

Marlow BISTRO

first

baby Arugula <i>Cherry tomatoes, shaved Parmesan lemon dressing</i>	13
beet carpaccio <i>Goat cheese crema, pecans, green apple tarragon</i>	14
Maine burrata <i>summer beans, truffle vinaigrette</i>	16
organic egg “nest” <i>poached egg, brussel sprout creamy polenta, bacon sauce</i>	14
tuna crudo <i>grilled corn, jalapeño, citrus, herb oil</i>	15
octopus <i>french beans, cherry tomatoes Kalamata olives, lemon-potato espuma</i>	17
summer squash <i>feta-basil emulsion, baba ganoush</i>	15

second

homemade squid ink Cavatelli <i>chorizo, cod, chili flakes, roasted pepper-sundried tomato sauce</i>	19
homemade ricotta gnocchi <i>asparagus, cherry tomatoes, herb pistou, pickled rhubarb</i>	18
seafood risotto <i>snap peas, calamari, shrimp lobster broth, black “sand”</i>	22
homemade spinach girasoli <i>mushroom fricassée, sunchoke chips</i>	20
warm farro salad <i>zucchini, pistachio, mint, lemon-ricotta mousse</i>	15
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sides	7
<i>polenta</i>	<i>vegetable fricassée</i>
<i>string beans</i>	<i>fingerling potatoes</i>

entrée

chicken “Rossini” <i>Truffle stuffed chicken, mushrooms spinach purée, foie gras sauce</i>	25
NYC strip steak <i>roasted zucchini, hummus, tapenade, roasted pepper vinaigrette</i>	28
cod <i>fresh and pickled farm vegetables, burnt scallion purée</i>	27
oven roasted branzino <i>Beet purée, brussels sprouts, turnips and parsley sauce</i>	27
marlow burger <i>Roasted pepper spread, coleslaw, paprika potato</i>	18

CHEF ZIVKO RADOJCIC

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

** Our eggs come from Sauder’s Amish Family Farm

***Wild mushrooms are from Foraged and Found Edibles