

FOR THE TABLE

VIENNOISERIE/ PASTRIES 17  
pain au chocolat, croissant, muffin, cookies

RICOTTA TOASTS 12  
roasted blueberries, hazelnuts, honey

FRIED CHICKEN BITES 10  
lemon & rosemary

BLACK TRUFFLE ARANCINI 12  
risotto balls, parmesan, aioli

CRUDITES 14  
seasonal vegetables, yogurt-herb dip

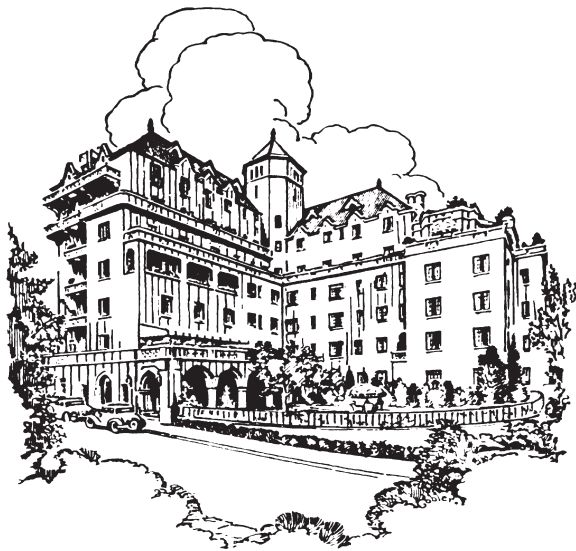
SMOKED SALMON 24  
dill cream cheese, egg, capers

1/2 DOZEN OYSTERS 21  
beau soleil, new brunswick

CRISPY CALAMARI 15  
lemon aioli, puttanesca

PROSCIUTTO & BURRATA 28  
cantaloupe, arugula, balsamic

CHEESE 3 FOR 18 / 5 FOR 27  
seasonal fruit, walnut-raisin bread



BRUNCH

CHATEAU CLASSICS

SHRIMP COCKTAIL 21  
wild gulf shrimp, cocktail sauce

CHOPPED SALAD 17  
blue cheese, bacon, radishes, cucumber, quail egg, avocado  
with shrimp 30, chicken 23, steak 32

CAESAR SALAD 16, with chicken 22  
romaine, parmesan croutons, anchovy, garlic dressing

DOVER SOLE 42  
almonds, green beans, capers, lemon & olive oil

BOLOGNESE 30  
fresh spaghetti, beef and veal ragout, parmesan

CHATEAU BURGER 25  
lettuce, tomato, onion, house pickle, cheddar

CHATEAU VEGGIE BURGER 22  
lettuce, tomato, onion, house pickle, cheddar

# Chateau

## BRUNCH

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ACAI SMOOTHIE BOWL 17  
coconut, banana, hemp seeds, blackberries

HOME GRANOLA 15  
greek yogurt, almonds, berries, honey

STRAWBERRY OATMEAL 15  
toasted pecans, banana, cacao nibs

BLUEBERRY PANCAKES 18  
blueberries, lemon butter, maple syrup

FRENCH TOAST 19  
orange- date compote, vanilla whipped cream

PEA SOUP 14  
vegetable broth, mint, asparagus, carrots, grains

ASPARAGUS SALAD 21  
grilled asparagus, porchetta, frisee, toasted almonds  
~add poached egg 4

MAINE LOBSTER SALAD 27  
mache, duck prosciutto, snap peas, quail egg

GRAINS BOWL 24  
avocado, pickled radish, feta, poached egg

AVOCADO ON TOAST 18, add poached eggs 6  
country bread, pickled carrot, snow peas, feta, pea shoots

CRAB BENEDICT 30  
homemade english muffin, dungeness crab, hollandaise

EGGS BENEDICT 24  
homemade english muffin, sliced ham, hollandaise

HUEVOS RANCHEROS 23  
fried eggs, tortilla, queso fresco, avocado, salsa

BREAKFAST BURRITO 22  
sausage or bacon, eggs, potatoes, aioli, cheddar, avocado

EGGS ANY STYLE 22  
bacon or sausage, salad or home fries, toast

THREE EGG OMELETTE OR SCRAMBLE 24  
choice of any three:  
spinach, tomatoes, asparagus, mushrooms  
caramelized onions, gruyere, cheddar, chevre  
bacon, ham, prosciutto, chicken sausage, pork sausage

CHICKEN OR SALMON PAILLARD 28  
arugula, tomatoes, parmesan, olives, cucumber

STEAK & EGGS 38  
caramelized onions, fried egg, béarnaise

# Marmont

## SIDES

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HALF AVOCADO 7	CROISSANT 6
SAUTEED SPINACH 8	CHEESE DANISH 6
GRILLED ASPARAGUS 9	BROWNIE 6
BACON 7	MATCHA CAKE 6
PORK SAUSAGE 7	TOAST 4
CHICKEN APPLE SAUSAGE 8	PAIN AU CHOCOLAT 7
HOME FRIES 8	BLUEBERRY MUFFIN 6
EGG & SOLDIERS 9	FRESH FRUIT 8
BAGEL & CREAM CHEESE 5	BERRIES 9

## BEVERAGES

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COFFEE  
small pot 6, large pot 10

ESPRESSO  
single 4, double 7

CAPPUCCINO/ LATTE  
milk, almond milk, soy 7

POT OF TEA 7  
speedy breakfast, earl grey, china green leaf, chamomile, peppermint

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE 7

## COLD PRESSED JUICES

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GREENS 12  
baby spinach, celery, romaine, lemon, kale, cucumber

ROOT RENEWAL 12  
carrot, apple, beet, lemon, spinach, turmeric, ginger

BETA GLOW 12  
carrot, lemon, orange, ginger

## CLASSIC COCKTAILS

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CHATEAU MIMOSA 18  
CHATEAU BELLINI 18  
CHATEAU BLOODY MARY 18



Executive Chef Dean Yasharian

Dinner available from 5pm to midnight

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS