



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 12.5

vg PESTO CROISSANT

Eggs, almond pesto, burrata, arugula 12.5
 champagne vinaigrette

CROQUE MONSIEUR

Croissant loaf, bechamel sauce, gruyere, cured ham, parsley 13.5
 (Make it a *Madame*, add sunny-side up egg) 15

vg OATMEAL

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

CROISSANT BENEDICTS

Poached eggs, hollandaise, smoked ham 16
 Hommage sourdough croissant, parsley

SHRIMP CAKE BENEDICTS

Poached eggs, hollandaise, spring mix 18
 fried blue shrimp cake, lemon vinaigrette, parsley

OMELETS

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

vg PORTABELLA OMELET

Butter-braised portabella, free-range eggs, cheddar 16.5

SCALLION OMELET

Mexican blue shrimp, free-range eggs, crispy chili garlic oil 18

DUCK & TRUFFLE OMELET

Lemongrass duck confit, black truffles, free-range eggs, 18
 gruyere

SWEETS

vg BEIGNETS

Topped with powdered sugar 10

DUCHE DE LECHE BEIGNETS

Miso duche de leche filling, pandan sugar dusting
 (Pair 10) (Quad 14)

vg ACAI POWERBOWL

Acai sorbet topped with house made granola, fresh berries 14
 banana, house peanut butter

LEMON CURD PAIN PERDU

Croissant loaf, poached blueberries, Meyer-lemon curd 18
 ricotta, topped with house made granola

BRUNCH

Tartines are served on Hommage Bakehouse levain bread

vg THE SO-CAL TARTINE

Spread of house prepared lemon vinaigrette, avocado 14
 fried eggs, arugula, house pickled onions

vg THE PEEKY PESTO TARTINE

Spread of almond pesto, burrata, pickled cauliflower 15
 crispy tofu, arugula, champagne vinaigrette

DUCK BRANDY TARTINE

Fried egg-soaked levain, lemongrass duck confit, brandy 17.5
 cream, heirloom tomatoes, bell pepper medley

JIDORI N' WAFFLES

JiDori whole wings, bacon n' cream cheese filled waffle 22
 jalapeno honey, fried egg

CRAB CURRY MARAKESH MEDLEY

Coconut crab curry, crab claw meat, cilantro, Israeli couscous 20
 pickled cauliflower

TRUFFLE GOAT RISOTTO

Black truffles, Sonora goat cheese, arborio risotto, spinach crisps 18

ZAATAR LAMB KEBOB

Turmeric rice, zaatar crusted lamb sirloin, mint chimichurri 21
 New England cherry peppers, tarragon tzatziki, cremini mushrooms

vg FARRO BEET SALAD

Goat cheese, red onions, champagne vinaigrette 14
 tomatoes, arugula, candied pecans

PASTRAMI TUNA BAGUETTE

Pastrami-cured tuna, almond pesto, arugula, lime 18
 roma tomatoes, champagne vinaigrette

GUINNESS JIDORI WINGS

JiDori whole wings, guinness draft reduction, chilis, garlic 18
 scallions

ADD-ONS

Duck 4 | Jidori Chicken Wing 3 | Shrimp 4
 Cured Tuna 6 | Portabella 4 | Egg 2 | Bacon 3

SIDES

GARLIC POTATOES	6
SLICE OF LEVAIN	2
SIDE OF SALAD	4.5
BOWL OF FRUIT	6
STUFFED WAFFLE	7

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.*