

Clement

For the Table

Tomato-Basil Arancini Truffled Ricotta Dip. 17

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

Soups and Salad

Burrata di Buffalo, Heirloom Tomato Carpaccio, Olive-Lime Caviar 18

Beet Gazpacho Horseradish Whipped Cream, Tarragon 18

Lobster Bisque Maine Lobster, Caviar 18

Market Salad Dill-Cucumber Granite, Sourdough Croutons 17

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 Choice of: Ham, Soft-Shell Crab 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

Soft-Shell Crab and Waffles Crab Meat Slaw, Miso Crème Fraîche 28

French Toast Rhubarb, Earl Grey-Red Fruit Jam 22



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Savory

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

Pastrami-Leeks Quiche Parmesan Cream **25**

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

Artisan Nettle Pasta with Poached Egg Asparagus, Ramp Pesto, Tarantaise Cheese **29**

Organic Salmon Sorrel, Wilted Watercress, Camargue Rice **32**

Side Dishes

Applewood Smoked Bacon **10** **Turkey Bacon** **10** **Country Sausage** **10**

