

# clay

## Appetizers

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<b>Soup</b> <i>Seasonally Inspired</i>	12	<b>Russet Fries</b> <i>Malt Vinegar Aioli</i>	9
<b>Chopped Salad</b> <i>Cherry Goat Cheese, Fennel, Plums, Cranberry Vinaigrette, Mixed Greens, Cabbage, Pumpkin Seeds, Walnuts</i>	12 / 18	<b>Mushroom Toast</b> <i>Ciabatta, Truffle Chevre, Roasted Wild Mushrooms, Burnt Honey, Pea Shoots</i>	15
<b>Panisse &amp; Tomato Salad</b> <i>Chickpea Fritters, Heirloom Tomatoes, Seasonal Vegetables, Chermoula, Lemon Purée</i>	12 / 18	<b>Smoked Salmon Flatbread</b> <i>Crème Fraiche, Pickled Things, Herbs</i>	18

## Mains

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<b>French Omelette</b> <i>Seasonally Inspired</i>	18	<b>Clay Burger</b> <i>Prime Beef, Aged White Cheddar, Malt Vinegar Aioli, House Dill Pickles, Bibb Lettuce, Potato Bun + Sub Fries \$3</i>	22
<b>Ricotta Gnudi</b> <i>Roasted Corn Alfredo, Pickled Fennel, Sesame Chips</i>	18	<b>Fish &amp; Chips</b> <i>Fogo Island Cod, Steam Whistle Beer Batter, Cabbage Slaw, Dill &amp; Caper Aioli</i>	22
<b>Croque Madame</b> <i>English Muffin, Gruyere, Roasted Pork Loin, Mornay, Jalapeño Chow Chow, Fried Egg</i>	20	<b>Steak Au Poivre</b> <i>Striploin, Frites, Malt Vinegar Aioli + Add Fried Egg \$2</i>	28

## Sweets

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<b>Crumble</b> <i>Seasonally Inspired</i>	10	<b>Éclair</b> <i>Raspberry Pastry Cream, Pistachio, Lemon Balm</i>	10
<b>Chocolate Cake</b> <i>Dulce De Leche Ice Cream, Sour Cherry, Pumpkin Seeds</i>	10		