Clayton

BREAKFAST

SIDES

SEASONAL FRUIT PLATE V GF — 9

TOAST V — 4
English Muffin, Sourdough, Wheat, White, Gluten Free**

BREAKFAST POTATOES V GF — 5
Parmesan, Herbs, Lemon

EGGS* V GF — 6
2 Eggs Your Way

AVOCADO V GF — 4

NEUSKE'S BACON GF — 6

SAUSAGE PATTY GF — 5

CHICKEN SAUSAGE GF — 6

SMOOTHIES

CLAYTON GREEN V GF — 10
Kale, Avocado, Kiwi, Green Apple, Ginger, Cucumber

TROPICAL V GF — 10
Coconut Yogurt, Banana, Pineapple, Mango

ALMOND BERRY V GF — 10
Organic Almond Butter, Mixed Berries, Almond Milk

COFFEE
Whole Milk, Skim Milk, Half & Half, Oat Milk + 1, Almond Milk + 1,
Coconut Milk + 1

DRIP COFFEE — 4

ESPRESSO — 4

CORTADO — 4

LATTE — 6

CAPPUCCINO — 5.5

MATCHA LATTE — 6.5

CHAI LATTE — 6

SMITH TEA — 4.5
British Brunch, Lord Bergamot, Spring Greens,
Peppermint Leaves, Red Nectar

MAINS

YOGURT PARFAIT V GF — 10
House-Made Granola, Wildflower Honey, Seasonal Fruit
Sub Coconut Yogurt +1

STEEL CUT OATMEAL V GF — 11
Lemon berry compote

BUTTERMILK PANCAKES V — 14
Wolf Creek Maple Syrup, Brown Butter
Add Blueberries or Chocolate Chips +2

AVOCADO TOAST V — 16
Sesame, Radish, Lemon, Cilantro, Sourdough
Add Egg +3

BREAKFAST BURRITO — 15
Egg, Cheddar, Poblano, Red Onion, Nueske's Bacon,
Potato, Tomatillo Salsa

EGG SANDWICH* — 16
Fried Egg, Cheddar, Arugula, Aioli,
Nueske's Bacon or Sausage Patty, Potatoes

LOX SANDWICH* — 17
Cucumber, Red Onion, Fennel, Sprouts,
Herbed Cream Cheese, Tomatoes, Bagel

CLAYTON OMELETTE GF — 17
Cheddar, Peppers, Spinach, Caramelized Onions, Arugula Salad
Add Bacon +2

AMERICAN BREAKFAST — 17
Two Eggs Your Way, Choice of Neuske's Bacon, Chicken Sausage or
Sausage Patty, Potatoes, Arugula Salad, Toast

PASTRIES

REBEL BREAD
Denver-based small-batch artisan bakery exclusively sourcing regional
grains from local mill Dry Storage”

PLAIN CROISSANT — 7
PAIN AU CHOCOLAT — 7
DAILY SELECTION — 7

HOUSE-MADE

BLUEBERRY LAVENDER SCONE — 7
GOAT CHESSE & CHIVE SCONE — 7
PEACHES & CREAM BRIOCHE TART — 7
SPINACH & FETA BRIOCHE TART — 7
MAPLE PECAN MUFFIN — 7

V Vegetarian V Vegan GF Gluten Free

** due to 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.