

LUNCH

STARTERS

Smoked Pork Cheek Rillettes 24

Grilled Bourbon Peaches, French Baguette Crostini, Herbs, Watercress

Beet Gazpacho 12

Chilled Beet Soup with Cucumber, Avocado, Olive Oil, Fresh Dill

SALADS

Little Gem Wedge 16

Point Reyes Blue Cheese, Candied Bacon Lardons, Cherry Tomato, Herb Buttermilk Dressing

Classic Caesar 14

Romaine Hearts, Shaved Parmesan, Bread Shards, Caesar Dressing

Add Chicken +7

Add Shrimp +8

Add Salmon +10

FLATBREADS

Margherita 25

Mozzarella, Tomato, Fresh Herbs, Balsamic, Olive Oil

BBQ Brisket 25

BBQ Sauce, Red Onion, Cheddar, Smoked Brisket

The Forager 25

Gourmet Mushrooms, Scallion, Ricotta, Arugula, Red Chile Oil

LUNCH ENTREES

Sandwiches served with Southern-Dusted Waffle Chips and Housemade Spicy Dill Pickle

Chicken Salad Sandwich 22

Toasted Croissant, Tarragon, Lettuce, Tomato

Wagyu Burger* 25

Brioche Bun, Black Garlic Aioli, Crisp Pancetta, Provolone, Sweet Tomato Jam, Arugula

Croque Monsieur 23

Ham, Smoked Gouda Béchamel, Caramelized Onions, Sourdough

Smoked Brisket Sandwich 28

Champagne Vinegar Slaw, Pink Peppercorn Aioli

Grilled Salmon 32

Parsnip Purée, Watercress, Herb Salad

Steak Frites* 36

Grilled 1855 Flat Iron Steak, Southern-Dusted Shoestring Potatoes, Housemade Steak Sauce

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DINNER

STARTERS

Cheese & Charcuterie 30
Olives, Housemade Pickled Vegetables

Caramelized Bone Marrow* 24
Baguette, Sweet Tomato Jam, Maldon Salt, Watercress

Diver Scallop 28
Shaved Fennel and Jalapeno Slaw, Honey Sauvignon Glaze

Steamed Mussels* 24
Spicy Champagne and Tarragon Broth, Grilled Baguette

Brussels Sprouts 22
Deep Fried, Tossed in Honey Sriracha Glaze

Beet Gazpacho 12
Chilled Beet Soup with Cucumber, Avocado, Olive Oil, Dill

SALADS

Little Gem Wedge 16
Point Reyes Blue Cheese, Candied Bacon Lardons, Cherry Tomato, Herb Buttermilk Dressing

Classic Caesar 14
Romaine Hearts, Shaved Parmesean, Bread Shards, Caesar Dressing
Add Chicken +7
Add Shrimp +8
Add Salmon +10

Burrata & Heirloom Tomato 18
Dressed Arugula, Olive Tapenade, Basil

FROM THE GRILL

8 oz. Filet Mignon* 50

14 oz. Ribeye* 52

12 oz. New York Strip* 45

8 oz. Salmon* 36

10 oz. Niman Ranch Pork Chop* 42

12 oz. Bison Ribeye* 50

Chef's Butcher Block Feature* MP

Choice of Horseradish Cream or Housemade Steak Sauce

ENTREES

Roasted Chicken Breast 34
Prestige Farms Airline Chicken, Black Quinoa, Asparagus, Arugula, Radish, Sweet Onion Crème, Chive Oil

Pan Seared Halibut 48
Pea Purée, Foraged Mushrooms, White Asparagus, Radish, Taragon

Duck Breast 44
Polenta, Swiss Chard, Carrot Purée, Sorghum Glaze

Lamb Chops* 52
Rosemary and Honey Grilled Lamb Chops, Whipped Potatoes, Roasted Peas and Romanesco, Apricot and Merlot Jus

Fresh Sea Scallops 48
Spring Onion and Morel Purée, Peas, Basil Oil, Lemon

Pan Seared Veal Loin 54
Roasted Parsnip, Broccolini, Carrot, Pickled Mustard, Pomegranate Jus

Parmesan Risotto 28
Asparagus, Roasted Garlic, Lemon, Parmesan, Champagne, Butter

SIDES

Roasted Fingerling Potatoes 10

Rainbow Chard 10

Asparagus 10

Broccolini 10

Sautéed Gourmet Mushrooms 10

Butter-Whipped Potatoes 10

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DESSERTS

- Classic Cheesecake** 10
- Chocolate Torte** 10
- Banana Chocolate Swirl Cake** 10
- Vanilla Crème Brûlée** 10
- 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

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CRAFT COCKTAILS

Bulldog Smash 15

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

Marc-hattan 15

*Bulleit Rye, Italian Vermouth, Home Made 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 Prohibition Bitter, Vanilla Syrup, Brandied Cherry,
Dehydrated Orange*

Mexican Martini 15

Espolon Tequila, 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*

FROM THE HANDLE

Tropicalia IPA 6.5

Sam Adams Seasonal 6.5

Local Craft 6.5

BOTTLE AND CAN

PREMIUM

Stella Artois 6.5

Guinness Stout 6.5

Heineken 6.5

Heineken 0.0 6.5

Stone IPA 6.5

Corona Extra 6.5

Lagunitas IPA 6.5

Local Craft 6.5

DOMESTIC

Budweiser 5.75

Bud Light 5.75

Michelob Ultra 5.75

Coors Light 5.75

CIDER

Strongbow 6.5

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SPARKLING WINE gls/btl

Chateau Elan Moscato d'Asti D.O.C.G, Piemonte, Italy 10/45
Light, Sweet, Semi-Sparkling Style with Notes of Tropical Fruits

Chateau Elan Dolce Rosso D.O.C.G, Piemonte, Italy 10/45
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 12/48
Full-Bodied Fruity Profile of Predominately Syrah Grapes

Chateau Elan Velvet 12/48
Well-Balanced Blend of Zinfandel and Petit Sirah with Fruity and Flowery Notes

Chateau Elan Cabernet Sauvignon 13/55
Opulent Flavors of Plums, Blackberries, and Light Notes of Toasted Vanilla

Chateau Elan Mameli 18/72
Blend of Italian Varieties, Complex Features, and a Perfect Balance of Earth and Fruit

Chateau Elan Aglianico 18/72
Rich, Medium-Bodied Taste of Dark Fruit with Overtones of Milk Chocolate

Chateau Elan Malbec 16/64
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 Les Petits 16/64
50% Petit Verdot and 50% Petit Syrah with Smooth, Leather Finish

Chateau Elan Tempranillo 18/72
Fiery, Spanish Grape Aged 2 Years in French Oak