

## Chateau

### Brunch

Acai Bowl 17  
granola, coconut, fresh berries

Blueberry Pancakes 18  
lemon butter, maple syrup

Eggs Benedict 24  
english muffin, smoked salmon or sliced ham, hollandaise

Egg Sandwich 18  
cheddar biscuit, avocado, bacon, arugula, tabasco

Smashed Avocado Toast 18  
pickled shallots, radishes, pea shoots  
add poached eggs 6

Huevos Rancheros 23  
organic tortilla, queso fresco, tomatillo salsa

Breakfast Burrito 23  
chorizo or bacon, eggs, potatoes, cheddar, avocado

Ancient Grains Bowl 18  
poached eggs, currant relish, kale, almonds, feta

Shakshouka 20  
baked eggs, spicy tomato sauce, feta, soft herbs, house toast

Build Your Breakfast 14  
three eggs any style, home fries, toast  
egg whites only 16  
cheddar biscuit 5

add sides:  
spinach, tomatoes, broccoli, mushrooms 3 each  
chevre, gruyere, cheddar, avocado 5 each  
chorizo, bacon, pork sausage, chicken sausage 6 each

### Pastries

Monkey Bread 6  
Banana Walnut Muffin 5  
Orange Cranberry Scone 4  
Maple Doughnuts 4

### Cold Pressed Juices

Kaleifornia Greens 14  
kale, cucumber, parsley, apple, ginger

The Beet Goes On 14  
beets, purple carrots, mint, lime, ginger, pomegranate

Down The Rabbit Hole 14  
carrot, ginger, golden apple

## Marmont

### For The Table

Marinated Olives 8

Crudite of Seasonal Vegetables, herbed labneh, eggplant hummus 16

Poached Shrimp, cocktail sauce 18

Bacon Wrapped Dates, manchego, apple mostarda 16

Wild Salmon Tartare, cucumbers, white soy, sesame, taro chips 22

Wagyu Beef Carpaccio, sottocenere, brioche croutons, truffle vinaigrette 24

Moroccan Lamb Meatballs, spicy tomato, feta, pine nuts, house toast 25

Selection of Cured Meats 26

Artisanal Cheeses 3 for 18/5 for 28

### Salads

Little Gems, poached salmon, haricot vert, confit potatoes, nicoise olives 28

Grilled Steak, arugula, radicchio, cherry tomatoes, pickled red onion 30

Market Greens, fennel, cucumbers, radishes, green goddess dressing 16

Cesar Salad, little gems, fried capers, parmesan, croutons 16

Fattoush, cherry tomatoes, cucumbers, fried pita, feta, sumac 18

Chateau Chopped, apples, garbanzo, cucumbers, radishes, stilton 18  
add grilled chicken 8 add grilled shrimp 12

### Sandwiches

Grilled Cheese, prairie breeze cheddar, gruyere, caramelized onions 18

Spianata Calabria, sundried tomatoes, smoked burrata, aged balsamic, arugula 20

Fried Chicken, basil aioli, spicy slaw, house pickles 24

B. L.T, bacon, lettuce, avocado, tomatoes, sriracha aioli 24

### Chateau Classics

Bolognese, fresh spaghetti, veal and beef ragout 30

Chateau Burger, Belcampo Farms organic beef, french fries 26

Steak Frites, shallot bordelaise 32



PLEASE REFRAIN FROM TAKING  
PHOTOGRAPHS AND SMOKING