

# Chateau Marmont

## BRUNCH

### FOR THE TABLE

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#### VIENNOISERIE/ PASTRIES 17

*pain au chocolat, croissant, muffin, cookies*

#### FRIED CHICKEN BITES 10

*house barbecue sauce*

#### ARANCINI 12

*black truffle risotto balls, aioli*

#### RICOTTA & HONEY TOAST 12

*toasted pumpkin seeds*

#### CRUDITES 14

*raw seasonal vegetables, yogurt-herb dip*

#### SMOKED SALMON 24

*dill cream cheese, egg, capers, lemon*

#### 1/2 DOZEN OYSTERS 21

*beausoleil, new brunswick*

#### CRISPY CALAMARI 15

*lemon aioli, puttanesca*

#### PROSCIUTTO & BURRATA 24

*cantaloupe, arugula, balsamic*

#### TRUFFLE & MUSHROOM FLATBREAD 17

*black truffle, sweet onion, briana bread*

### CHATEAU CLASSICS

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#### SHRIMP COCKTAIL 21

*wild gulf shrimp, cocktail sauce*

#### CHOPPED SALAD 17

*with shrimp 30, chicken 23, steak 32  
iceberg, tomato, blue cheese, bacon*

#### CAESAR SALAD 16, with chicken 22

*romaine, parmesan croutons, anchovy, garlic dressing*

#### BOLOGNESE 30

*fresh spaghetti, tomato & meat ragout, parmesan*

#### CHATEAU BURGER 25

*lettuce, tomato, onion, house pickle, cheddar*

#### CHATEAU VEGGIE BURGER 22

*lettuce, tomato, onion, house pickle, cheddar*

# Chateau

## BRUNCH



ACAI BOWL 17

coconut, banana, blackberries

GLUTEN-FREE GRANOLA 15

greek yogurt, almonds, berries, honey

APPLE CINNAMON OATMEAL 15

brown sugar, granola

BLUEBERRY PANCAKES 17, gluten free 19

lemon-ricotta, maple butter

BELGIAN WAFFLE 20, gluten free 22

strawberries, vanilla whipped cream

ENDIVE BEET SALAD 16

chicory, pistachios, pear, herb dressing

MAINE LOBSTER SALAD 25

duck prosciutto, mache, quail eggs, pickled vegetables

GRAINS BOWL 21

quinoa, avocado, pickled radish, feta, poached egg

WINTER SQUASH BOWL 19

kale, brussel sprouts, poached egg, hummus

AVOCADO ON TOAST 18, add poached eggs 6

country bread, pickled squash, feta, sunflower sprouts

CRAB BENEDICT 30

homemade english muffin, 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, broccoli, mushrooms, caramelized onions, gruyere, cheddar, chèvre, bacon, ham, prosciutto, chicken sausage, pork sausage

CHICKEN OR SALMON PAILLARD 28

arugula, tomatoes, parmesan, olives, cucumber

CROQUE MONSIEUR/MADAME 22/24

country bread, ham, melted gruyere

STEAK & EGGS 38

caramelized onions, fried egg, bordelaise

## SIDES



FRESH FRUIT 8

BERRIES 9

HALF AVOCADO 7

SAUTEED SPINACH 8

BROCCOLI 7

BACON 7

PORK SAUSAGE 7

CHICKEN APPLE SAUSAGE 8

TRUFFLE PARMESAN FRIES 12

HOME FRIES 7

TATER TOTS 8

FRENCH FRIES 9

EGG & SOLDIERS 9

CROISSANT 6

TOAST 4

PAIN AU CHOCOLAT 7

BLUEBERRY MUFFIN 6

BAGEL & CREAM CHEESE 5

Marmont

## 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