

FOR THE TABLE

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

RICOTTA TOASTS 12
figs, walnut, thyme, honey

FRIED CHICKEN BITES 10
lemon & rosemary

BLACK TRUFFLE ARANCINI 12
risotto balls, parmesan, aioli

CRUDITES 14
seasonal vegetables, yogurt-herb dip

FRUIT BOWL 16
fruit & berries, cream or yogurt

1/2 DOZEN OYSTERS 21
beau soleil, new brunswick

CALAMARI 15
lemon aioli, puttanesca

PROSCIUTTO & BURRATA 26
cantaloupe, arugula, balsamic

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

CHATEAU CLASSICS

SHRIMP COCKTAIL 21
wild gulf shrimp, cocktail sauce

TUNA NICOISE 24 / 30
bib lettuce, anchovy, green beans, quail egg, olives

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

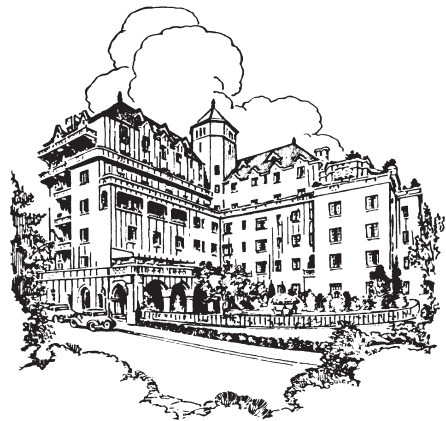
CAESAR SALAD 16
romaine, croutons, parmesan, garlic dressing
with shrimp 30, chicken 22, steak 32

DOVER SOLE 42
cauliflower, almonds, pickled grapes, capers

BOLOGNESE 30
fresh spaghetti, beef & veal ragout, parmesan

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

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



BRUNCH

Chateau

BRUNCH

GRANOLA 15
greek yogurt, almonds, berries, honey

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

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

GAZPACHO 15
chilled tomato soup, garlic focaccia

HEIRLOOM TOMATO 19
buffalo mozzarella, basil, balsamic

KALE SALAD 18
red cabbage, tofu, carrot-ginger dressing

DUNGENESS CRAB SALAD 25
grapefruit, melon, cucumber, avocado, celery

GRAINS BOWL 24
avocado, pickled radish, herb pesto, poached egg

AVOCADO ON TOAST 18-add poached egg 4
country bread, radish, fava beans, 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, cheddar, avocado

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

THREE EGG OMELETTE OR SCRAMBLE 24
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

STEAK & EGGS 38
caramelized onions, fried egg, béarnaise

Marmont

SIDES

HALF AVOCADO 7	CROISSANT 6
SAUTEED SPINACH 8	CHEESE DANISH 6
BROCCOLI 6	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

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

HOUSE PRESSED JUICES

KALIFORNIA GREENS 14
kale, cucumber, parsley, apple ginger

THE BEET GOES ON 14
beets, purple carrots, mint, lime, ginger, pomegranate

DOWN THE RABBIT HOLE 14
carrot, ginger, golden apple

CLASSIC COCKTAILS

CHATEAU MIMOSA 18
CHATEAU BELLINI 18
CHATEAU BLOODY MARY 18



Executive Chef Dean Yasharian

Brunch available from 6:30am to 5pm

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS