

# Chateau

## FOR THE TABLE



### NUTS 8

house blended nuts

### OLIVES 8

house marinated olives

### HUMMUS 10

roasted eggplant, flatbread

### CRUDITES 15

market vegetables, yogurt dip

### SHISHITO PEPPERS 11

miso grilled, bonito flakes

### CRISPY CALAMARI 18

lemon aioli, puttanesca

### BLACK TRUFFLE ARANCINI 12

risotto balls, parmesan, aioli

### FRIED CHICKEN BITES 10

rosemary & lemon

### 1/2 DOZEN OYSTERS 21

beausoleil, new brunswick

### SLICED MEATS 27

prosciutto san danielle, salami, lomo, pickles

### CHEESE 3 FOR 18 / 5 FOR 27

seasonal fruit, walnut-raisin bread

### BUFFALO BURRATA 16

roasted cherry tomatoes, basil, baguette

## SEASONAL



### PEA SOUP 14

vegetable broth, mint, asparagus, carrots, grains

### ARUGULA SALAD 17

parmesan, cherry tomatoes, artichokes, lemon & olive oil

### ASPARAGUS SALAD 21

grilled asparagus, porchetta, frisee, toasted almonds

### MAINE LOBSTER SALAD 27

mache, duck prosciutto, snap peas, quail eggs, dijon

### GRILLED OCTOPUS 22

blood orange, arugula, olives, fennel, balsamic

### AVOCADO ON TOAST 18

country bread, pickled carrot, snow peas, feta, pea shoots

### VEGGIE BURGER 22

lettuce, tomato, onion, house pickles, cheddar

### GRILLED CHICKEN SANDWICH 19

baguette, avocado, arugula, tomato, piquillo mayonnaise

### ITALIAN SANDWICH 22

ciabatta, salami, porchetta, mortadella, romaine, pepperoncinis

### MUSHROOM RAVIOLI 28

fava beans, porcini mushrooms, ricotta salata, thyme

### ORGANIC SALMON 34

salsify, bok choy, black garlic, edamame, miso sauce

### CHICKEN PAILLARD 28

arugula, tomatoes, parmesan, olives, cucumber

# Marmont

## CHATEAU CLASSICS



### SHRIMP COCKTAIL 21

wild gulf shrimp, cocktail sauce

### ESCARGOT 18

wild burgundy snails, garlic & parsley butter

### STEAK TARTARE 19

tenderloin, cornichons, dijon mustard, potato crisps

### CAESAR SALAD 16

romaine, parmesan croutons, anchovies, garlic dressing with chicken 22

### CHOPPED SALAD 17

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



### DOVER SOLE 42

almonds, green beans, capers, lemon & olive oil

### BOLOGNESE 30

fresh spaghetti, beef and veal ragout, parmesan

### STEAK FRITES 34

grilled ribeye cap, bearnaise, french fries

### HAMBURGER 25

lettuce, tomato, onion, house pickles, cheddar

## SIDES



### SUNCHOKES & BALSAMIC 8

### ASPARAGUS & EGG 10

### SPINACH & GARLIC 8

### PEAS & CHORIZO 10

### FRENCH FRIES 9

### TRUFFLE PARMESAN FRIES 12



Executive Chef Dean Yasharian

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING