

Marlow BISTRO

salads

local arugula 13
cherry tomatoes, grana padano, lemon

warm farro 15
Norwich Meadows Farm mix cauliflower, pistachio-mint paste, lemon ricotta mousse

Niçoise 17.5
tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes

brunch

banana pancakes 14
banana & Nutella sauce

French toast 14.5
pumpkin spice mascarpone, pecan crumbs

Maine burrata on bread 14.5
roasted red peppers, charred eggplant purée

croque Madame 15.5
truffle fonduta, wild mushrooms, fried farm egg

organic poached eggs 15
brussels sprouts, creamy polenta, bacon sauce

Marlow eggs florentine 15.5
*pomme purée, spinach, wild mushrooms
brown butter Hollandaise*

farmers omelete 14.5
*choice of 3: goat cheese, fontina, mushrooms
roasted peppers, spinach, onion*
* egg whites available 1.5

house made squid ink cavatelli 21
*chorizo, cod, shrimp, chili flakes, roasted
pepper-sundried tomato sauce*

house made ricotta gnocchi 19
prosciutto, basil pistou, feta, house pickled ramps

wild mushroom risotto 21
*Foraged and Found Edibles mushrooms, parmesan,
chanterelles crema, porcini crumbs*

Marlow burger 18
*chefs special blend of onion, cheese & bacon
coleslaw, roasted pepper spread*

sides

polenta 5
bacon
fingerling potatoes
seasonal farm vegetables
boiled farm egg 3

in pursuit of tea, Cornwall, Connecticut 5

camomile herbal, Croatia
peppermint herbal, Greece
jasmine pearls green, China
assam black, India

coffee

espresso 3.5
café latte 4.5
cappuccino 4.5
cortado 4
americano 4

pizzas

margherita 14
fresh mozzarella, basil, tomato

diavola 14
*fresh mozzarella, spicy hot salami,
tomato*

emiliana 17
*fresh mozzarella, Parma prosciutto,
arugula, shaved parmesan, tomato*

capriciosa 16
*fresh mozzarella, olives, artichoke,
ham, mushrooms, tomato*

buratta 18
Maine buratta, cherry tomatoes, za'atar

funghi misti 17
*black truffle, wild mushrooms, fontina
truffle bechamel*

tartufata 16
*house made blueberry goat cheese,
french beans, Parma prosciutto, truffle oil*

madre 16
potato, panchetta, rosemary

***add organic egg, wild mushrooms, fontina,
prosciutto or bacon on any pizza (\$3 each)**

EXECUTIVE CHEF ZIVKO RADOJCIC

Please inform us of any allergies or dietary restrictions
*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness