



LA CLOCHETTE DU COIN
 4680 Cass Street
 San Diego, CA 92109
 Phone: (858) 412-5558
 @laclochetteducoin

MENU

BREAKFAST

BREAKFAST CROISSANT

Eggs, bacon, avocado, cheddar, thai chili aioli 12

vg PESTO CROISSANT

Eggs, almond pesto, burrata, arugula 12
 champagne vinaigrette

CROQUE MONSIEUR

Croissant loaf, bechamel sauce, gruyere, cured ham 12.50
 (Make it a *Madame*, add sunny-side up egg) 14

vg OATMEAL

Oats, honey, fresh berries, banana 10
 house peanut butter

PASTRIES

Don't forget to check our wide assortment of pastries available in our display case, fresh daily!

OMELETS

Omelets are served with Hommage Bakehouse's levain bread & a side salad

vg PORTABELLA OMELET

Butter-braised portabella, free-range eggs, cheddar 15

SCALLION OMELET

Mexican blue shrimp, free-range eggs, crispy chili garlic oil 16.50

DUCK & TRUFFLE OMELET

Lemongrass duck confit, black truffles, free-range eggs, gruyere 16.50

SWEETS

vg BEIGNETS

Topped with powdered sugar 10
 Add saffron honey ice cream +3

SAFFRON ICE CREAM SCOOP

A taste of our house ice cream 5

vg ACAI POWERBOWL

Acai sorbet topped with house made granola, fresh berries 13
 banana, house peanut butter

SIDES

GARLIC POTATOES	6
SLICE OF LEVAIN	2
SIDE OF SALAD	4.5
BOWL OF FRUIT	6
BROCCOLINI	5

BRUNCH

Tartines are served on Hommage Bakehouse levain bread

vg THE SO-CAL TARTINE

Spread of house prepared lemon vinaigrette, avocado 12
 fried eggs, arugula, house pickled onions

vg THE PEEKY PESTO TARTINE

Spread of almond pesto, burrata, pickled cauliflower 12
 arugula, champagne vinaigrette

DUCK BRANDY TARTINE

Fried egg-soaked levain, lemongrass duck confit, brandy 16
 cream, heirloom tomatoes, bell pepper medley

LE CASSOULET CENTRALE

Stew of andouille sausage, bacon, duck, carrots 14.5
 potatoes, white beans, tomatoes, onions
 (Served with a slice of levain bread)

LAMB BREDIE

Stew of lamb, butternut squash, tomatoes 14.5
 rosemary, thyme, beef broth, yogurt
 (Served with a slice of levain bread)

AHI TUNA & SEAWEED

Seared ahi tuna, seaweed sesame salad, wasabi aioli 14.5

vg FARRO BEET SALAD

Goat cheese, red onions, champagne vinaigrette 11
 tomatoes, arugula, candied pecans

v YAYA

Turmeric couscous, mint, pickled cauliflower, 12
 tomato jam, plantains

POLENTA & SHRIMP

Mexican blue shrimp, candied jalapenos, beet greens 16

KIMCHI SCALLION PANCAKE

Gochujang chicken, rice crisps, green onions 14

PASTRAMI TUNA BAGUETTE

Pastrami-cured tuna, almond pesto, arugula, lime, heirloom tomatoes 16
 champagne vinaigrette

DUCK RAGU GNOCCHI

Pate-choux gnocchi, lemongrass duck confit, merlot, tomatoes 17

MUSHROOM RISOTTO

Butter-braised portabella, pecorino, onions, arborio rice 15

ADD-ONS

Fresh Tuna 6 | Duck 4 | Gochujang Chicken 3 | Shrimp 4
 Cured Tuna 6 | Portabella 4 | Egg 2 | Bacon 3

Created and executed by:
 Culinary Director Sean Le | Executive Chef Blake Chisholm

**Eating raw or uncooked meat, poultry, eggs or seafood poses a health risk.
 Thorough cooking of such foods reduces the risk of illness.
 LCDC's kitchen is not a gluten-free environment and we are not able to guarantee that any menu item can be completely free of allergens.