

# Chateau

## Lunch

### Starters

- 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
- soup of the day 14

### Salads

- little gems, olive oil-poached salmon, haricot vert, confit potatoes, nicoise olives 28
- frisee lardon, crispy bacon, poached egg 18
- grilled steak, arugula, radicchio, cherry tomatoes, pickled red onions 30
- market greens, fennel, radishes, green goddess dressing 16
- kale, parmesan croutons, garlic anchovy dressing 18
- chateau chopped, apples, cucumbers, romaine hearts, stilton bleu cheese 18
- add grilled chicken 8 add grilled shrimp 12

### Sandwiches

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

### Entrees

- ancient grains, kale, currant relish, pine nuts 15
- steamed mussels, pernod, garlic toast 25
- grilled branzino, lentils, green olives, aged balsamic 32
- bolognese, fresh spaghetti, veal and beef ragout 30
- belcampo farms organic beef burger, french fries 26
- grilled ribeye cap, bearnaise 35

### Sides

- broccolini, shallots, garlic, chili 12
- spinach, garlic confit 8
- truffle parmesan fries 12



Executive Chef Rhoda Magbitang