Marinated Olives

Crudite of Seasonal Vegetables, herbed labneh, eggplant hummus 16
Bacon Wrapped Dates, manchego, apple mostarda 16
Wild Salmon Tartare, cucumbers, white soy, sesame, tara chips 22
Wagyu Beef Carpaccio, sottocenere, brioche croutons, truffle vinaigrette 24
Morrocan Lamb Meatballs, spicy tomato, feta, pine nuts, house toast 25
Chateau Minestrone, parmesan broth, market vegetables, house toast 16
Selection of Cured Meats 26
Artisanal Cheeses 3 for 15/5 for 25

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
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
Egg Sandwich on cheddar biscuit, avocado, bacon, arugula, tabasco 18
Grilled Cheese, Prairie Breeze cheddar, gruyere, caramelized onions 18
Spianata Calabra, 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
Smashed Avocado Toast, pickled shallots, radishes, pea shoots 18
add poached eggs 6

Entrees
Ancient Grains Bowl, poached eggs, currant relish, kale, almonds, feta 18
Shakshouka, baked eggs, spicy tomato sauce, goat cheese, soft herbs, house toast 20
Moules Frites, PEI mussels, coconut curry broth 26
Loup de Mer, eggplant caponata, pine nuts, baby spinach 32

Chateau Classics
Poached Shrimp, cocktail sauce 18
Ceasar Salad, little gems, fried capers, parmesan, croutons 16
Bolognese, fresh spaghetti, veal and beef ragout 30
Chateau Burger, Belcampo Farms organic beef, french fries 26
Steak Frites, shallot bordelaise 32

Sides
Broccolini, garlic, parmesan 12 Truffle Parmesan Fries 12
Brussel Sprouts, roasted peanuts, pickled chilies, mint, fried egg 12