

# MARC



bar & restaurant

## LUNCH

### SOUPS & SALADS

**Soup du Jour** CUP 12 BOWL 16

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

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

**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*

**Beef Carpaccio\*** 25  
*Pickled Cauliflower, Pistachio, Spiced Feta, Crispy Shallots*

**Grilled Shrimp Bruschetta** 28  
*Marinated Tomatoes and Basil, Avocado Crostini*

**Smoked Olive Flatbread** 22  
*Sun-Dried Tomatoes, Fresh Mozzarella, Arugula, Balsamic Reduction, Grilled Naan Bread*

**Lamb Meatballs** 26  
*Fried Garbanzo, Chili Sauce, Raita*

## SOUP & SALADS

**Sweet Potato, Chili, Lime Soup** CUP 12 BOWL 16  
*Crème Fraîche, Cilantro*

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

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

**Butter Lettuce Salad** 18  
*Roasted Artichokes, Heirloom Tomatoes, Halloumi Cheese, Marinated Radish, Herb Vinaigrette\**

## FROM THE GRILL

**8 oz. 1855 Angus Center Cut Filet Mignon\*** 62

**12 oz. New York Strip\*** 50

**14 oz. Ribeye Steak Delmonico\*** 56

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

**Rainbow Trout Stuffed with Lemon and Dill** 36

**10 oz. Wagyu Black New York Strip\*** MP

**Chef's Butcher Block Feature\*** MP

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

## SEASONAL MAINS

**Blackened Salmon\*** 44  
*English Pea, Blistered Peppers and Fingerling Potatoes, Lemon Vinaigrette*

**Seared Scallops** 46  
*Citrus-Carrot Gastrique, Fava Beans, Basil Gnocchi*

**Braised Short Rib** 49  
*Sweet Potato and Gruyère Gratin, Charred Broccolini, Cabernet Demi*

**Grilled Lamb Rack\*** 56  
*Roasted Cauliflower Purée, English Peas, Spring Onion Jus*

**Herb-Roasted Chicken Breast** 38  
*Butter-Whipped Potatoes, Asparagus, Blackberry-Barbecue Sauce*

**Goat Cheese Tortelloni** 34  
*Sautéed Spring Vegetables, Roasted Tomato Sauce, Fresh Basil*

**Chef's Vegetable Plate** 28

## SIDES

**Rainbow Chard** 10

**Jumbo Asparagus** 10

**Charred Broccolini** 10

**Butter-Whipped Potatoes** 10

**Baked Potato** 10

**Loaded Baked Potato** 12

**Sautéed Gourmet Mushrooms** 12

**Local Pimento Mac & Cheese** 12

**Sweet Potato and Gruyere Gratin** 12

**Roasted Brussels with Honey Sriracha Sauce** 12

## 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 Tannat** 18/72

*Expressive with Black Fruits, Mulberries, Cassis, Raisins, Elegant Smoky Background*

### **Chateau Elan Les Petits** 18/72

*Blend of Petit Verdot and Petit Syrah, with Notes of Blackberry, Blueberry, and Black Cherry*

### **Chateau Elan Montepulciano** 20/80

*Red Fruit and Spicy Hints of Cinnamon and Black Pepper with Toasted Aromas of Vanilla*

## 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