

MARC



bar & restaurant

LUNCH

SOUPS & SALADS

Lobster Bisque CUP 12 BOWL 16
Sherry Cream, Roasted Corn

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

Classic Caesar 14
Romaine Heart, Shaved Parmesan, Crostini, Caesar
Add Chicken +7
Add Shrimp +8
Add Salmon +10

Pita Panzanella 16
Asparagus, Arugula, Shallot, Heirloom Tomato, Grapefruit, Feta, Olive, Balsamic-Herb Vinaigrette

FLATBREADS

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

Barbecue Brisket 25
Smoked Brisket, Griffin "Terminus Porter" Cheese, Red Onion, Barbecue Sauce

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

HANDHELDS

Served with Southern-Dusted Waffle Chips and Housemade Spicy Dill Pickle

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

Marc CBS Burger* 25
Caramelized Onion, Gruyere 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

LUNCH ENTREES

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

Steak Frites* 36
Grilled 8 oz. 1855 Flat Iron Steak, Southern-Dusted Shoestring Potatoes, Housemade Steak Sauce

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STARTERS

Cheese & Charcuterie 34
Olive, Housemade Pickled Vegetable, Candied Pecan

Steamed Mussels* 24
Spicy Tarragon and White Wine Broth, Pickled Fresno, Grilled Baguette

Homemade Four Cheese Agnolotti 20
Basil Cream, Toasted Pignoli, Parmigiano-Reggiano

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

Beef Tartar 26
Quail Egg, Pickled Shallot, Chive, Mustard Seed, House Chip

Seared Scallops 28
Creamed Corn, Serrano Vinaigrette

SOUP & SALADS

Lobster Bisque CUP 12 BOWL 16
Sherry Cream, Roasted Corn

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

Classic Caesar 14
Romaine Heart, Shaved Parmesan, Crostini, Caesar
Add Chicken +7 Add Shrimp +8 Add Salmon +10

Pita Panzanella 16
Asparagus, Arugula, Shallot, Heirloom Tomato, Grapefruit, Feta, Olive, Balsamic-Herb Vinaigrette

SEASONAL MAINS

Roasted Chicken Breast 34
8 oz. Joyce Farms Airline Breast, Lemon-Herb Risotto, Asparagus, Toasted Pecan, Sage Pesto

10 oz. Niman Ranch Pork Chop* 45
Grilled Pork Chop, Fried Potato, Charred Green Beans, Blackberry-Barbecue Sauce

Shrimp and Grits 48
Jumbo Prawn, Roasted Pepper, Scallion, Pancetta, Logan Mill White Cheddar Grits

Homemade Linguine Pasta 28
Rainbow Chard, Cherry Tomato, Garlic, Shallot, Caper, Olive Oil, Parmigiano-Reggiano

FROM THE GRILL

8 oz. 1855 Angus Center Cut Filet Mignon* 62
16 oz. 1855 Angus Dry Aged Kansas City Strip* 75
12 oz. New York Strip* 50
14 oz. Ribeye Steak Delmonico* 54
20 oz. 1855 Angus Bone-In Cowboy Ribeye* 80
24 oz. Porterhouse* 105
12 oz. Bison Ribeye* 52
8 oz. Salmon* 36
8 oz. Chili-Cilantro Marinated Swordfish 40
Half-Rack Rosemary & Garlic Australian Lamb* 62
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

SIDES

Crispy-Fried Potato 10
Rainbow Chard 10
Jumbo Asparagus 10
Broccolini 10
Butter-Whipped Potatoes 10
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
Logan Mill White Cheddar Grits 12
Lemon-Herb Risotto 12