

# Marlow BISTRO

## first

<b>farm mixed greens</b> <i>Cherry tomatoes, cucumber, lemon dressing</i>	11
<b>beet salad</b> <i>Goat cheese crema, pecans, apple, tarragon</i>	14
<b>maine burrata</b> <i>Asparagus, prosciutto di parma, za'atar</i>	17
<b>tuna tartare</b> <i>Citrus, cucumber, jalapeño, sunchokes chips</i>	14.50
<b>organic egg "nest"</b> <i>Poached egg, brussels sprouts, creamy polenta, bacon sauce</i>	13.50
<b>foie gras "rocher"</b> <i>Cherry purée, cocoa granola, brioche, white chocolate powder</i>	15
<b>octopus</b> <i>French beans, cherry tomatoes, olives, lemon-potato espuma</i>	17

## second

<b>homemade ricotta Cavatelli</b> <i>Asparagus, cherry tomato, ramps pesto pickled rhubarb</i>	19
<b>seafood risotto</b> <i>Calamari, shrimp, lobster broth, lemon-squid ink "sand"</i>	22
<b>homemade gnocchi</b> <i>Cod fish, chilli flakes, chorizo, roasted pepper-tomato sauce</i>	18.50
<b>homemade spinach girasoli</b> <i>Sunchokes cream, fiddleheads, mushroom fricassée</i>	20
<b>warm farro</b> <i>Lemon-ricotta, ramps, brown butter</i>	15

## sides 7

<i>polenta</i>	<i>vegetable fricassée</i>
<i>string beans</i>	<i>fingerling potatoes</i>

## entrée

<b>chicken duo</b> <i>Porcini purée, asparagus brown butter espuma</i>	25
<b>NYC strip steak</b> <i>Baby carrots, red wine Cipollini &amp; Bordelaise sauce</i>	28
<b>cod fish</b> <i>Fresh and pickled spring vegetables, burnt scallion purée</i>	27
<b>oven roasted branzino</b> <i>Beet purée, brussels sprouts, turnips and parsley sauce</i>	27
<b>marlow burger</b> <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 are organic and come from Sauder's Amish Family Farm

\*\*\* Wild mushrooms are from Foraged and Found Edibles