

MARC



bar & restaurant

LUNCH

SOUPS & SALADS

Roasted Autumn Squash Soup CUP 12 BOWL 16
Pickled Ginger Cream, Toasted Pepita

Baby Wedge 16
*Asher Blue Cheese, Bacon Lardon, Cherry Tomato,
Herb Buttermilk Dressing*

Classic Caesar 16
*Romaine Hearts, Shaved Parmesan, Crostini,
Caesar Dressing*

Frisée and Rocket Salad 16
*Wine Braised Beets, Goat Cheese Croquette,
Orange Vinaigrette*

Salad Proteins
Herbed Chicken +10 Grilled Shrimp +14 Salmon +16

FLATBREADS

Margherita 25
Fresh Mozzarella, Tomato, Fresh Herbs, Balsamic, Olive Oil

Buffalo Chicken Flatbread 25
*Hand-Breaded Chicken, Buffalo Sauce, Pimento Cheese,
Red Onions, Cherry Tomato, Ranch*

The Forager 25
*Gourmet Mushrooms, Roasted Garlic, Ricotta,
Arugula, Red Chile Oil*

HANDHELDS

*Served with Hand-Cut Steak Fries and
Housemade Spicy Dill Pickle*

Grilled Chicken Salad Sandwich 22
*Granny Smith Apple, Tarragon, Lettuce, Tomato,
Toasted Croissant*

Marc CBS Burger* 25
*Caramelized Onion, Gruyère Cheese, Grilled Slab Bacon,
House Sauce, Lettuce, Tomato*

Smoked Turkey and Avocado Club 23
*Black Garlic Mayonnaise, Bacon, Bibb Lettuce, Tomato,
Swiss Cheese, Grilled Sourdough Bread*

Smoked Brisket Sandwich 28
*Champagne Vinegar Slaw, Smoked Brisket, Fried Onion,
Toasted Brioche Bun*

MAINS

6 oz. Grilled Salmon 32
Charred Broccolini, Blackberry-Barbecue Sauce

Steak Frites* 36
*Grilled 8 oz. 1855 New York Strip Steak, Southern-Dusted
Shoestring Potatoes, Housemade Steak Sauce*

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FOR THE TABLE

Cheese & Charcuterie 34
Olives, Housemade Pickled Vegetables, Candied Pecans

Steamed Mussels* 24
Spicy Tarragon, White Wine Broth, Pickled Fresnos, Baguette

Tuna Crudo 28
Mint, Pumpkin Seeds, Grapes, Pickled Shallots, Local Olive Oil

Jumbo Shrimp Cocktail 28
Smoked Tomato Cocktail Sauce, Grilled Avocado, Lemon

Smoked Olive Flatbread 18
Sundried Tomatoes, Fresh Mozzarella, Arugula, Balsamic Reduction, Grilled Naan Bread

Crispy Pork Belly 25
Pomegranate Glaze, Butternut Squash, Kale, Cranberry Slaw

SOUP & SALADS

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Romaine Hearts, Shaved Parmesan, Crostini, Caesar Dressing

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Wine Braised Beets, Goat Cheese Croquette, Orange Vinaigrette

FROM THE GRILL

8 oz. 1855 Angus Center Cut Filet Mignon* 62

16 oz. 1855 Angus Dry Aged Kansas City Strip* 85

12 oz. New York Strip* 50

14 oz. Ribeye Steak Delmonico* 56

20 oz. 1855 Angus Bone-In Cowboy Ribeye* 80

10 oz. Niman Ranch Pork Chop* 45

8 oz. Salmon* 36

Chef's Catch-of-the-Day Feature MP

Chef's Butcher Block Feature* MP

Choice of Horseradish Cream, Housemade Steak Sauce, Blackberry-Barbecue Sauce, Beurre Blanc, Cabernet Demi

SEASONAL MAINS

Chermoula Spiced Branzino 42
Lemon-Apricot Couscous, Artichokes, Spicy Tomato Sauce

Roasted Duck 45
Celeriac Purée, Rainbow Chard, Spiced Hazelnuts, Calvados-Apple Glaze

Braised Lamb Shank 49
Wild Mushroom Farro, Blistered Haricot Verts, Rosemary Sherry Jus

Seared Scallops 42
Black Fettuccini, Smoked Bacon-Shallot Cream, Butternut Squash, Spinach

Herb-Roasted Chicken Breast 36
Butter-Whipped Potatoes, Asparagus, Blackberry-Barbecue Sauce

Chef's Vegetable Plate 28

SIDES

Crispy-Fried Potatoes 10

Rainbow Chard 10

Jumbo Asparagus 10

Broccolini 10

Butter-Whipped Potatoes 10

Charred Green Beans 10

Baked Potato 10

Loaded Baked Potato 12

Sautéed Gourmet Mushrooms 12

Local Pimento Mac & Cheese 12

Fried Brussels with Honey Sriracha Sauce 12

Lemon-Apricot Couscous 12

DESSERTS

Classic Cheesecake 14
Fresh Berry Compote, Whipped Cream

Chocolate Torte 14
Flourless, Berries, Candied Pecans, White Chocolate Sauce

Warm Apple Tart 14
Vanilla Ice Cream, Salted Caramel Sauce

Vanilla Crème Brûlée 14
Fresh Berries

Fresh Berries with Dark Chocolate 14

AFTER DINNER COCKTAILS

Godfather 15
Glenlivet 12 Year, Amaretto di Sarrona, Amarena Cherry
*Make it a **Godmother** with*
Grey Goose Vodka Instead of Scotch

Boozy Coffee 15
Fresh Hot Coffee with Your Choice of One of the Following:
Baileys Irish Crème, Jameson, Frangelico,
Kahlúa, Amaretto di Sarrona

Chateau Elan Port 12
Flavors of Berries and Spice, Aged in Rum Barrels

CORDIALS

Baileys Irish Crème 10

Frangelico 10

Kahlúa 10

Sambuca 9

Galliano 10

Godiva 10

Rémy Martin VSOP 17.50

Grand Marnier 11

Courvoisier 17.50

Jameson 9

Disaronno 9

CRAFT COCKTAILS

Bulldog Smash 15

Maker's Mark, Cointreau, Fresh-Squeezed Lemon, Fresh Peach Purée, Mint Garnish

Marc-hattan 15

Bulleit Rye, Italian Vermouth, Homemade Black Tea Star Anise Syrup, 18-21 Bitter, Orange Peel

Perfect G&T 15

Monkey 47 Gin, Juniper Berries, Lime, Lemon, Lavender, Q Tonic

Rum Old Fashioned 15

Bacardi Ocho, 18-21 Bitter, Vanilla Syrup, Brandied Cherry, Dehydrated Orange

Mexican Martini 15

Tequila Herradura, Grand Marnier, Fresh Lime Juice, Served Up

Capo Mule 15

Ketel One Vodka, Montenegro Amaro, Fresh Lime Juice, Q Ginger Beer, Dry Lime

Herbalist 15

Botanist Gin, Green Chartreuse, Homemade Honey Syrup, Fresh Lime Juice, Sage Leaves

SPARKLING WINE gls/btl

Chateau Elan Moscato d'Asti D.O.C.G, Piemonte, Italy 12/48
Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits

Chateau Elan Dolce Rosso D.O.C.G, Piemonte, Italy 12/48
Light, Sweet, Semi-Sparkling Style with Notes of Raspberry and Cherries

Chateau Elan Brut NV 10/40
Crisp and Joyful Prosecco Style Sparkling Wine with Elegant Notes of Green Apple, Lemon, and Fresh Herbs

WHITE WINE gls/btl

Chateau Elan Pinot Grigio 10/40
Crisp, Refreshing, Light-Bodied Wine with a Balanced "Minerality"

Chateau Elan Chardonnay 10/40
Full-Body Taste Profile with Subtle Notes of Lightly Toasted Hazelnuts and a Crisp Acidity

Chateau Elan Sauvignon Blanc 10/40
Aromas of Grapefruit, Apricot, and Citrus with a Dry Yet Fruity Finish

Chateau Elan Rosé Reserve 10/40
Dry Rosé with Bright Citrus Flavors and Smooth Mineral Finish

RED WINE gls/btl

Chateau Elan Pinot Noir 13/52

Fruity, Earthy, and Elegant with a Soft and Smooth Light Body

Chateau Elan Merlot 13/52

Extremely Textured Herbal Flavor with a Smooth Structure and a Dry, Light-to-Medium Body

Chateau Elan Scarlet 13/52

Full-Bodied Fruity Profile of Predominately Syrah Grapes

Chateau Elan Velvet 13/52

Well-Balanced Blend of Zinfandel and Petit Sirah with Fruity and Flowery Notes

Chateau Elan Cabernet Sauvignon 15/60

Opulent Flavors of Plums, Blackberries, and Light Notes of Toasted Vanilla

Chateau Elan Aglianico 18/72

Rich, Medium-Bodied Taste of Dark Fruit with Overtones of Milk Chocolate

Chateau Elan Malbec 18/72

Dried Fig, Vanilla Bean, Finished with a Background of Anise

Chateau Elan Roldec 18/72

An Ancient Italian Variety Made from 100% Teroldego Grapes

Chateau Elan Tempranillo 18/72

Fiery, Spanish Grape Aged 2 Years in French Oak

FROM THE HANDLE

Tropicalia IPA 7
Sam Adams Seasonal 7
Local Craft 7

BOTTLE AND CAN

PREMIUM

Stella Artois 7
Guinness Stout 7
Corona Extra 7
Lagunitas IPA 7
Local Craft 7

DOMESTIC

Budweiser 6
Bud Light 6
Michelob Ultra 6
Coors Light 6

CIDER

Strongbow 7