

Marlow BISTRO

lunch

soup of the day	9
farm poached eggs <i>creamy polenta, roasted brussels sprouts, bacon sauce</i>	14.75
Niçoise salad <i>tuna, french beans, potato, tomato, farm egg, Kalamata olives</i>	17.5
warm farro salad <i>mix cauliflower, pistachio-mint paste, lemon ricotta</i>	16
local arugula salad <i>grana padano, tomato, lemon dressing</i>	12
Maine buratta <i>baba ganoush, heirloom carrots, mild harissa</i>	17
beet salad <i>green apple, pecans, goat cheese crema tarragon dressing</i>	14

coffee

espresso	3.5
café latte	4.5
cappuccino	4.5
cortado	4
americano	4

second

roasted branzino <i>beet purée, brussels sprouts, turnips, parsley</i>	27
chicken roulade <i>spinach purée, mixed wild mushrooms, foie gras sauce</i>	25
wild mushroom risotto <i>Foraged and Found Edibles mushrooms, chanterelles crema, porcini crumbs</i>	22
house made ricotta gnocchi <i>prosciutto, basil pistou, feta, house pickled ramps</i>	18
house made squid ink cavatelli <i>cod, shrimp, chorizo, chili flakes, roasted pepper-tomato sauce</i>	21

in pursuit of tea, Cornwall, Connecticut 5

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

pizza and sandwiches

diavola <i>fresh mozzarella, spicy hot salami, tomato</i>	16
margarita <i>tomato, basil, mozzarella</i>	14
emiliana <i>tomato sauce, mozzarella, Parma prosciutto, arugula, parmesan</i>	19
Marlow burger <i>chefs special blend of onion, cheese & bacon coleslaw, roasted pepper spread</i>	17
mozzarella sandwich <i>baba ganoush, roasted peppers</i>	13.5
chicken sandwich <i>roasted wild mushrooms, truffle fonduta, Amish chicken breast</i>	14

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