

brunch

Marlow BISTRO

“hungry bars” granola & yogurt 10

farmer’s omelette 13.95

Choice of 3: Goat cheese, bacon, spinach, onion, mushrooms, roasted peppers, fontina

Add one 1.50 Egg whites available 1.50

organic poached eggs 14.95

Brussels sprouts, creamy polenta & bacon sauce

Marlow eggs florentine 15.25

pomme purée, spinach, mushrooms & brown butter Hollandaise

banana pancakes 14

banana & Nutella sauce

French toast 14.50

mascarpone mousse, roasted almonds

croque Madame 15.50

Truffle fonduta, mixed mushrooms, fried organic egg & side salad

Marlow burger

18

Roasted pepper spread, coleslaw & paprika potato

Maine burrata on bread 14.50

Wild roasted pepper salad & charred eggplant purée

arugula salad 13

cherry tomatoes, shaved parmesan, lemon dressing

warm farro salad 14.75

zucchini, pistachio, mint, lemon-ricotta mousse

beet salad 14

goat cheese crema, pecan crumbs, green apple tarragon

tuna Niçoise 17.5

Potatoes, Kalamata olives, string beans, eggs cherry tomatoes

homemade squid ink Cavatelli 19

chorizo, cod, chili flakes, roasted pepper-sundried tomato sauce

homemade ricotta gnocchi 18

asparagus, cherry tomatoes, herb pistou pickled rhubarb

seafood risotto 22

snap peas, calamari, shrimp, lobster broth, black “sand”

sides 5

fingerling potatoes

bacon

coffee

espresso 3.50

latte 4

cappuccino 4

cortado 3.75

americano 3.75

tea

in pursuit of tea 4

camomile *herbal*

peppermint *herbal*

jasmine pearls *green*

assam *black*

CHEF ZIVKO RADOJCIC

* Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

** Our eggs are organic and come from Sauder’s Amish Family Farm

*** Wild mushrooms are from Foraged & Found Edibles