

BRUNCH

LA CLOCHETTE

CAFE & BAKERY

Open every day: 7am - 2:30pm

Follow us: @laclochettesd

(v): vegan | (vg): vegetarian | (gf): gluten-free

//////////////////// OEUFS & CO / Eggs & Co //////////////////////

BOISSONS / Drinks

THE BREWING BAR

Batch Brew	4 / 4.5
Cold Brew	5.5 / 6
Tea	5
Tea Latte	5.25 / 5.5

THE ESPRESSO BAR

Double Espresso	3.5
Americano	4.25 / 4.75
Macchiato	4
Cortado	4.25
Flat White	4.75
Cappuccino	4.75 / 5.25
Latte	5.5 / 6
Dirty Chai	6 / 6.5
Mocha	6 / 6.5

HOUSE CONCOCTION

Rose Cardamom Latte	6.25 / 6.75
Ube Caramel Latte	6.25 / 6.75
Viennese	6 / 6.5
Iced Tea Lemonade	6

SWEET AFFAIR

Chai Latte	5.5 / 6
Sweet/spiced/golden turmeric	
Hot Chocolate	4.25 / 4.5
Matcha Latte	5.5 / 6
Orange Juice	7

EXTRAS	Homemade Syrup	1
	Oat milk / Almond milk	1
	Espresso Shot	1

Ask about our seasonal drinks

The Social Tartine (vg) 14

Spread of house prepared lemon vinaigrette, avocado, sunny side up eggs, arugula leaves, and house pickled onions

A Breakfast Classic 15

Two eggs, chicken apple sausage, house-made hashbrowns, and sourdough

Truffle Mushroom Hash (vg) 20

Wild mushroom ragu, house-made potato hash, Gruyère Glaçage, fried egg, truffle oil, dressed with microgreens

Croissant Benedict 16

Poached eggs, hollandaise sauce, smoked ham, and parsley leaves, sitting on top of a butter croissant

Salmon Croissant Benedict 20

Beet-cured salmon, poached eggs, hollandaise sauce, and parsley leaves, sitting on top of a butter croissant

Shakshuka (vg) 14

Bell pepper meddley, baked heirloom tomatoes, eggs, cilantro leaves, served with slices of sourdough bread (we recommend adding duck for full flavor for an additional \$8)

Shrimp Cake Benedicts 18

Poached eggs, house-made hollandaise sauce, spring mix, lemon vinaigrette, and parsley leaves, on top of a fried blue shrimp cake

Creamy Duck and Truffle Omelette 18

Lemongrass duck confit, black truffles, eggs, and Gruyère cheese

Creamy Scallion Omelette 18

Mexican blue shrimp, eggs, and crispy chili garlic oil

//////////////////// PAINS & CO / Bread & Co //////////////////////

Breakfast Croissant 13

Scrambled eggs, bacon, sliced avocado, cheddar cheese, and house-made Thai chili aioli

Pesto Croissant (vg) 13

Scrambled eggs, house-made almond pesto, burrata cheese, arugula, and champagne vinaigrette

A Damn Good Hot Chicken Sandwich 20

Sous-vide fried chicken thigh, jicama slaw and Szechuan butter pickle on a brioche bun

Duck Brandy Tartine 17.5

Fried egg-soaked levain, lemongrass duck confit, brandy cream, bell pepper medley, and heirloom tomatoes

Croque Monsieur 13.5

Sandwich loaf, house-made bechamel sauce, Gruyère cheese, and cured ham. Served with a side salad (Upgrade to a Croque Madame by adding a sunny side up egg for an additional \$2)

Pastrami Tuna Baguette 18

Pastrami-cured tuna, house-made almond pesto, arugula, lime, heirloom tomatoes, and champagne vinaigrette

//////////////////// PLATS LÉGERS / Light Fares //////////////////////

Farro Beet Salad (vg) (gf) 14

Goat cheese, red onions, champagne vinaigrette, sliced tomatoes, arugula, and candied pecans

Marrakesh Medley (vg) 15

Couscous, pickled red onions, arugula, heirloom tomatoes, Niçoise olives, fried eggs, and your choice of mushrooms or Mexican shrimp (+\$5)

Middle Eastern Tomatoes (vg) 15

Charred heirloom tomatoes, garlic labneh, crispy curry leaves, poached egg, paprika oil, dried chili, and sourdough bread

//////////////////// LES PETITS / Little Ones //////////////////////

For kids under 12 years old only

Cup of Oatmeal 6

Steel cut oats, honey, dried pineapple, dried mango, banana, blueberries, house-made peanut butter, and glazed walnuts

Mini Acai Bowl (vg) 8

One scoop, berries, house granola, house-made peanut butter

Munchkin platter 9

Scrambled eggs, bacon, and potatoes

//////////////////// SWEET RDV //////////////////////

Tiramisu 8

Lady fingers, whipped mascarpone, espresso, and cacao powder

Pair of Beignets 10 | Two Pairs 14

Topped with powdered sugar (Make sure to ask about our seasonal beignets)

Bread Pudding 8

White chocolate, blue cheese, and sweet cacao powder

PASTRIES See our bakery case or ask your server about today's offerings

//////////////////// FRUITS & CO //////////////////////

Bowl of Madagascar (v) (gf) 13

Seasonal fruits, pomegranate, mint, and cardamom syrup

Chia Pudding (vg)(gf) 12.5

Chia pudding, caramelized pineapple, toasted coconut, pomegranate, honey, almond milk, and poached currants

Yogurt Bowl (vg)(gf) 12.5

House-made yogurt, banana, mandarin orange, kiwi, and house granola

Not Your Average Oat (vg)(gf) 13.5

Steel cut oats, honey, dried pineapple, dried mango, blueberries, banana, house-made peanut butter, and glazed walnuts

Acai Power Bowl (v)(gf) 12.5

Organic acai, house granola, seasonal fresh fruits, banana, shredded coconut, and house-made peanut butter

SIDES

Arugula Salad	4.5
House Hashbrown	6
Grilled Tomatoes	4
Garlic Potatoes	6
Bowl of Fruit	6
Slice of Bread	6

ADD-ONS

Eggs	2
Bacon / Ham	3
Chicken Apple Sausage	8
Duck Confit /Chicken	8
Cured Salmon	8
Butter and Jam	1

//////////////////// LES TOUTOUS / Pooch's Treats //////////////////////

Peanut Butter and Beef Icy 5
Soft Serve Vanilla Ice Cream 5

Please note: We take pride in being a scratch kitchen. From sauces to dressings, we create everything in-house to ensure a unique and delightful dining experience. *Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *To maintain the quality of our service, there will be an automatic surcharge of 18% gratuity for groups of 6 or more.