

Marlow BISTRO

brunch

"hungry bars" granola & yogurt	10	maine burrata on bread	14.50
farmer's omelette	13.25	Roasted pepper & charred eggplant purée & side salad	
Choice of 3: Goat cheese, bacon, spinach, onion, mushrooms, roasted peppers, fontina		warm farro salad	14.75
Add one 1.50 Egg whites available 1.50		Lemon-ricotta, ramps, brown butter	
organic poached eggs	14.50	homemade ricotta Cavatelli	18
Brussels sprouts, creamy polenta & bacon sauce		Asparagus, cherry tomato, ramps pesto, pickled rhubarb	
marlow eggs florentine	14.50	seafood risotto	21
English muffin, spinach, mushrooms & brown butter Hollandaise		Calamari, shrimp, lobster broth, lemon-squid ink "sand"	
banana pancakes	13.50	Marlow burger	17
banana & Nutella sauce		Roasted pepper spread, coleslaw & paprika potato	
french toast	14		
mascarpone mousse, roasted almonds		sides	5
truffle croque madame sandwich	14.75	fingerling potatoes	
Fonduta, mixed mushrooms, fried organic egg & side salad		bacon	
cod tartine	15		
Egg spread, avocado mousse & side salad			

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coffee

espresso	3.50
latte	4
cappuccino	4
cortado	3.75
americano	3.75

tea

in pursuit of tea	4
camomile	herbal
pepermint	herbal
jasmine pearls	green
assam	black

* 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