

Marmont

Brunch



- marinated olives 8
- crudité of raw vegetables, herbed labneh, eggplant hummus 16
- mushroom croquettes, basil aioli 12
- poached prawns, cocktail sauce 18
- morrocan lamb meatballs, spicy tomato sauce, feta, grilled country bread 26
- selection of cured meats 26
- artisanal cheeses 3 for 18 / 5 for 30

Salads



- market greens, fennel, radishes, green goddess dressing 16
- little gems, olive oil-poached salmon, haricot vert, potatoes, olives 28
- frisee lardon, crispy bacon, poached egg 18
- kale, parmesan croutons, garlic anchovy dressing 18
- grilled steak, arugula, radicchio, cherry tomatoes, pickled red onions 30
- chateau chopped, apples, cucumbers, romaine hearts, salami, bleu cheese 18

Sandwiches



- fried chicken, spicy slaw, house pickles 24
- b.l.t., bacon lettuce, tomato, sriracha aioli 24
- fromage, prairie breeze cheddar, gruyere, caramelized onions 18
- grilled vegetables, eggplant, zucchini, portobello, romesco 22

Entrees



- ancient grains bowl, red currant relish, broccolini, pine nuts 24
- steamed mussels, pernod, garlic toast 25
- bolognese, fresh spaghetti, veal and beef ragout 30
- belcampo farms organic beef burger, french fries 26
- grilled ribeye cap, bearnaise 35



Executive Chef Rhoda Magbitang

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING

Chateau

Brunch

acai bowl, granola, fresh berries 17
seasonal fruit and berries 16
pancakes, macerated berries, lemon butter, maple syrup 18
french toast, caramelized apples, maple syrup 18
eggs benedict, english muffin, sliced ham, hollandaise 24
huevos rancheros, fried eggs, tortilla, queso fresco, avocado, salsa 23
breakfast burrito, sausage or bacon, eggs, potatoes, cheddar, avocado 22
smashed avocado toast, pickled shallots, radishes, pea shoots 18
add poached eggs 24

build your breakfast 14
three eggs any style, home fries, toast
egg whites only - 16

add sides:

spinach, tomatoes, broccoli, mushrooms 3 each
chevre, gruyere, cheddar, avocado 5 each
bacon, pork sausage, chicken sausage 6 each
marinated olives 8
crudité of raw vegetables, herbed labneh, eggplant hummus 16

Pastries

banana walnut muffin 5
cranberry orange scone 5
chocolate cinnamon roll 7
blueberry coffee cake 3

Cold Pressed Juices

KALEFORNIA 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

Beverages

COFFEE
small pot 6, large pot 10

ESPRESSO
single 4, double 7

CAPPUCINO/ 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