

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

— RODOLFO GONZALES

# Clayton

ROOF  
ALL DAY

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## To Begin

**Lynn's Arancini** 14  
Roasted Red Pepper Romesco

**Hamachi Tostada** **GF** 19  
Raw Hamachi, Citrus, Soy, Pistachio,  
Golden Raisin

**Spring Burrata** **GF** 16  
English Peas, Artichoke,  
Pea Shoot, Lavash

**Vegetable Crudite** 17  
Hummus, Salsa Verde, Vegetables,  
Pita, Lavash

**Mushroom Tartine** 15  
Maitake Mushroom Conserva,  
Cherries, Ricotta

## Salads

**Kale Caesar** 15  
Lacianato Kale, Ricotta Salata,  
Celery, Bread Crumb

**80206** **GF** 18  
Romaine Lettuce, Chicken, Roasted  
Beets, Egg, Bacon, White Cheddar,  
Tomato, Buttermilk Herb Dressing

## Pizzas

**Margherita Pizza** 16  
Pomodoro sauce, Mozzarella, Fontina,  
Parmesan, Basil

**Cacio é Pepe Pizza** 17  
Peppercorn White Sauce, Garlic  
Confit, Arugula, Pecorino

**Members Supreme Pizza** 18  
Sausage, Soppresata, Mozzarella

Add Proscuitto +2  
Add Soppresatta +2  
Gluten Free Pizza Crust Available\*\* +2

## Large Plates

### Roasted Salmon 28

Wilted Spinach, Green Garlic, Snap Pea  
Vinaigrette

### Ember Roasted Trout\* GF 28

Confit Fennel, Artichoke & Fennel Puree,  
Coriander Dill Vinaigrette

### Roasted Chicken Breast 28

Warm Panzanella Salad,  
Roasted Peppers, Tomatoes, Mushrooms,  
Herb Dressing

### Poblano Burger\* 18

PepperJack, Grilled Red Onion, Poblano Aioli,  
Garden

~Substitute Grilled Chicken Breast or  
Impossible™ Burger

~Gluten Free Bun Available\*\* +2

### Braised Short Rib GF 32

Creamy Polenta, Roasted Mushrooms,  
Herb Salad

### NY Strip Steak\* GF 35

Braised Greens, Marrow Beans,  
Bagna Cauda

## Vegetables from Our Hearth

### Marble Potatoes GF 10

Pickled Red Onion, Horseradish, Garlic Aioli

### Maitake Mushrooms VGF 13

Black Garlic Vinaigrette,  
Shallot Tarragon Vinaigrette

### Roasted Asparagus 11

Manchengo,  
Marcona Almond and lemon

### Artichoke Hearts GF 12

Garlic Aioli, Lemon, Prosciutto

### Blistered Shishito Pepper GF 10

Citrus Vinaigrette, Spicy Aioli

**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

**Sorbet V GF 8**

Chef's Selection of Sorbet with Prosecco Float

**Warm Chocolate Chip Cookies 8**

Rye, 72% Dark Chocolate

**Chocolate Cake 10**

Devil's Food Cake, Hazelnut Praline Crunch, Dark  
Chocolate Mousse, Caramelized White Chocolate  
Mousse

# 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**

**Steven Smith Tea 3**

British Brunch, Lord Bergamot, Jasmine Silver Tip, Spring Greens,  
Peppermint Leaves, Red Nectar