

MÉLANGE

LUNCH

Served from 11:00am – 3:00pm

to be shared

Charcuterie Board 17

selection of artisanal meats / mustards / pickles / olives / lahvosh

Cheese Board 17

selection of artisanal cheeses / honey / dried fruit / nuts / lahvosh

Mezze Platter 15

grilled pita / babaganoush / olives / hummus / house pickles / feta / tzatziki

Chateau Ceviche 20

shrimp / scallop / halibut / local citrus / avocado / radish / tostadas

Prosecco Steamed Shellfish 26

manila clams / PEI mussels / shrimp / rouille / baguette

salads

Kale Caesar 12

classic dressing / tuscan kale & romaine / white anchovy / focaccia crouton

Mélange Greens 12

salt roasted pear / jicama / pomegranate / hazelnut

Wedge 12

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

Ancient Grains Tabbouleh 13

heirloom tomato / persian cucumber / palm heart / citrus oil

Duck Confit 16

pulled duck leg / manchego / drunken figs / pickled fennel / grain mustard

between bread

all sandwiches come with chateau pommes frites

Croque Madame 15

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

Roasted Veggies 14

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

Albacore Tuna 18

brioche bun / seared rare / espelette / roasted garlic aioli / lolla rosa

Chateau Club 15

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

Mélange Burger 18

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

Provencal Flatbread 13

cannellini beans / olives / white anchovy / garden herbs / sweet onion / heirloom tomato

Short Rib Flatbread 17

braised beef / fontina fonduta / tuscan kale / mushrooms / pickled celery



@thechateaulq