

# Claudette

## MARCHÉ de PROVENCE

Boulangerie 15

*basket of french pâtisseries*

Tomato & Cucumber Salad 10

*fresh herbs, za'atar, sesame, nigella*

Burnt Eggplant 12

*housemade flatbread, tomato, smoked salt, olive oil*

Les Fromages 18

*bonne bouche, timberdoodle, verano*

Chicken Liver Mousse 14

*rosé, toasted peppercorns*

Truffle Hummus 18

*housemade flatbread, confit garlic, olive oil*

## les HORS d'ŒUVRES

Roasted Beet Salad 16

*horseradish, spring greens  
parmesan, arugula*

Creamy Burrata 21

*butternut squash, pumpkin seed pesto*

Bibb Lettuce Salad 13

*champagne-dijon vinaigrette  
shabazi breadcrumbs, chives*

Lamb Kefta 15

*za'atar yogurt, ginger, arugula*

Sweet Potato Falafel 14

*housemade harissa, pickled chilies*

## les ENTRÉES

French Toast 16

*brioche, seasonal fruit, almonds, cinnamon yogurt*

Shakshouka 17

*farm eggs, tomato, cilantro, crème fraîche*

Wild Mushroom Omelette 15

*herb sautéed mushrooms, garlic, goat cheese*

Eggs Benedict 18

*poached eggs, frisée, ham, hollandaise*

Cured Salmon & Eggs 19

*soft scrambled eggs, salmon roe, crème fraîche, grilled bread*

Chicken & Kohlrabi Salad 20

*mint, chili, scallion, walnut-truffle emulsion*

Fried Flake Sandwich 18

*pickled chilies, harissa aioli, housemade chips, potato bun*

Lamb Burger 19

*pickled onion, gruyère, brioche, paprika aioli, frites*

## les GARNITURES

each 8

Grilled Bacon

*applewood smoked*

Pommes Frites

*ras al hanout, paprika aioli*

Green Beans

*garlic butter, poppy & sesame seeds, lemon*

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness