



the marrow

COCKTAILS 12

CHEETAH JUICE

Blanc de blancs, grand marnier & aperol

HERR PAMPLEMOUSSE

Reposado, pink grapefruit, lime & ginger beer

THE MARROW MARY

Tomato, beef broth & spatburgunder

BANK ROBBER

Bulleit bourbon, punt e mes, Campari

STARTERS

PROSCIUTTO WRAPPED DATES 8

Gorgonzola & saba

BEEF TARTARE 14

Caperberry dressing & vinegar chips

BIBB & PINK MUSCAT GRAPE SALAD 13

Almonds, roasted trumpets & mustard seed vinaigrette

LIGHTLY CURED ARCTIC CHAR 14

Roasted baby beets, pistachios, horseradish cream & red mustard greens

HOUSEMADE RIGATONETTI 15

Spicy tomato-sausage ragu, basil & pecorino

HOUSEMADE SPAGHETTINI 17

Green onions, toasted bread crumbs, peekytoe crab & tomato sauce

MAINS

GRIDDLED TM BURGER 17

Sherried onions, bone marrow, emmental, pretzel bun & steak fries

GRILLED HOUSEMADE BRATWURST 15

Potato-cucumber salad, red sauerkraut, pretzel roll & creamy grain mustard

BRIOCHE GRILLED CHEESE 14

Aged provolone, housemade mortadella & muffuletta salad

GRILLED WAGYU CULOTTE STEAK SALAD 18

Baby arugula, heart of palm, smoked onions & baked ricotta salata

CRISPY SOFT SHELL CRAB 20

Baby red mustard greens, pickled ramps, cocoa nibs & spicy almond sauce

SUNCHOKE AGNOLOTTI 16

Hen of the woods, truffled mushroom jus, sunflower sprouts & seed brittle

SIDES

GRILLED ROMAINE 10

Pecorino & warm lemon-anchovy dressing

BRAISED RAINBOW SWISS CHARD 12

Lamb bacon, shallots & mustard seed gouda cheese

BLISTERED STRING BEANS 12

Fried garlic, toasted bread crumbs & tuna belly-caper sauce

HAND-CUT STEAK FRIES 5

SWEETS

GINGER STOUT CAKE 10

Roasted plum & honey ice cream

OLIVE OIL CAKE 10

Lemon curd & fior di latte ice cream

AFFOGATO 7

Espresso & vanilla ice cream

LECKERE GELATI UND SORBETTI 9

Selection of ice creams and sorbets

CHEF HAROLD DIETERLE SPRING 2013