

MÉLANGE

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

ENTRÉES

Chicken Picatta 28

chicken breast, lemon wine sauce, capers. Mashed potatoes

Grilled Salmon 30

beau blan, mango salsa

Seared Tuna 30

white rice / baby bok choy

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.