Clayton

SHAREABLES

SOUTHWEST CHICKEN SOUP 18
White Beans, Mire Poix, Crispy Tortilla

LEMON & GARLIC SHRIMP SKEWERS 21
Fresh Herbs, Charred Lemon

FRIES 7
Add Truffle with Parmesan & Herbs +5

RED PEPPER HUMMUS 22
Grilled Herb Marinated Zucchini, Squash, Eggplant, Artichoke, Pita

CHIMICHURRI BEEF SKEWERS 24
Charred Lemon, Chimichurri

ROASTED BEET DUO 23
Whipped Goat Cheese, Shaved Fennel, Candied Pistachio, Chili Oil

---

Add: Grilled Chicken Breast +8, Shrimp +12, Salmon* +18
Make Any Salad a Wrap With Fries +4

SALADS

CLAYTON CAESAR 18
Chopped Romaine, Garlic Crouton, Parmesan, Clayton Caesar Dressing

RAINBOW CHICKEN SALAD 22
Marinated Chicken Thighs, Cabbage, Snow Peas, Sweet Peppers, Carrots, Cilantro, Sesame Seeds, Scallions, Mango, Toasted Peanuts, Ginger Soy Dressing

TOASTED FARRO SALAD 24
Mixed Greens, Delicata Squash, Pickled Shallot, Cherry Tomato, Cucumber, Pumpkin Seeds, Herb Vinaigrette

80206 20
Romaine Lettuce, Chicken, Roasted Beets, Egg, Bacon, White Cheddar, Avocado, Heirloom Tomato, Buttermilk-Herb Dressing

---

Sandwiches Served with Fries
+3 ~ Substitute Grilled Chicken Breast or Impossible™ Burger

MAINS

CHICKEN SHAWARMA WRAP 19
Romaine Lettuce, Pickled Red Onion, Tomato, Garlic Sauce

SLOW ROASTED BEEF DIP 28
Dipped in Natural Jus, Melted Provolone, Toasted Hoagie Roll
Add Green Pepper & Mushroom +$5

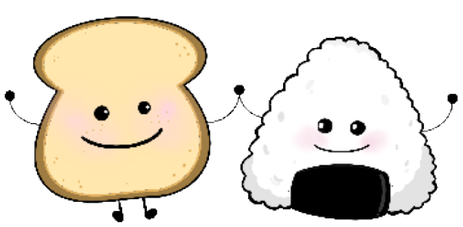
SEARED SALMON FILET 36
Celery Root Puree, Herb Cous Cous, Brown Butter Delicata Squash

DOUBLE STACK SMASH BURGER 24
Caramelized Shallots, Pickled Baby Peppers, Lettuce, Garlic Aioli, American Cheese

CLAYTON CALI CLUB 26
Sliced Turkey, Bacon, Avocado, Lettuce, Tomato, Sliced Jalapeno, Mayo, Toasted Sourdough

WILD MUSHROOM PASTA 28
Orecchiette, Mixed Mushrooms, Roasted Leeks, Sun Dried Tomato, Herb Cream, Toasted Breadcrumbs

SHEEP POP-UP: *ONIGIRI & SANDOS*



Created in collaboration with Chef Kelly Whitaker, this collection of handheld bites are inspired by a full utilization and circular approach. Made with local regenerative Dry Storage flour and curated from the SHEEP® Pantry.

I. *ONIGIRI*

MUSHROOM: 5
pickle, tomato
togarashi

SMOKED FISH: 6
lemon kosho aioli,
smoked trout roe

BEEF BULGOGI: 6
gochujang, egg yolk*

II. *SANDO*

CUCUMBER: 12
buttermilk and herbs

EGG SALAD: 12
yuzu kosho, kewpie
add caviar +75*

CRISPY MORTADELLA: 15
marinated cabbage,
apricot tonkatsu

III **Hey Kiddo**

POPCORN CHICKEN: 15
sauces

IV. *SNACKS*

PHO NUTS: 5
SMOKED OLIVES: 5
MARA'S KIMCHI: 7

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that a 20% service charge will be included in the final bill.