



## snacks



### MARCUS' CORNBREAD

Ronny Brook Creamery Butter, **Tassot Farm Honey**, Sea Salt

6

### SHRIMP & CRAB FRITTER

Dirty Rice, Green Curry Aioli

12

### CHICKEN "OYSTER" AND CAVIAR

Labne, Wasabi, Avocado, Grilled Pie Dough

16

## appetizers



### AUNTIE'S MEATBALLS

Sugo, Pecorino (Add Grilled Bread & **Riverine Ricotta** \$3)

12

### THE LAUREL GARDEN SALAD

**AeroFarms Kale**, Parmesan Toast, Garlic Dressing

12

### AUTUMN SQUASH SALAD

Roasted & Pickled Squash, Crunchy Quinoa, Pepita Vinaigrette

14

### IRONBOUND OCEAN TEMPORO

Mixed Frito, Charred Meyer Lemon, **Mazi Piri Piri Aioli**

16

### AMBER WAVES BASS CRUDO

Radish, Avocado, Soy-Ginger Dressing

16

## mains



### SHRIMP AND HOUSE P&G

Polenta vs Grits, Tomato Preserves, Henny Butter

26

### NEW ARK STRIP

Fennel Creamed Spinach, Fried Shallots, Crispy Potatoes

35

### FRIED CHICKEN & WAFFLES

Escovitch Vegetable, **Tassot Hot Honey**, Super Ripe Plantain Waffle

19

### TERRACOTTA BASS

Cannellini Beans, Roasted Root Vegetable Ragu, **Jerez Vinegar**

26

### THE LION BURGER

Jersey Secret Sauce, Dilly Pickles, Bacon, **Teixeira Roll**, Fries

19

## shared suppers for 2 (or more)



### WHOLE ROASTED GOFFLE ROAD CHICKEN

Winter Vegetable of the Day  
Choice of sauce: **Ironbound Piri Piri Oil**, Grandma's Salsa Verde

45

### ROASTED LOCAL 130 CATCH OF THE DAY

Lemon, Herbs, Garlic Dressing, Hearts of Little Gem

MP

## pizza



### THE CLASSIC

**Crushed Tomato**, Garlic, Sicilian Oregano

12

### COUSIN JIMMY

Peppers, Italian Sausage, Caciocavallo

14

### THE NINE SEVEN-3

Taylor Ham, Provolone, **Goffle Road Farm Egg**

14

### WHITE CLAM PIE

**Riverine Ranch Ricotta**, Calabrian Chil

16

## pastas



### DOROWAT CANNELONI

Berbera, Fresh Cheese

19

### SPAGHETTI PICADILLY

**Peeky Toe Crab**, Roasted Peppers, Crab Butter

23

### MIKE'S PAPARDELLE

Lamb & Eggplant Ragu, Pecorino, **Yesterday's Bread**

21

## sides



### BRAISED WINTER GREENS & BEANS

Cannellini, Garlic Crumbs

8

### CHARRED BROCCOLI

Pepperoncino, Crispy Leeks

8

### MACARONI & CHEESE CARBONARA

Parmesan, Peppercorn, Crispy Bacon

10

### ROASTED LOCAL SQUASH

Pistachio, **Tassot Honey**

8

## OUR NEW HOME

Newark is a unique and historically rich city that we are honored to be a part of. We invite you to join us at Marcus B&P where Chef Marcus Samuelsson brings his passion for food and culture to the neighborhood we are so proud to call our home.

Named for the Swedish concept of BP or "back pocket," this is a spot where you can meet your family, friends, or coworkers at the Bar (the "B") or take home some delicious locally grown Provisions (the "P") any night of the week.

We pride ourselves on highlighting the spirit of Newark by hiring our family of staff from within the community, buying from local purveyors, and hosting and partaking in community events. We've highlighted some of these partnerships in green on our menu!