

# Chateau Marmont

## Supper

Marinated Olives 8

Crudite of Seasonal Vegetables 16

Herbed Labneh, Eggplant Hummus

Bacon Wrapped Dates 16

manchego, apple mostarda

Ceasar Salad 16

little gems, fried capers, parmesan, croutons

Smashed Avocado Toast 18

pickled shallots, radishes, pea shoots

add poached egg 6

Ancient Grains Bowl 18

poached eggs, currant relish, kale, almonds, feta

B. L. T 24

bacon, lettuce, avocado, tomatoes, sriracha aioli

Breakfast Burrito 23

chorizo or bacon, eggs, potatoes, cheddar, avocado

Fromage 18

Prairie Breeze cheddar, gruyere, caramelized onions

Lamb Meatball Sub 26

spicy tomato sauce, greek yogurt, arugula

Fried Chicken Sandwich 24

spicy slaw, house pickles

Bolognese 30

fresh spaghetti, veal & beef ragout

Chateau Burger 26

Belcampo Farms organic beef, french fries

Grilled New York Steak 48

frites, shallot bordelaise

PLEASE REFRAIN FROM TAKING  
PHOTOGRAPHS AND SMOKING