



CLIFTON BRUNCH

HOUSE MADE PASTRIES

Daily Selections \$9

GRANOLA

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

CHILLED ASPARGUS SOUP

Marigold Oil, Toasted Pecans, Yogurt, Calabrian Chili Butter \$9

OATMEAL

Virginia Apples, Brown Sugar, Cinnamon \$9

BOSC PEAR AND ARUGULA SALAD

*Arugula, Shaved Pear, Candied Pecans, Point Reyes Blue Cheese,
Pear Vinaigrette \$13*

HEIRLOOM TOMATO SALAD

Local Peaches, Basil vinaigrette, Radish, Parmesan \$16

CRUNCHY QUINOA BOWL

Granola, Heirloom Tomato, Spinach, Summer Squash, Spicy Peanut-Yogurt Dressing \$15

ESCARGOT

Parsley-Garlic Butter, Lemon, Frisee, Toasted Baguette \$14

SMOKED SALMON, ROE, ROASTED GARLIC PANCAKE

Charred Onion Crème Fraiche, Capers, Preserved Lemon, Chives, Chili Oil \$16

CLIFTON FARM FRESH EGG OMELETTE

Sharondale Oyster Mushrooms, Bacon, Spinach, Goat Cheese \$15

BRIOCHE FRENCH TOAST

Highland County Maple Syrup, Berries, Fresh Whipped Cream \$14



BEEF BURGER WITH HERBS, LEMON AND GARLIC

Pickled Tomato, Bacon, Cheddar Cheese, House Made Chips \$17

ALASKAN HALIBUT

Fried Egg, Merguez Sausage, Potatoes, Black Garlic Emulsion \$24

ROASTED VEGETABLE HASH

*Goat Cheese, Grilled Red Onions, Marinated Bell Peppers, Potatoes, Fried Egg
Mushrooms, Basil, Balsamic Reduction \$15*

CLIFTON EGGS BENEDICT

English Muffin, Heirloom Tomato, Prosciutto and Hollandaise \$15

SIDES

YOGURT \$4

FINGERLING POTATOES \$5

PORK SAUSAGE \$5

APPLEWOOD SMOKED BACON \$5

CHOICE OF TOAST \$3

FRESH BERRIES \$5

DESSERTS

CHEESE PLATE

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

VANILLA CRÈME BRULEE

Assorted Cookies \$9

STICKY TOFFEE PUDDING

Date Puree, Cinnamon Anglaise \$ 9

COFFEE PANNA COTTA

Blueberries, Almond, Rosewater Meriange \$9