

# Clayton

## Rooftop Brunch

### MIXED BERRIES **V GF** 8

Seasonal Mixed Berries.

### GREEK YOGURT BOWL **GF** 10

House-Made Granola, Honey, Greek Yogurt, Acai

### AVOCADO TOAST\* **V** 14

Radish, Cilantro, Sesame Seed

- Add Fried Egg +3

### BAKED EGG FONDUE 14

Fontina, Baby Spinach, Leek Cream, Bacon, Wild Mushroom, Sourdough

### BAKED FRENCH TOAST 16

Seasonal Berries

### LOX PLATE\* 16

Herbed Cream Cheese, Pickles, Cherry Tomatoes, Capers, Bagel

### EGG SANDWICH\* 16

Aioli, White Cheddar, Bacon, Arugula served on a Bagel

### BURRATA 17

Apple Mustard, Braised Fennel, Radish

### ROOFTOP BURGER **GF** 19

PepperJack, Aioli, Arugula, Pickles, Brioche Bun

- Add Fried Egg +3

### TUNA TARTARE\* **GF** 19

Yellowfin Tuna, Celeriac, Sunchoke, Apple, Lemon.

### 80206 **GF** 20

Romaine Lettuce, Chicken, Roasted Beets, Egg, Bacon, White Cheddar, Avocado,  
Heirloom Tomato, Buttermilk Herb Dressing

### SIDES 6

Chicken Sausage, Roasted Potatoes, Bacon, Egg\*

**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.