

BEVERAGES

WATER 5

S.Pellegrino, Acqua Panna

ICED TEA 5

Sweet, Unsweetened

SODA 5

Coke, Diet Coke, Coke Zero, Fanta Orange,
Barq's Root Beer, Pibb Xtra, Sprite, Pink Lemonade

STANCE COFFEE

Regular or Decaffeinated 4 • 5 • 6

Espresso 4 • 6

Cappuccino or Latte 4.75 • 5.75 • 6.75

DOMESTIC BEER 7

Michelob Ultra, Budweiser, Bud Light, Miller Lite

PREMIUM BEER 8

Corona, Stella Artois, SweetWater 420 Pale Ale,
Samuel Adams Boston Lager,
Blue Moon Belgian White Ale, St. Pauli Girl NA,
Intuition I-10 IPA, Intuition Jon Boat Kölsch

SPARKLING

Lunetta Prosecco, Italy 15

WHITE/ROSÉ

	6oz/9oz
Zenato Pinot Grigio, Italy	13/18
Rose Gold Rosé, France	14/19
Mohua Sauvignon Blanc, New Zealand	14/19
Pine Ridge Vineyards	
Viognier/Chenin Blanc, California	13/18
Kendall-Jackson Chardonnay, California	13/18

RED

	6oz/9oz
Meiomi Pinot Noir, California	14/19
Decoy by Duckhorn Merlot, California	13/18
Catena Vista Flores Malbec, Argentina	12/17
Tribute Cabernet Sauvignon, California	14/19

COCKTAILS

Bloody Mary 12

svedka vodka, house bloody mary mix

Honey Bees 13

jack daniel's tennessee honey, lemon juice,
agave nectar, honeycomb

Berry Sangria 12

red wine blend, bacardí rum, orange liqueur,
agave nectar, blueberry purée, orange juice,
pineapple juice, sprite

White Peach Sangria 12

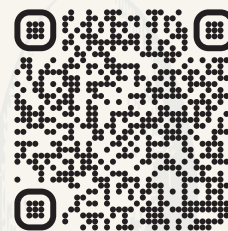
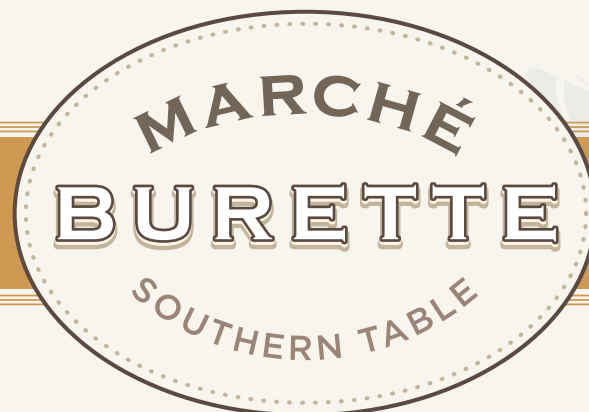
white wine, bacardí rum, orange liqueur, peach purée,
orange juice, pineapple juice, sprite

Ocean Breeze 13

svedka vodka, st-germain, cranberry juice, club soda

Marché Coffee 13

espresso, licor 43, vanilla simple syrup



ALL-DAY MENU

Available daily until 5 p.m.

BREAKFAST



STEEL-CUT OATMEAL 11
brown sugar, raisins

MARCHÉ CONTINENTAL 13
chef's daily selection of pastries, fresh fruit

HEALTHY START 13
yogurt parfait, fresh fruit

BISCUITS + GRAVY 14
two biscuits, sausage gravy

SCRAMBLED EGGS 17
breakfast potatoes, applewood-smoked bacon
or blueberry sausage and english muffin,
white, wheat, sourdough or rye toast
substitute fruit for breakfast potatoes 4

COLD-SMOKED SALMON BAGEL 19
cream cheese, tomato, capers,
red onion, mixed greens

EGG, SAUSAGE + AMERICAN BURRITO* 16

EGG, BACON + CHEDDAR BISCUIT* 16

EGG, HAM + SWISS CROISSANT* 16

SALADS



CAESAR SALAD 15
croutons, parmesan chips
chicken + 10 | shrimp + 13

CURRY LENTIL SALAD 15
watercress, heirloom tomato, lemon vinaigrette

BABY GEM WEDGE SALAD 17
baby gem lettuce, applewood-smoked bacon,
boiled egg, heirloom tomato,
grateful hill farm goat cheese, green goddess dressing

SPINACH SALAD 15
red onions, hard-boiled egg, mushroom,
blue cheese, your choice of dressing

BEET SALAD 15
mixed greens, grateful hill farm goat cheese,
cashew, your choice of dressing

MARCHÉ SALAD
choice of protein, seasonal greens, tomatoes,
feta cheese, carrots, balsamic vinaigrette
chicken salad 17 | curry chicken salad 17
tuna salad 17 | shrimp salad 18

SPRING SALAD 15
spring greens, ricotta, asparagus, oyster mushroom,
almond, dried cherry, lemon-poppy dressing

BRUNCH TOWER

22 per person

available saturday & sunday

scrambled eggs, applewood-smoked bacon,
sausage, potatoes, pastries,
chef brian's breakfast feature, fruits, our jams

LIGHT BITES



SOUP OF THE DAY 8/11

SPRING ASPARAGUS SOUP 8/11

ROASTED GARLIC HUMMUS 10

SANDWICHES

Choice of chips, coleslaw, potato salad or broccoli salad
(excludes spring toast)
Substitute a side salad or a cup of soup + 4



FRENCH DIP 20
roast beef, horseradish, provolone, au jus

HAM + GRUYÈRE MELT 16
creole mustard, mayo

TOMATO + MOZZARELLA SANDWICH 15
balsamic onions, basil pesto, arugula, herb focaccia

SHRIMP SALAD SANDWICH 18
cajun shrimp salad, rémoulade sauce,
sweet grass dairy gouda

TUNA MELT 17
tomato, lemon, dill havarti, sourdough

TURKEY, APPLE + BRIE PANINI 17
roasted turkey, brie cheese, granny smith apples,
chef's apple butter, sourdough bread

CURRY CHICKEN SALAD WRAP 17
chicken breast, arugula, curry mayo, dried cherries,
cashews, cilantro, spinach wrap

JERK TURKEY SANDWICH 17
jerk turkey, gouda, mango chutney, avocado, ciabatta

SOUTHWEST TURKEY PANINI 17
spicy salsalito turkey, cheddar cheese,
pimento cheese spread, sourdough bread

SPRING TOAST + ASPARAGUS SOUP 16
ricotta, asparagus, oyster mushroom, almond,
lemon zest, arugula, asparagus soup

gluten-friendly bread available upon request

gluten-friendly vegetarian vegan dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

All parties of 8 or more will have an automatic 21% gratuity added to the check.