

Clayton

BREAKFAST

Smoothies

Clayton Green Smoothie **V GF** 10
Kale, Avocado, Green Apple, Ginger,
Cucumber

Tropical Smoothie **V GF** 10
Coconut Yogurt, Banana, Pineapple,
Mango

Almond Berry Protein Smoothie **V GF** 10
Organic Almond Butter, Mixed Berries,
Almond Milk

Breakfast Entrées

Yogurt Parfait **GF** 9
House-Made Granola,
Wildflower Honey, Seasonal Fruit
Sub Coconut Yogurt +1

Avocado Toast **V** 13
Sesame, Radish, Lemon, Cilantro,
House-Made Sourdough
Add Egg* +3

Egg Sandwich* 13
Brioche Bun, Fried Egg, Bacon,
White Cheddar, Arugula, Aioli,
Crispy Potatoes

Steel Cut Oatmeal **GF** 10
Spiced Apples, Candied Walnuts

Breakfast Burrito* 13
Egg, Cheddar, Poblano,
Red Onion, Bacon
Potato, Tomatillo Salsa

Clayton Omelette 15
Cheddar, Peppers, Spinach
Caramelized Onions

Buttermilk Pancakes 13
Caramelized Bananas,
Toasted Pecans, Brown Butter,
Wolf Creek Maple Syrup

Lox Plate* 16
Pickled Cucumber, Red Onion, Capers,
Herbed Cream Cheese, Cherry Tomatoes,

American Breakfast* 15
Two Eggs Your Way,
Bacon or Sausage,
Crispy Potatoes, Arugula, Toast

Bakery

Rebel Bread Pastries

Croissant 7

Pan au Chocolat 7

Seasonal Selection 7

House-Made Pastries

Seasonal Scone 5

Muffins 5
Blueberry or Seasonal

Ari's Banana Bread 5

Sides

Eggs* **GF** 6
2 Eggs Your Way

Chicken Sausage 5

River Bear Bacon **GF** 5

Toast 4
White, Whole Wheat,
English Muffin,
Sourdough or Gluten Free**
Market Fruit Jam, Whipped

Crispy Potatoes **GF** 4
Parmesan, Herbs, Lemon

Avocado **V GF** 4
Lemon, Olive Oil

Seasonal Fruit Plate **V GF** 8

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.