

CLIFTON BRUNCH

HOUSE MADE PASTRIES & PARFAIT

Daily Selections \$9

WATERMELON AND HEIRLOOM TOMATO SALAD

Compressed Watermelon, Basil, Feta Cheese, Radish, Cucumber \$13

BOSC PEAR AND ARUGULA SALAD

Arugula, Shaved Pear, Candied Pecans, Point Reyes Blue Cheese, Saba Pear Vinaigrette \$11

POTATO-CORN CHOWDER

German Potato Salad, Sage Brown Butter, Garlic Chives \$10

STEAK TARTARE

Red Onion, Olive Oil, Parsley, Lemon, Farm Fresh Egg Yolk \$14

BONE MARROW AND ESCARGOT

Pernod Butter, Parsley, Lemon, Toast \$15

FOIE GRAS MOUSSE

Cauliflower, Capers, Golden Raisin, Garden Lettuces, Croutons \$18

**HOUSE-CURED BEEF HASH**

Confit Potatoes, Caramelized Pepper, Onions, Poached Egg, Scallions \$16

BEEF BURGER WITH HERBS AND LEMON GARLIC

Housemade Mustard Seed Bun, Caramelized Onions, Mornay Sauce, Bacon \$17

BRIOCHE FRENCH TOAST

Blueberry & Lavender Compote, Whipped Cream, Maple Syrup \$14

CRAB & AVOCADO TOAST

Tea Smoked Lump Crab, Granny Smith Apple, Avocado, Lemon Crème Fraiche \$18

EGGS BENEDICT

Poached Egg, English Muffin, Speck, Baby Arugula, Hollandaise Sauce \$19
Add Smoked Salmon \$5

SHRIMP AND GRITS

Spicy Tomato Red Wine Broth, Fermented Grits, Head on Gulf Shrimp \$22

GARDEN VEGETABLE OMLETTE

3 Local Farm Eggs, Garden Vegetables, Goat Cheese, Herb Salad \$17

CRISPY SKIN SCOTTISH SALMON

Confit Potatoes, Creamed Spinach, Caper Buerre Blanc \$24

SIDES**YOGURT \$4**

CONFIT POTATOES \$5

PORK SAUSAGE \$3

APPLEWOOD SMOKED BACON \$3

CHOICE OF TOAST \$3

FRESH BERRIES \$5

POACHED EGG \$4



DESSERTS

CHEESE PLATE

*Local & European Cheese, Rosemary Crackers,
Fruits, Nuts \$15*

BUTTERSCOTCH CRÈME BRULEE

Caramelized Bananas, Rum Cookie Crumb \$9

ROASTED PEACHES AND RASPBERRY MOUSSE

Almond Puree, Marcona Almond, Raspberry Preserve, Peach Sorbet \$9

BLACKBERRY-DARK CHOCOLATE TORTE

Crème Fraiche Ice Cream, Salted Blackberry Caramel \$9

MIRABELLE CLAFLOUTI

Candied Plums, Chantilly Cream, Mint