

MARC

Starters

bar & restaurant

Cheese & Charcuterie 25

Spotted Trotter Charcuterie, Local Artisanal Cheese, Olives
House pickled vegetables, Raisin Pecan Sourdough

Burrata 14 GF

Heirloom Tomatoes, Fresh Basil, Balsamic Glaze

Brussel Sprouts 14 GF

Deep Fried, Honey Sriracha Glaze

Soup & Salads

Roasted Butternut Squash Soup 12

Spiced Pepitas, Candied Bacon, Crème Fraiche

Mixed Greens 10/15 GF

Asian Pears, Fresh Blackberries, Toasted Pecans
Honey and Lavender Balsamic Vinaigrette

Baby Iceberg Wedge 10/15 GF

Crumbled Blue Cheese, Bacon Lardon,
Cherry Tomato, Herb Buttermilk Dressing

Classic Caesar 10/15

Romaine Hearts, Shaved Parmesan Cheese, Pumpernickel Crouton,
Caesar Vinaigrette

Entrées

Sea Salt Brined Kurobota Pork Chop 38

Mac and Cheese, Bacon Beer Braised Collards, Apple Chutney

Joyce Farms Airline Chicken Breast 29 GF

Smoked Gouda Au Gratin Potatoes, Baby Heirloom Carrots, Jus

Shrimp and Grits 28 GF

Logan Turnpike Cheddar Cheese Grits, Onions, Tomatoes, Okra, Veloute

Seared Sea Scallops 42 GF

Mushroom Parmesan Risotto, Sautéed Rainbow Chard

Seared Salmon 34 GF

Herbed Jasmine Rice, Grilled Asparagus, Honey Dijon Cream Sauce

Steaks

8 oz. Filet Mignon 50 GF

16 oz. 45 Day Dry Age Ribeye 80 GF

12 oz. N.Y. Strip 32 GF

8 oz. Lamb Chops 32 GF

10 oz. Hanger Steak 30 GF

Sides

5

Mac and Cheese

Whipped Potatoes GF

Mushroom Parmesan Risotto GF

Sautéed Gourmet Mushrooms GF

Grilled Brocollini GF

Bacon Beer Braised Collards GF

Sauces & Butters

Red Wine Demi GF

Horseradish Cream

House Made Steak Sauce

GF – Gluten Free