



## LUNCH

Served 11am – 3pm

### TO BE SHARED

#### Local Medjool Dates 11

marcona almond / blue cheese / bacon/ balsamic glaze

#### Charcuterie & Cheese Board 18

selection of artisan meats & cheeses / mustards / pickles / olives / lahvosh / honey / dried fruits / nuts

#### Mezze Platter 15

humous / tzatziki sauce / feta / olives/ roasted peppers / pita

#### Roasted Brussell Sprouts 12

bacon jam / tobasco / sunny side up egg

### SALADS

#### Kale Caesar 12

classic dressing / white anchovy / focaccia croutons

#### Mélange Greens 12

fresh berries / feta / greens / raspberry vinaigrette / toasted almonds

#### Wedge 12

little gem lettuce / point reyes blue cheese / pancetta / pickled shallots

Add protein chicken-5 , beef -6, shrimp-7 or salmon -7

### BETWEEN BREAD

all sandwiches come with chateau pommes frites

#### Croque Madame 15

brioche / artisan ham / brillat-savarin / fried egg / dijon

#### Roasted Veggies 14

ciabatta / eggplant / zucchini / peppers / arugula & walnut pesto / boursin

#### Albacore Tuna 18

rosemary bun / seared rare / Cajun-spiced / roasted garlic aioli / mixed greens / pickled onions

#### Chateau Club 15

sourdough / roasted turkey / applewood bacon / gruyere / herb aioli

#### Mélange Burger 18

potato bun / wagyu beef / bacon jam / aged white cheddar / fancy sauce

#### Margherita Flatbread 10

heirloom tomatoes / basil pesto / bufala mozzarella

#### Roasted Garlic Flatbread 10

spinach, cremini mushroom / lemon-ricotta

#### Salami Flatbread 10

san marzano sugo / fresh mozzarella / garden herbs

#### French Dip Sandwich 17

20% Gratuity added to final bill on parties of 5 or more

Please let your server know if you have any food allergies. ~ Not all ingredients are listed in the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.