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Appetizers

Bread and Butter	5
Russet Fries VG	9
<i>House Seasoning, Black Garlic Aioli</i>	
Seasonal Soup	10
<i>Ask Server For Details</i>	
Cheese Puffs GF VG	12
<i>Parmesan, Queso Fresco, Guava Jam</i>	
Pakorras GF V	15
<i>Cilantro Crema, Tamarind Chutney</i>	
Smoked Salmon GF	18
<i>Potato Pavé, Crème Fraîche, Pickled Shallots, Roe, Everything Seed</i>	
Chicken Satay GF DF	18
<i>Lemongrass, Coconut, Chili Peanut Sauce</i>	
Hamachi Crudo GF DF N	23
<i>Ume, Tomato Ginger, Magic Chili, Yuzu Kosho Cucumber</i>	
Wagyu Tartare DF	24
<i>Pickled Beets, Shallots, Pomegranates, Egg Yolk, Confit Garlic, Tahini, Pita Chips</i>	

Salads

<i>Add Chicken or Smoked Salmon</i>	8
Chopped Salad GF	18
<i>Whipped Feta, Sweet Potato, Avocado, Pears, Pickled Red Onion, Smoked Chickpeas, Champagne Vinaigrette</i>	
V <i>Option Available</i>	
Roasted Root Vegetables GF N V	18
<i>Muhammara, Cashew Crema, Pomegranates, Pickled Chili, Herbs</i>	

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Mains

Omelette | GF VG 18
Seasonally Inspired

Swedish Pancakes | VG N 18
Seasonal Preserve, Almonds, Berries, Chantilly, Buttermilk Syrup

Cumian Noodles | V 20
Chili Bean Sauce, Tofu, Cucumber, Bean Sprouts, Edamame, Pickles
GF | Option Available

CLAY Breakfast 22
Maple Pork Sausage, Fried Eggs, Cassoulet, Scone

Lasagna | VG 23
Spinach, Mushroom Ragú, Mornay, Basil, Bomba Chili

The Burger 26
Braised Short Rib, Brisket, Smoked Gouda, Aioli, Pickled Peppers, Radicchio

Fish & Chips | DF 26
Halibut, Beer Batter, Slaw, Tartar Sauce

Catch of the Day MP
Ask Server for Details

Sweets

Apple Tart 13
Caramelized Apple Mousse, Apple Relish, Cream Cheese, Oatmeal Shortbread

Opera Cake | GF N 13
Almond Sponge, Kahlua Buttercream, Ganache

Sticky Toffee Pudding | N V 13
Toffee Sauce, Pecans, Vanilla Ice Cream

GF DF N VG V
Gluten Free Dairy Free Contains Nuts Vegetarian Vegan