

Clayton

BRUNCH

HALLOUMI 19

Aleppo, Lemon, Olive Oil, Oregano, Fresh Herbs, Focaccia

MIXED BERRIES V GF 8

Seasonal Mixed Berries.

GREEK YOGURT BOWL GF 12

House-Made Granola, Honey, Greek Yogurt, Acai

AVOCADO TOAST* V 16

Radish, Cilantro, Sesame Seed

- Add Fried Egg +3

CLAYTON BREAKFAST* 17

Two Eggs Your Way, Choice of Neuske's Bacon or Chicken Sausage, Potatoes, Bagel

EGGS IN PURGATORY 19

Pomodoro Sauce, Calabrian Chili Vinaigrette, Onion, Fennel, Chives, Breadcrumbs, Focaccia

BAKED FRENCH TOAST 16

Seasonal Berries

LOX PLATE* 17

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

EGG SANDWICH* 16

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

ROOFTOP BURGER GF 20

Colorado Beef, Garlic Aioli, LTO, Challah Bun

- Add Fried Egg +3

AHITUNA CRUDO* GF 21

Yuzu Ponzu, Sesame Seed, Apple Pear Chutney

80206 GF 20

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

Please note that a 20% service charge will be included in the final bill.

A small fee of 2% will be applied to recover costs associated with credit card processing. Thank you for your understanding!