

Clement

Weekend Market Brunch

For the Table

- Warm Apple Fritters** *Served with Apple and Cider Vinegar Caramel* 16
Avocado Toast *French Sourdough, Pickled Jalapeno, Olive Oil* 16 / **with Two Poached Eggs** 24
House-Made Granola & Hudson River Yogurt, *Seasonal Compote Fruits* 15
East Coast Oysters *Verjus Mignonette, Cherries (1/2 Dozen)* 24

Soup and Salad

- Lobster Bisque** *Maine Lobster, Caviar* 18
Roasted Apple Salad *Hudson Valley Goat Cheese and Cider Vinegar* 19
Caesar Salad *Sweet Romaine, Parmesan, Sourdough* 19
Add Chicken 18
Add Prawns 24

Eggs

- Farmers' Omelet** *Seasonal Vegetables, Cheddar, Ham* 25
Confit Duck Hash *Served with Matchstick Potatoes, Soft-Boiled Egg* 28
Egg White Frittata *Ricotta, Lemon, Arugula* 21
Eggs Benedict *Ham or Smoked Salmon on English Muffin* 28
Steak and Eggs *Striploin, Farm Eggs and Hash Brown* 38
Lobster Club *Avocado on Pumpernickel Bread with Poached Egg* 36

Sweet

- Chicken and Waffles** *Cranberry Cabbage Slaw, Chipotle Crème Fraîche* 28
French Toast *Orange Caramel, Dry Smoked Ham and Passion Fruit* 22



Clement

Savory

The New Yorker *Fresh Bagel, Smoked Salmon, Cream Cheese, Capers, Onion* **28**

Clement Burger *Brioche, French Fries, Pommery Mustard Remoulade* **29**

Fresh Zucca Pasta *Aged Grana Padano, Pesto Cream, Black Olive Tapenade, Wilted Winter Spinach*
25

Organic Salmon *Shellfish Cream, Sautéed Pumpkin, Hazelnuts, Brussel Sprouts Leaves* **32**

Accompaniments

Applewood Smoked Bacon 10 Turkey Bacon 10 Country Sausage 10

