



CLIFTON BRUNCH

HOUSE MADE PASTRIES
Daily Selections \$9

GRANOLA
Oats, Raisins, Coconut, Berries and Yogurt \$7

OATMEAL
Virginia Apples, Cinnamon \$12

BOSC PEAR AND ARUGULA SALAD
*Arugula, Shaved Pear, Candied pecans, Point Reyes Blue Cheese,
Pear Vinaigrette \$13*

OLDE SALT OYSTERS
Jalapeno-Cilantro Mignonette, Cocktail Sauce, Lemon \$15

CLASSIC COBB SALAD
*Blue Cheese, Turkey, Ham, Bacon, Tomato, Mixed Greens, Avocado,
Hardboiled Eggs, White Balsamic Vinaigrette \$15*

CLIFTON FARM FRESH EGG OMELETTE
Sharondale Oyster Mushrooms, Bacon, Spinach, Goat Cheese \$15

DUCK LEG CONFIT AND FENNEL HASH
Poached egg, Potatoes, \$17

SMOKED SALMON & GINGER SOURDOUGH PANCAKES
Salmon Roe, Lime, Crème Fraiche, Sesame Seeds, Chili Oil, Persimmon \$16

BEEF BURGER WITH HERBS, LEMON AND GARLIC
Pickled Tomato, Bacon, Cheddar Cheese, House Made Chips \$17

ALMOND CHICKEN SALAD SANDWICH
Yogurt Sauce, Pickled Red Onion, Croissant \$16



ROASTED VEGETABLE SANDWICH
*Goat Cheese, Grilled Red Onions, Marinated Bell Peppers,
Mushrooms, Basil, Balsamic Reduction \$15*

CLIFTON EGGS BENEDICT
English Muffin, Baked Apples, Cerrano Ham, Hollandaise Sauce \$15

SIDES

YOGURT \$4
FINGERLING POTATOES \$5
PORK SAUSAGE \$5
APPLEWOOD SMOKED BACON \$5
CHOICE OF TOAST \$3
FRESH BERRIES \$5

DESSERTS

STICKY TOFFEE PUDDING
Date Puree, Pecan Crumble, Cinnamon Anglaise \$9

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

VANILLA BEAN CRÈME BRULEE WITH CHOCOLATE MOUSSE
Assorted Cookies \$9

BEIGNET DE CARNAVAL
Pastry Cream, Berries and Caramel \$9