarella, arugula

POBLANO SMASH BURGER 18  
pepperjack, grilled red onion, poblano aioli  
~add fried egg +3

LOX PIZZA\* 16  
herb crème fraîche, capers, red onion, dill, everything crust

STEAK & EGGS\* **GF 24**  
roasted new potatoes, fried eggs

SIDES 6  
chicken sausage, roasted new potatoes, bacon, eggs\*

**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.