

MARC



bar & restaurant

LUNCH

SOUPS & SALADS

Soup du Jour CUP 12 BOWL 16

Baby Wedge SIDE 9 FULL 16
*Blue Cheese, Bacon Lardon, Cherry Tomato,
Herb Buttermilk Dressing*

Classic Caesar SIDE 9 FULL 16
*Romaine Hearts, Shaved Parmesan, Crostini,
Caesar Dressing*

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

STARTERS

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

Grilled Shrimp Bruschetta 28
Marinated Tomatoes and Basil, Avocado Crostini

Margherita Flatbread 22
*Heirloom Cherry Tomatoes, Fresh Mozzarella,
Port-Glazed Shallots, Arugula, Grilled Naan Bread*

HANDHELDS

*Served with Steak Fries and
Housemade Dill Pickle*

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

Smoked Turkey BLT 23
*Basil Mayonnaise, Bacon, Bibb Lettuce, Tomato,
Swiss Cheese, Pretzel Roll*

Braised Short Rib & Brie Panini 26
Horseradish, Arugula, Ciabatta

Grilled Portobello Mushroom Wrap 22
*Baby Spinach, Pickled Shallots, Goat Cheese,
Red Pepper Vinaigrette*

Grilled Chicken Sandwich 23
*Guacamole, Marco Polo Cheese, Crispy Bacon,
Tomato, Brioche Bun*

FROM THE GRILL

*Served with Hand-Cut Steak Fries,
Charred Broccolini, House Sauce*

6 oz. Salmon 36

8 oz. 1855 Angus New York Strip* 38

14 oz. Ribeye Steak Delmonico* 58

8 oz. Filet Mignon* 65

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FOR THE TABLE

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

Steamed Mussels 24
P.E.I Mussels in a Spicy White Wine Broth, Fresh Herbs, Pickled Fresnos, Baguette

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

Grilled Shrimp Bruschetta 28
Marinated Tomatoes and Basil, Avocado Crostini

Margherita Flatbread 22
Heirloom Cherry Tomatoes, Fresh Mozzarella, Port-Glazed Shallots, Arugula, 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 SIDE 9 FULL 16
Blue Cheese, Bacon Lardon, Cherry Tomato, Herb Buttermilk Dressing

Classic Caesar SIDE 9 FULL 16
Romaine Hearts, Shaved Parmesan, Crostini, Caesar Dressing

Artisan Greens Salad SIDE 9 FULL 16
*Roasted Artichokes, Heirloom Tomatoes, Marinated Radish, Halloumi Cheese, 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

Herb-Crusted Lamb Porterhouse* 54

Specialty Cut of Wagyu* 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, Fingerling Potatoes, Lemon Vinaigrette

Braised Short Rib 49
Sweet Potato and Gruyère Gratin, Charred Broccolini, Natural Jus

Seared Scallops 44
Boniatto Purée, Charred Corn Salsa, Basil Oil

Buttermilk Fried Joyce Farms Chicken Breast 38
Butter-Whipped Potatoes, Smoked Bacon & Beer Braised Collard Greens, Country Gravy

Goat Cheese Tortelloni 34
Sautéed Seasonal 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

Smoked Bacon & Beer Braised Collard Greens 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