

# Claudette



## FOR THE TABLE

### À PARTAGER

Boulangerie 15  
*basket of fresh pastries*

Truffle Hummus 18  
*black truffle, confit garlic, olive oil  
additional flatbread +5*

### GOURMAND

Sweet Potato Falafel 14  
*housemade harissa, pickled chilies*

Lamb Kofta 15  
*za'atar yogurt, ginger, arugula*

## les SALADES

Cucumber & Tomato Salad 13  
*polenta croutons, nigella, za'atar, basil*

Bibb Lettuce Salad 12  
*champagne-dijon vinaigrette, shabazi breadcrumbs*

Crispy Kale Salad 15  
*smoked ricotta, pickled apples*

Roasted Beet Salad 16  
*horseradish, summer greens, parmesan, roasted almonds*

## les ENTRÉES

French Toast 16  
*brioche, seasonal fruit, almonds, cinnamon yogurt*

Shakshouka 17  
*farm eggs, tomato, cilantro, crème fraîche*

Wild Mushroom Omelette 15  
*herb sautéed mushrooms, garlic, goat cheese*

Eggs Benedict 18  
*poached eggs, frisée, ham, hollandaise*

Cured Salmon & Eggs 19  
*soft scrambled eggs, salmon roe, crème fraîche, grilled bread*

Lamb Burger 19  
*pickled onion, gruyère, potato bun, paprika aioli, frites*

## les GARNITURES

each 8

Grilled Bacon  
*applewood smoked*

Pommes Frites  
*ras al hanout, paprika aioli*

Brussels Sprouts  
*bacon, lemon, champagne vinegar*

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness