



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

CREATE YOUR OWN OMELETTE OR SCRAMBLE

3 organic egg omelette served with your choice of hash browns or Claudine's simple salad 13.98
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, roasted all natural chicken breast, house turkey chorizo, roasted turkey

Cheese

feta, gruyere, cheddar/jack, parmesan, cotija

Veggies

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

WEEKEND BRUNCH SPECIAL

Chef Anthony and team cook with the seasons. Check the specials board for this weekend's special.

SIDES

Toast 3

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

All Natural Breakfast Meats 5

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

Boulevard Browns 6.98

crispy hash browns, melted cheddar, bacon, crema, jalapeno and chives

Cinnamon Sugar Toast 3.98

lightly toasted challah with butter, cinnamon and sugar

Billionaire'S BACON 6.98

What's better than a million... it's a billion! Sweet, smoky, spicy and sticky. Four slices of nitrate free bacon glazed in a billionaire's rub.

Organic Eggs 4.59

Single Pancake 3.50

Quarter Avocado 1.85

Seasoned Russet Wedges 5

Hash Browns 5

Fruit Salad 3.50

BREAKFAST ALL DAY

Chilaquiles GF ★

tomatillo salsa verde, cilantro, roasted chicken breast, onion, cotija cheese, crema, tortilla chips, sunny egg, avocado 12.98

Brisket Burrito ★

24 hour brisket, hash browns, scrambled eggs, cheddar and jack cheese, salsa verde, crema, served wet 13.98

Nashville Hot Chicken & Eggs ★

spicy fried buttermilk brined chicken thigh, homemade sausage gravy, hash browns, house pickles, sunny eggs 14.98

B.Y.O. Egg Sandwich V

scrambled eggs, cheddar and jack cheese, spicy aioli on a brioche bun 9.98
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 12.98

Lea's Famous Quiche V

traditional quiche with cheddar, jack, sautéed spinach and fresh basil with Claudine's simple salad 10.98

Turkey Chorizo Scramble

housemade turkey chorizo, grilled peppers, avocado, cotija cheese, 3 corn tortillas, salsa, russet wedges 12.98

TOASTS

served with arugula salad

Avocado Toast Nikki's Way ★

prosciutto (ham), fresh avocado mash with lemon, chimichurri, Aleppo pepper, sunny egg 12.98

Vegan Avocado Toast VG

fresh avocado mash with lemon, heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper, super seeds 10.98

Truffled Mushroom Toast V

hearth roasted mushrooms with garlic butter, scrambled eggs, parmesan cheese, house made truffled boursin cheese 13.98

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 13.98

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 V

light and fluffy stack of 3 pancakes with real Vermont maple syrup and butter 9.29
add fresh blueberries inside and warm blueberry compote on top +2 / chocolate chips +1 / banana +1

Churro Pancakes V

3 cinnamon sugar coated pancakes with Abuelita's chocolate ganache and real Vermont maple syrup 9.98

Signature Tres Leches French Toast V

briccho soaked in cinnamon spiced '3 milks', seasonal fruit, vanilla custard, and whipped cream 12.98

Classic French Toast V

thick cut brioche topped with powdered sugar and real Vermont maple syrup 11.98

Vegan Pumpkin Spice Oatmeal GF VG

quinoa, oats, almond milk, super seeds, pepita seeds, brown sugar, pomegranate, dried cranberries and banana 8.98

The Honey Pot GF V

rich Greek yogurt, seasonal fruit, bee pollen and local raw honey 7.98

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, our pickles, house cheese sauce, cabbage slaw, brioche bun, russet wedges 13.98 *make it Nashville Hot +1*

The Beleco Burger

1/3lb grass fed beef patty, house cheese sauce, our pickles, grilled onions, burger spread, brioche bun with seasoned russet wedges 13.98
add bacon +2.25 / avocado +1.85

Grilled Salmon Sandwich

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

IMPOSSIBLE Gyro (V)

100% plant based patty grilled with 'Greek' spices, pita bread, cucumber-yogurt, heirloom tomato, Swiss chard-onion slaw and seasoned russet wedges 14.98

Grilled Chicken Schwarma Bowl (GF)

steamed organic grains, tahini-yogurt sauce, pickled shallots, tomato, radish, cucumber, pepperoncini, hummus, swiss chard 13.98

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 13.98

Wild Caught Albacore Tuna Salad Sandwich

line caught albacore tuna salad with celery, lemon, capers, young olives, cucumber, lettuce, tomato, chimichurri, NO mayo 12.98

Chicken Caprese Sandwich

oven roasted shaved chicken breast, basil pesto, arugula, tomato, burrata cheese, balsamic reduction, sourdough toast 13.98

Roasted Portobello Sandwich (V)

Balsamic marinated portobello mushroom, grilled red onion, wild arugula, tomato, hummus spread, brioche bun 12.98

HALF & HALF LUNCH COMBO

1/2 Sandwich or 1/2 Salad with a cup of soup 10.98

** 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 4.50

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

Chai Latte 4

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

Green Tea Latte 4.25

Matcha green tea, simple syrup, steamed milk

Hot Tea 3

Chamomile, Earl Grey, Harney & Sons English Breakfast, Mint Green, Paris, Ceylon

Golden Turmeric Latte 4.75

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 3.25

Cappuccino 4

Espresso Shot 3.25

Latte 4

Vanilla Latte 4.25

Mocha 4.50

Claudine Caramel 4.50

Hot Chocolate 3

KIDS CORNER

Puff Cakes 5.98

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

Cinnamon Sugar Toast 3.98

lightly toasted challah with butter, cinnamon and sugar

Mac & Cheese 6.98

creamy pasta with three cheese sauce
Add chicken +4.29

Kids Scramble 7.98

scrambled eggs, sourdough toast with avocado

Grilled Cheese Sandwich & Fruit 6.98

house American, grilled sourdough, seasonal fruit

Chicken Tenders 7.98

all natural hand breaded 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
portobello mushroom +3

Kale & Brussels Sprouts Salad (GF) (V)

baby kale, shaved brussels sprouts, fuji apple, sunflower, parmesan, hard cooked egg, avocado, oregano vinaigrette 11.98

All Natural Chicken Chop (GF) (★)

Claudine organic lettuce blend, oven roasted shaved chicken breast, tomatoes, chickpeas, salami, pepperoncini, feta cheese, pinenuts, oregano vinaigrette 13.98

The Sweet Beets Salad (GF) (VG)

baby kale, swiss chard and arugula blend, roasted yams, quinoa, candied pecans, citrus, apples, beets, super seeds, sherry vinaigrette 12.98

B.L.A.T.

Claudine organic lettuce blend, heirloom grape tomatoes, nitrate free bacon, avocado, burrata cheese, garlic croutons, creamy garlic dressing 12.98

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 4.98/12oz

BRUNCH BOOZE

Mimosa 6

champagne and fresh squeezed OJ

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 sugar rim

Manmosa 7

Pranqster Belgian ale with fresh squeezed OJ

Glass of Champagne 8

Health-Ade Kombucha 7 16oz/4 8oz

Cold Press Juice by Juice Budz 8.75

Horizon Organic Chocolate Milk 3

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