

Mother's Day[^]

Sunday, May 11th
7am-2pm

Claude's

STARTERS

SUNCHOKE SOUP*

goat cheese crostini | prosciutto | hazelnut 14

TUNA CARPACCIO*

tobiko | radish | yuzu 24

SPRING SALAD

quinoa | spring vegetables | tarragon vinaigrette 17

CAESAR SALAD

classic Caesar dressing | crouton 17

BEETROOT HUMMUS

pickled vegetables | dukkah spice | grilled naan 14

EGGS AND MORE

EGGS BENEDICT*

Canadian bacon | English muffin | hollandaise 21
salmon benedict +6 | Florentine +3

SMOKED SALMON SCRAMBLE*

eggs | cream cheese | toast 21

SMOKED SALMON PLATTER*

cream cheese | onions | capers 24

SHAKSHUKA*

merguez | spicy tomato sauce | feta 26

AVOCADO TOAST

alfalfa sprouts | tomato confit | radish 14
add one egg +4 | add lox +6

FRENCH TOAST

mascarpone | berry compote | pure Vermont maple syrup 18

OMELETTE*

spinach | goat cheese | caramelized onion 22

ENTRÉE

SLOW-BAKED SALMON*

braised leeks | fava beans | caviar beurre blanc 32

CHICKEN PAILLARD*

arugula | fennel | grilled lemon 26

WAGYU BURGER*

truffle aioli | caramelized onions
taleggio | everything milk bread 29

PENNE

pesto | tomato | shaved parmesan 24

DESSERTS

CHOCOLATE CAKE

vanilla gelato 15

BUTTERMILK PANNA COTTA

strawberry-rhubarb compote | strawberry crumb 15

TIRAMISU

lady fingers | espresso 14

CHEESECAKE

berry compote 12

[^]menu subject to change
*cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Hamburgers are cooked to a minimum temperature of 135F. Before placing your order, please inform your server if a person in your party has a food allergy. Parties of six or more are subject to a 20% gratuity.