

BEVERAGES + LIBATIONS

WATER 6

S.Pellegrino or Acqua Panna

ICED TEA 6

sweet or unsweet

SODA 6

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

COFFEE

regular or decaffeinated 5 | 6 | 7
espresso 5 | 7
cappuccino or latte 5.75 | 6.75 | 7.75

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
Intuition I-10 IPA
Intuition Jon Boat Kölsch
St. Pauli Girl NA



VIEW MENU

SPARKLING

Lunetta Prosecco, Italy 15

WHITE / ROSÉ (6 OZ./9 OZ.)

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

RED (6 OZ./9 OZ.)

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 + bacardi rum + orange liqueur
agave nectar + blueberry purée + orange juice
pineapple juice + sprite

WHITE PEACH SANGRIA 12

white wine + bacardi 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

STEAK OUT

AVAILABLE MARCH-NOVEMBER

This signature culinary event features
live music, creative cocktails and a selection of
premium cuts of meat. Available every Friday,
Saturday and Sunday from 5-9 p.m.

BREAKFAST

STEEL-CUT OATMEAL *df gf* 11
brown sugar + raisins

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

HEALTHY START *gf n* 13
yogurt parfait + fresh fruit + granola

BISCUITS + GRAVY 14
two biscuits + sausage gravy

SCRAMBLED EGGS 17
breakfast potatoes + applewood-smoked bacon or
blueberry sausage + 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

LIGHT BITES

SOUP OF THE DAY 8/11

ASPARAGUS SOUP *gf* 8/11

ROASTED GARLIC HUMMUS *vg* 10

gluten-friendly bread available upon request

gf gluten-friendly **vg** vegan

df dairy-free **n** contains nuts

**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.*

SALADS

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

CURRY LENTIL SALAD *df gf* 15
watercress + heirloom tomato
lemon vinaigrette

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

SPINACH SALAD *gf* 15
red onions + hard-boiled egg + mushroom
blue cheese + warm bacon vinaigrette

BEET SALAD *gf n* 15
mixed greens + cashew
grateful hill farm goat cheese
balsamic vinaigrette

MARCHÉ SALAD *gf*
choice of protein + seasonal greens
tomatoes + feta cheese + carrots
balsamic vinaigrette

*chicken salad 17 | curry chicken salad n 17
tuna salad 17 | shrimp salad 18*

SPRING SALAD *gf n* 15
spring greens + ricotta + asparagus
oyster mushroom + almond + dried cherry
lemon-poppy dressing

SANDWICHES

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

TUNAMELT 17
tomato + lemon + dill havarti + sourdough

*Includes choice of chips, coleslaw, potato salad or broccoli salad.
Excludes spring toast. Substitute a side salad or a cup of soup + 4.*

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

CURRY CHICKEN SALAD WRAP *df n* 17
chicken breast + arugula + curry mayo + cilantro
dried cherries + cashews + spinach wrap

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

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

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

BRUNCH TOWER

24

available saturday and sunday

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