

MÉLANGE

WEEKEND BRUNCH

served 10am – 2pm

Sweet Things

- Seasonal Fruit Plate** – melons, berries, greek yogurt, granola 12
Strawberry & Goat Cheese Blintz – basil, balsamic reduction, macerated berries 12
Blueberry & Pistachio Blintz – cream cheese, white chocolate, blueberry sauce 12
Coconut & Lemon Pancakes – citrus marmalade, ginger syrup 12
Blueberry & Walnut French Toast – candied walnuts, spiced butter 12

Local Eggs

- 2 Eggs Your Way** – butcher cut bacon, fingerling potato hash, toast 14
The Chateau Benedict – drop biscuit, deep sea crab, spinach, piquillo hollandaise 18
The Standard Benedict – english muffin, ham, classic hollandaise, scallion salad 15
Shrimp & Asparagus Omelet – tiger shrimp, asparagus, boursin, heirloom tomato 17

Avocado Toasts

- Vegetarian** – oven-dried tomato, peppers, arugula, pine nuts 13
Mushroom – shiitake & crimini, asparagus, fontina cream 14
Chorizo – papas, pepitas, crema mexicana, cotija 15
add an egg; 2

Salads & Sandwiches

- Kale Caesar with Shrimp** – romaine hearts, roasted prawns, classic dressing 18
Coho Salmon Salad – mixed greens, radish, fennel, meyer lemon vinaigrette 18
Roasted Beet Salad – pistachio, goat cheese, tangerine, pickled brussels 13
Mezze Platter – pita, hummus, babaganoush, olives, feta, tzatziki 15
Lox & Bagel – smoked salmon, roe, dill cream cheese, capers, red onion 15
Croque Madame – brioche, artisanal ham, brillat-savarin, fried egg, dijon 15
The Burger – wagyu patty, potato bun, bacon jam, white cheddar, house fries 18
French Dip Sandwich - roast beef, au jus, horseradish, cheese 17