

MÉLANGE

SUNDAY 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
- Croque Madame – *smoked salmon, roe, dill cream cheese, capers, red onion* 15
- French Dip Sandwich – *roast beef, au jus, horseradish, cheese* 17