

FIRECLAY



BREAKFAST MENU

BAKERY & BOWLS

Bread Board \$18
assorted seasonal mini pastries, preserves,
cinnamon honey butter

Mixed Berry Bowl \$18
Greek yogurt, seasonal berries, house made
granola, bee pollen, honey

Heirloom Stone-Cut Oatmeal   \$20
banana, roasted pistachios, brown sugar (GF, VG)

Acai Bowl   \$26
seasonal berries, banana, house made
granola, coconut (GF, V)

SWEET PLATES

Buttermilk Pancakes or Waffle  \$22
seasonal berries, Vermont maple syrup (V)

Brioche French Toast  \$24
mascarpone cream, berry compote (V)

SIDES

Chef's Potatoes \$10

Smoked Bacon, Maple Pork
or Chicken Apple Sausage \$12

Fresh Fruit & Berries \$15

Toast or Bagel \$8


Greek Yogurt \$10

FIRECLAY SIGNATURES

Spring Vegetable Frittata  \$28
peas, crumbled goat cheese, fresh herb salad (GF)

Two Eggs Your Way \$27
choice of smoked bacon or chicken sausage,
Chef's potatoes, toast

The Fireclay Omelet   \$27
charred tomato, mushrooms, spinach,
cheddar, Chef's potatoes, toast (GF, V)
Sub egg white | Add avocado + \$9

Steak & Eggs  \$45
hanger steak, two eggs any style, Chef's
potatoes (GF)

Smoked Salmon \$28
rustic sourdough, shaved onions,
cucumber, capers, herb cream cheese

Chicken & Malted Waffles \$30
buttermilk fried chicken, malted waffle,
Vermont maple syrup

Avocado Toast \$25
rustic sourdough, smashed avocado, baby
heirlooms, pickled onion
add egg +\$8 | two eggs +\$12

Eggs Benedict \$30
poached eggs, hollandaise, English muffin
**Avocado +\$8 | Virginia Ham +\$8
Smoked Salmon +\$8 | Jumbo Lump Crab +\$14**

20% service charge is included on every tab. The totality of the amount is distributed directly to the service workers on top of their base wages. You may choose to leave an extra tip.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have certain dietary or medical conditions.
gf = gluten free // v = vegetarian // vg = vegan // n = contains nuts

