



ARTISAN

CLAUDINE

KITCHEN AND BAKESHOP

We Do
BRUNCH
ALL DAY
everyday

Follow us on @ClaudineKitchen
Use #ClaudineLa when you post!

Through **fresh ingredients, culturally inspired recipes, and a shared dining experience**, we aim to tell stories through food.

CREATE YOUR OWN OMELETTE

3 organic egg omelette served with hash browns or Claudine's simple salad 13.39
Sub egg whites +1.50

UP TO 3 INGREDIENTS
Additional ingredients charged at +0.95 each

Proteins

nitrate free bacon, house breakfast sausage, prosciutto, smoked salmon, shaved chicken breast, house turkey chorizo, roasted turkey

Cheese

feta, gruyere, cheddar/jack, parmesan, cotija

Veggies

avocado, zucchini, tomato, mushroom, spinach, broccoli, peppers, onions, cilantro, basil, jalapeño, chives

BREAKFAST ALL DAY

Chilaquiles

tomatillo salsa verde, cilantro, braised chicken, onion, cotija cheese, crema, tortilla chips, sunny egg, avocado 12.89

Brisket Burrito

24 hour brisket, hash browns, scrambled eggs, cheddar and jack cheese, salsa verde, crema, served wet 13.89

Nashville Hot Chicken & Eggs

spicy fried buttermilk brined chicken thigh, sausage gravy, hash browns, house pickles, sunny eggs 14.89

B.Y.O. Egg Sandwich

scrambled eggs, cheddar and jack cheese, spicy aioli on a brioche bun 9.89
add nitrate free bacon or house made sausage +2.50 / avocado +1.85 / smoked salmon +5 / prosciutto +2

Newton's 7am Breakfast

2 eggs any style, buttered toast, crispy russet wedges, house breakfast sausage or nitrate free bacon 11.89

Lea's Famous Quiche

traditional quiche with cheddar, jack, sautéed spinach and fresh basil with Claudine's simple salad 10.89

Turkey Chorizo Scramble

housemade turkey chorizo, grilled peppers, avocado, cotija cheese, 3 corn tortillas, salsa, russet wedges 12.89

Shakshuka Baked Egg Casserole

spiced tomato sauce, tahini dressing, feta, pickled shallots, parsley, pita chips 12.89

TOASTS

served with arugula salad

Avocado Toast Nikki's Way

prosciutto, fresh avocado mash with lemon, chimichurri, Spanish chili pepper, sunny egg 12.89

Truffled Mushroom Toast

hearth roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese, house made truffled boursin cheese 13.89

Lox with Toast Bowl

smoked salmon, whipped lemon cream cheese, cucumber, pickled shallots, radish, capers, hard cooked egg, tomatoes, everything spice, arugula, toasted whole grain 13.89

ON THE SWEETER SIDE

don't forget to add a side of nitrate free bacon, house breakfast sausage, or house turkey chorizo +5

Malted Milk Pancakes

light and fluffy stack of 3 pancakes with real Vermont maple syrup and butter 8.89
add fresh blueberries inside and warm blueberry compote on top +2 / chocolate chips +1 / banana +1

Churro Pancakes

3 cinnamon sugar coated pancakes with Abuelita's chocolate ganache and real Vermont maple syrup 9.99

Signature Tres Leches French Toast

brioche soaked in cinnamon spiced '3 milks,' seasonal fruit, vanilla custard, whipped cream 12.89

Classic French Toast

made with braided egg bread and topped with powdered sugar and real Vermont maple syrup 11.89

Vegan Carrot Cake Oatmeal

quinoa, oats, almond milk, super seeds, mac nuts, brown sugar, coconut, currants, and banana 8.99

The Honey Pot

rich Greek yogurt, seasonal fruit, bee pollen, and local raw honey 8.89

WEEKEND BRUNCH SPECIAL

Chef Anthony and team cook with the seasons, check the specials board for this week's special

SIDES

Toast 3

sourdough, whole grain, or gluten free toast with butter and bonne maman jam

Breakfast Meat 5

4 slices nitrate free bacon, 4 house breakfast sausage patties, or 1/4lb. house turkey chorizo

2 Organic Eggs 4.59

Single Pancake 3.50

Quarter Avocado 1.85

Seasoned Russet Wedges 5

Hash Browns 5

Fruit Salad 2.50

Gluten-Free Vegetarian Vegan Favorite

Looking For Lunch and Drinks?

16350 Ventura Blvd, Unit F • Encino, Ca 91436
818-616-3838 • Mon-Fri, 8am-4pm • Sat-Sun, 8am-3pm

ClaudineLa.com



THE GRILL

Z's Fried Chicken Sandwich

Voted Best Chicken Sandwich in America by Restaurant Hospitality

all natural Mary's fried chicken thigh, creamy ranch spread, house cheese sauce, pickled cabbage slaw, brioche bun, russet wedges 13.89

The Beleco Burger

1/3lb grass fed beef patty, house cheese sauce, our pickles, grilled onions, burger spread, brioche bun, and seasoned russet wedges 12.89
add bacon +2.50 / avocado +1.85

Grilled Salmon Sandwich

sustainable Una salmon, avocado, signature nori dynamite sauce, cabbage slaw, brioche bun, and salad greens 15.49

IMPOSSIBLE Gyro

100% plant based patty grilled with 'Greek' spices, pita bread, cucumber-yogurt, heirloom tomato and onion salad with seasoned russet wedges 14.99

Grilled Chicken Schwarma Bowl

steamed organic grains, tahini-yogurt sauce, pickled shallots, tomato, radish, cucumber, pepperoncini, hummus, swiss chard 13.89

SANDWICHES

served with organic salad greens

Turkey Caesar Club Sandwich

all natural free range turkey breast, Caesar aioli, nitrate free bacon, lettuce, tomato, sourdough toast 12.89

Italian Tuna Salad Sandwich

tuna salad with no mayo, celery, lemon, capers, young olives, cucumber, lettuce, tomato, chimichurri, whole grain toast 12.99

Chicken Caprese Sandwich

oven roasted shaved chicken breast, basil pesto, arugula, tomato, buratta cheese, sourdough toast 13.59

Grilled Veggie Hummus Wrap

grilled veggies with 'Greek' spices, flour tortilla wrap, cucumber-yogurt, hummus, olive tapenade, pepperoncini, heirloom tomato, onion relish, with salad greens 11.89

HALF & HALF LUNCH COMBO

1/2 Sandwich or 1/2 Salad with a cup of soup 11.89

* half sandwiches and entrée salads cannot be combined, please choose from sandwich menu only

COFFEE & TEA

Made hot or iced! almond milk or oat milk available +0.35
espresso drinks are double shots | whipped cream upon request

TRY OUR FEATURED BARISTA SPECIAL

Check the specials board.

Nutellatte 4.75

everyone's favorite treat of hazelnut and chocolate, espresso, steamed milk

Chai Latte 3.75

house made chai spice, vanilla syrup, steamed milk
Make it dirty +1.75

Green Tea Latte 3.75

Matcha green tea, simple syrup, steamed milk

Harney & Sons Hot Tea 3

Earl Grey, English Breakfast, Green Mint, Paris, Ceylon (Decaf), Chamomile (Decaf)

Golden Turmeric Latte 4.25

vegan, anti-oxidant, vibrant, spiced caffeine free warming almond latte
Make it dirty +1.75

Drip Coffee 2.75

Housemade Cold Brew 3.50

Americano 3

Cappuccino 3.50

Espresso Shot 3

Latte 3.75

Vanilla Latte 4

Mocha 4

Claudine Caramel 4.25

Hot Chocolate 3

KIDS CORNER

Puff Cakes 5.59

baby dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 6.59

creamy pasta with three cheese sauce
Add chicken +4.29

Kids Scramble 7.59

scrambled eggs, ciabatta toast, and avocado

Grilled Cheese Ciabatta & Fruit 6.59

house American, ciabatta toast, seasonal fruit

Chicken Tenders 7.59

all natural crispy chicken tenders with creamy ranch and russet wedges

SALADS

Add a protein! shaved chicken breast or tuna scoop +4.59 | brisket +5.29 | grilled salmon or IMPOSSIBLE patty +6.29 | egg +2 | avocado +1.85

Kale & Brussels Sprouts Salad

baby kale, shaved brussels sprouts, fuji apple, sunflower, parmesan, hard cooked egg, avocado, oregano vinaigrette 11.89

All Natural Chicken Chop

Claudine organic lettuce blend, oven roasted shaved chicken breast, tomatoes, chickpeas, salami, pepperoncini, feta cheese, pine nuts, oregano vinaigrette 13.89

The Sweet Beets Salad

baby kale, swiss chard and arugula blend, roasted yams, quinoa, candied pecans, citrus, beets, super seeds, sherry vinaigrette 12.59

B.L.A.T.

Claudine organic lettuce blend, heirloom grape tomatoes, nitrate free bacon, avocado, buratta cheese, garlic croutons, creamy garlic dressing 12.89

SEASONAL BOULEVARD SALAD SPECIAL

our boulevard salad changes with the seasons, check the specials board for what we are serving this month

SOUP

Check the **Specials Board** for our vegan and seasonal soups. Served by the cup or bowl.
3.59 / 6.59 / add a side of toast +1

BRUNCH DRINKS

FRESH SQUEEZED ORANGE JUICE 5.49

BRUNCH BOOZE

Mimosa 6

champagne and fresh squeezed orange juice

Petrov Reserve Bloody Mary 8

spicy, bold, and a great start to any day

Sangria 6

blend of red wine, seasonal fruit, herbs and spices served iced with a sweet pink peppercorn rim

Manmosa 7

Pranqster Belgian Ale with Fresh Squeezed OJ

Glass of Champagne 8

Health-Ade Kombucha 5.59

Cold Press Juice by Juice Budz 8.75

Horizon Organic Chocolate Milk 4

BOTTLES OF BOOZE

Craft Beer 6

Pranqster Belgian Golden Ale, North Coast Brewing Bee Line Honey Blonde, Track 7 Brewing Atticus IPA, Strand Brewing

Wine by the Glass 7

Pinot Gris, J Vineyards
Rosé, Sunseeker
Old Vine Red Blend, OZV