

MARLOWE

Appetizers

**Warm Marinated Mussel
& Monterey Calamari Toasts 13**
grilled baguette, green garlic aioli, lemon & sea salt

Duck Liver Crostini 11
*roasted Medjool dates, Paige mandarins
& pickled mustard seeds*

Maine Sweetwater Shrimp Ceviche 11
Napa cabbage, grapefruit, pomelo, mint & radish

**Twice Baked
Dungeness Crab Soufflé 13**
rock shrimp sauté & fines herbes

Classics

Toasted Pistachios 6
bourbon, maple & smoked salt

Warm Deviled Egg 1.5ea
*aged provolone, pickled jalapeño & bacon**

Crispy Brussels Sprout Chips 7
*lemon & sea salt**

Baked Oysters 3ea
New England chowder in a shell

Steak Tartare 13
poached quail egg, crostini

Roasted Bone Marrow 12
salsa verde & fines herbes

Spiced Jumbo Gulf Shrimp 13
hot & boozy cocktail sauce

Little Gem Salad 9
avocado, market vegetables, citrus vinaigrette

Soups & Salads

Creamy Mushroom Soup 10
truffle oil & chive

Louisiana Crawfish Bisque 11
*crawfish & rock shrimp crostini
chive & Aleppo chili*

Baby Beets & Burrata 10
dill, basil, mint & Aleppo chili oil

Tuna Conserva & Prosciutto di Parma 13
*radicchio & arugula, celery, black olives
& eggs mimosa*

Sides

Brown Butter Brussels Sprouts 7
*lemon & sea salt**

Smoky Cauliflower Gratin 9
aged provolone & smoked cheddar

Marlowe Fries 6
horseradish aioli

Mains

Anson Mills Polenta 19
wild mushrooms, truffled pecorino & poached farm egg

Seared Hawaiian Tombo Tuna 24
Israeli cous cous, haricot vert & candied Castelvetrano olives

Grilled Niman Pork Chop 25
green garlic-creamed spinach, Italian butter beans & crispy salsify chips

Marlowe Burger 14
caramelized onions, cheddar, bacon, horseradish aioli & fries

“Poulet Vert” 23
watercress salad, roasted sunchoke, grilled baby onions & mustard jus

Certified Angus New York Steak Frites 26
red wine- porcini jus

Executive Chef **Jennifer Puccio**
*Bread served upon request ~ *Limited availability*

Gratuity of 20% will be added to parties of 6 or more guests.
We use local and organic ingredients wherever possible.