

Chateau Marmont

Supper

marinated olives 8

crudité of raw vegetables, herbed labneh, eggplant hummus 16

mushroom croquettes, basil aioli 12

roasted broccolini, shallots, garlic, chili 12

french fries 9 add truffle/parmesan 3

kale, parmesan croutons, garlic anchovy dressing 18

market greens, fennel, radishes, green goddess dressing 16

smashed avocado toast

pickled shallots, radishes, pea shoots 18 add two poached eggs 24

grilled cheese

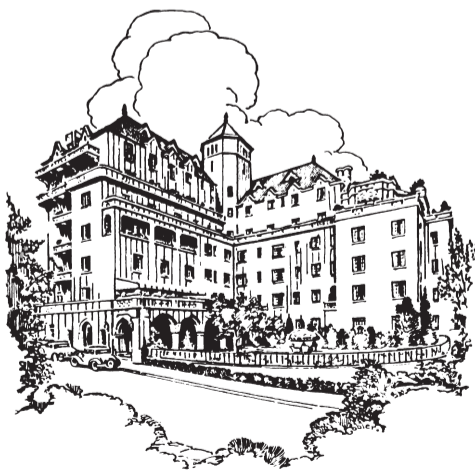
prairie breeze cheddar, gruyere, caramelized onions on brioche 18

fried chicken sandwich, spicy slaw, house pickles 24

belcampo farms beef burger, french fries 26

bolognese, fresh spaghetti, veal and beef ragout 30

grilled new york strip, shallot bordelaise 48



PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING