

CLARA

BRUNCH

SMALL PLATES

- Fried Brussels Sprouts** glazed in sambal with sherry vinegar and butter 16
- Roasted Carrots** curried garlic scallion oil, and garlic labneh 14
- Fruit & Yogurt Bowl** greek yogurt with fresh fruit and granola 13
- Smoked Salmon Plate** fried capers, cornichons, cremé fraîche 16

SALADS

- Grilled Baby Gem** green goddess dressing, pickled shallots 16
- Chicories** hazelnut chili crisp, caracara orange, mint 17
- Summer Grain Bowl** quinoa wild rice blend with 7-minute egg, avocado, and greens 18

MAINS

- French Omelet** french herbs and green salad 14
- Soft Scramble** sourdough toast, bacon 16
- Malted Waffle** jasmine strawberry compote 18
- Clara Burger** brioche bun, caramelized onions, house made pickles 25
+ gluten-free bun 3

SIDES

- Avocado with Sea Salt** 6 **Seasoned French Fries** 8

COFFEE & TEA

- Tea 5
English Breakfast, Chamomile,
Earl Grey, Jasmine Green Tea, Mint
- Espresso 5
- Latte 7
- Cappuccino 7
- Drip 5
- Malted Hot Chocolate 6

SOFT DRINKS

- Hibiscus Lemonade 8
- Black Iced Tea 8
- Fresh Squeezed Orange Juice 6
- Cranberry Juice 4

BRUNCH DRINKS

- Clara Mimosa 15
- Bloody Mary 16
- Bellini 15

20% gratuity will be added to all parties of 6 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.