

The Sweet Life

add a side of nitrate-free bacon, locally made breakfast sausage, or house turkey chorizo +6



NEW Blueberry & Lemon Cream French Toast 16.98 ^V

griddled brioche, lemon custard, fresh blueberry compote, whipped cream and powdered sugar

Churro Tres Leches French Toast 16.98 ^V

griddled cinnamon sugar coated challah bread, topped with signature tres leches sauce, fresh berries, whipped cream, powdered sugar

Malted Milk Pancakes 14.98 ^V

three light and fluffy malted pancakes with real Vermont maple syrup and butter
add fresh blueberries inside +2 | chocolate chips +1
make it churro +1.50

Cinnamon Swirl Pancakes 15.98 ^V

freshly griddled pancakes with crunchy cinnamon swirl, cream cheese fluff, and maple syrup

Vegan Chai Spice Oatmeal 12.98 ^{GF VG DF S}

quinoa, oats, super seeds, pepita seeds, almond milk, dried cranberries, brown sugar, and fresh berries

The Honey Pot Parfait 10.98 ^{GF V N S}

house-crafted super seed & nut granola, Greek yogurt, seasonal fruit, bee pollen and local raw honey

Create Your Own

Omelette or Scramble 17.98

3 organic eggs served with your choice of hash browns or Claudine's simple salad. *sub egg whites +1.50*

UP TO 3 INGREDIENTS

additional ingredients +0.95 each

Proteins	Veggies	Cheese
<ul style="list-style-type: none"> • nitrate-free bacon • breakfast sausage • prosciutto • smoked salmon • chicken breast • house turkey chorizo 	<ul style="list-style-type: none"> • avocado • zucchini • tomato • spinach • broccoli • garlic mushrooms • peppers • onions • cilantro • jalapeño • chives 	<ul style="list-style-type: none"> • feta • cheddar/jack • parmesan • cotija

Breakfast All Day

NEW Brisket Hash with Green Chile Hollandaise 18.75

1/4lb of slow cooked brisket, hearth roasted peewee potatoes, brussels sprouts, poached eggs, pickled red onions, Aleppo pepper and green chile hollandaise

NEW Green Shakshuka Steak & Eggs 24.98

hangar steak with spicy green shakshuka sauce, poached eggs, za'atar seasoning, feta cheese, pickled red onions and tahini-yogurt sauce

The #HASHTAG 16.98 ^{GF}

crispy hash browns topped with melted cheese, bacon, jalapeños, crema, chives and 'tagged' with 2 over-easy organic eggs

Chilaquiles 16.75 ^{GF}

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

Brisket Breakfast Burrito 18.75

quarter pound of 24-hour cooked brisket hash browns, scrambled eggs, cheddar and jack cheese, salsa verde, crema, served wet
add avocado +2

Chef Lea's Famous Quiche 15.98

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

Nashville Hot Chicken & Eggs 18.98

spicy fried buttermilk brined chicken breast, our fiery house Nashville sauce, sunny eggs, homemade sausage gravy, hash browns, house crafted pickles

Breakfast Croissant Royale 15.98

warm croissant, scrambled eggs, cheddar, tomato and jalapeño aioli, served with your choice of side, hash browns or fruit
add smoked salmon +5 | add bacon +3
add avocado +1.85

Claudine Croque Madame 16.98

Chef Anthony's take on a French classic: a sandwich made with buttery sourdough, all natural Beeler's ham, gouda cheese, creamy Béchamel, topped with a gooey sunny fried egg
all substitutions & modifications are politely declined

Turkey Chorizo Scramble 16.98

house-crafted turkey chorizo, grilled peppers, avocado, cilantro, cotija cheese, served with 3 corn tortillas, salsa and russet wedges

Newton's 7am Breakfast 16.98

2 eggs any style, hash browns, nitrate-free bacon, buttered toast
add avocado +2 | add 1 pancake +3.50

Drinks

NEW Matcha Lemonade 4.75

NEW Shaken Pineapple-Mint Green Tea Refresher 4.75

Fresh Squeezed Orange Juice 5.75/12oz

Lemonade 3.75
add blood orange or strawberry +0.95



A Toast To Brunch

served with arugula salad



Avocado Toast Nikki's Way 13.98 ^{DF}

prosciutto ham, fresh avocado mashed with lemon, topped with a sunny egg, chimichurri, Aleppo pepper

Vegan Avocado Toast 11.98 ^{VG DF}

fresh avocado mashed with lemon, topped with heirloom cherry tomatoes, radish, chimichurri, Aleppo pepper

Truffled Mushroom Toast 15.98 ^V

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

Sesame Bagel & Lox 18.75 ^S

salmon lox, whipped lemon cream cheese, cucumber, pickled onion, capers, hard-cooked egg, fresh dill, and everything spice on a toasted open-faced sesame bagel

On The Side

Gravy Fries 7.98

crispy russet wedges doused in house crafted sausage gravy, diced fresh tomato, cheddar-jack cheese, chives and our Lot 21 fresno pepper sauce

All Natural Breakfast Meats 7

4 slices nitrate-free bacon, 4 locally made breakfast sausage links, 1/4lb locally made chicken sausage, or 1/4lb house crafted turkey chorizo

Toast 4.50

2 slices of sourdough or Udi's gluten free bun with butter and strawberry jam

Seasoned Russet Wedges 5

Hash Browns 5

Organic Eggs 5

Half Avocado 2

Fruit Salad 4.50

Single Pancake 6

New On The Menu

Chef Anthony's Favorites

- ^V Vegetarian
- ^{VG} Vegan
- ^S Contains Seeds
- ^{DF} Dairy-Free
- ^{GF} Gluten-Free
- ^N Contains Nuts

Coffee & Tea

hot or iced! espresso drinks are double shots.
almond milk or oat milk available +0.95
sweeteners: maple syrup, honey, house vanilla syrup

NEW Cafe Cubano 4

double shot of espresso sweetened with caramelized sugar and topped with foam

The Valé Valé 5.75 ^{DF}

oat milk latte with brown sugar, cinnamon and a double shot of espresso

Golden Turmeric Latte 5.25 ^{DF}

vegan, anti-oxidant, vibrant, spiced, caffeine-free warming almond milk latte
choice of sweetener | make it dirty +1.75

Dos Leches Latte 4.95

delicious condensed milk steamed and poured over a double shot of espresso

Nutellatte 5 ^N

your favorite hazelnut & chocolate treat, espresso, steamed milk

Chai Latte 4.50

house made chai spiced syrup, steamed milk
make it dirty +1.75

Matcha Green Tea Latte 5

matcha green tea, steamed milk
choice of sweetener

Housemade Cold Brew 3.75

Drip Coffee 3.50

Americano 3.25

Cappuccino 4.25

Espresso Shot 3.25

Latte 4.25

Vanilla Latte 4.50

Mocha 4.75

Hot Chocolate 3

Hot Tea 3 ^{DF}

HARNEY & SONS - Chamomile, Earl Grey, Sencha Green, English Breakfast



Burgers

served with russet potato wedges

NEW Grilled Teriyaki Mushroom Burger 14.98 ^V

grilled chimichurri portobello mushrooms served on a griddled brioche bun, charred jalapeño aioli, grilled onions, arugula, tomato and teriyaki glaze

The Backyard Burger 17.75

1/3lb beef burger on a soft brioche bun, house burger sauce, melted cheddar, grilled butter onions, lettuce, tomato and pickles
make it a brunch burger!
add bacon +3.25 | add egg +2.50



We Believe In...

Responsibly Sourced

Small Batch Fresh Daily

Natural Ingredients

Hormone & Nitrate Free

New On The Menu

Chef Anthony's Favorites

- ^V Vegetarian
- ^{VG} Vegan
- ^S Contains Seeds
- ^{DF} Dairy-Free
- ^{GF} Gluten-Free
- ^N Contains Nuts

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Weekend Menu 2.2024**

Claudine SIGNATURE

Grilled Miso Salmon & Brown Rice Bowl 21.98 ^{GF DF S}

grilled sesame-miso salmon with sushi style organic brown rice, cucumber, avocado, cabbage, radish, broccoli, carrots, brown sugar miso sauce and nori dynamite sauce



VOTED BEST CHICKEN SANDWICH IN AMERICA
by Restaurant Hospitality

Z's Fried Chicken Sandwich 17.75
all-natural Mary's fried chicken breast, creamy ranch spread, our pickles, cider red cabbage slaw, brioche bun, served with russet potato wedges
make it Nashville Hot +1

Salads & Greens



made with our house blend of organic lettuces
add a protein! shaved chicken breast +5 | brisket +6
grilled salmon +7 | egg +2.50 | avocado +2

All Natural Chicken Chop 16.98 ^{GF N}
oven-roasted shaved chicken breast, salami, heirloom cherry tomatoes, chickpeas, pepperoncini, feta cheese, pine nuts, and oregano vinaigrette

NEW Charred Broccoli with Tahini Yogurt and Za'atar 6

Soup

served by the cup 3.98
or by the bowl 6.98



Afternoon Pick-Me-Up

NEW Matcha Lemonade 4.75

NEW Shaken Pineapple-Mint Green Tea Refresher 4.75

NEW Cafe Cubano 4
double shot of espresso sweetened with caramelized sugar and topped with foam

The Valé Valé 5.75 ^{DF}
oat milk latte with brown sugar, cinnamon and a double shot of espresso

Golden Turmeric Latte 5.25 ^{DF}
vegan, anti-oxidant, vibrant, spiced, caffeine-free warming almond milk latte *make it dirty +1.75*

Chai Latte 4.50
house made chai spiced syrup, steamed milk *make it dirty +1.75*

Matcha Green Tea Latte 5
matcha green tea, steamed milk



Sandwiches & Wraps

served with organic salad greens

Chicken Caprese Sandwich 15.98 ^N
oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic reduction, on sourdough toast

Avocado & Chicken BLT Wrap 15.98
oven roasted shaved chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, in a warm tortilla wrap

Kids Corner



Puff Cakes 6.98
baby Dutch puff cakes, powdered sugar, butter, real maple syrup

Mac & Cheese 7.98
creamy three cheese pasta
add chicken +4.29

Kids Scramble 8.98
scrambled eggs, sourdough toast with avocado

Half Grilled Cheese Sandwich 7.98
cheddar, grilled sourdough, seasonal fruit

Kids Crispy Chicken Bites 9.98
all-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

The Bakeshop

We bake everything fresh from scratch, including Chef Lea's signature layer cakes. Satisfy your sweet tooth at the bakery case!



@ClaudineKitchen ClaudineLA.com

CLAUDINE KITCHEN AND BAKESHOP

Our Story

Our story begins with our namesake Claudine, who encouraged her brother to break away from the family business and chase his dream of becoming a chef. But it also begins with a baker, baking cakes and catering desserts for parties. Their separate paths drew them together as friends and business partners, leading to Claudine. A place where we celebrate the connections that bring us together as a community, sharing a comforting meal or a plate of fresh pastries.