

# marathon MONDAY MENU



## Share

<b>FLASH FRIED CALAMARI</b> <i>Pickled Cherry Peppers, Remoulade</i>	19
<b>TUNA TARTARE*</b> <i>Crisp Wontons, Cucumber, Miso, Cilantro (GFA)</i>	21
<b>GOYZA DUMPLINGS</b> <i>Choice of: Pork Ginger, Chicken-Lemongrass or Shiitake Kale</i>	13

## Soups & Salads

<b>BOSTON CLAM CHOWDER</b> <i>Smoked Bacon, Potato, Local Clams</i>	16
<b>SONSIE CAESAR*</b> <i>Romaine Hearts, Pecorino, Creamy Caesar, Boquerones, Rustic Croutons (GFA)</i>	17
<b>GREEN SALAD</b> <i>Shaved Carrots, Celery, Fennel, Radishes, Aged Manchego, White Balsamic Vinaigrette (GF)</i>	18

*Add: Steak | 13, Salmon | 12, Shrimp | 12, Chicken | 7*

## Brunch

<b>CROQUE MONSIEUR</b> <i>Gruyère, Ham Béchamel, Fries</i> <i>Croque Madame* +3</i>	18
<b>TRADITIONAL BREAKFAST*</b> <i>Two Eggs, Choice of: Ham, Bacon or Sausage, Homefries, Iggy's Toast (GFA)</i>	17
<b>EGG BENEDICT*</b> <i>Canadian Bacon, Hollandaise, Chives, Homefries (GFA)</i> <i>Substitute: Smoked Salmon   4 Substitute: Crab   5</i>	19
<b>BREAKFAST SANDWICH</b> <i>Over Easy Egg*, Sausage Patty, Swiss Cheese, Roasted Tomato, Arugula, Spicy Mayo (GFA)</i>	16

## Classics

<b>SPAGHETTI POMODORO</b> <i>Cherry Tomatoes, Burrata, Basil, Toasted Crumbs (GFA)</i>	24
<b>TRIPLE DECKER</b> <i>Sliced Turkey Breast, Ham, Swiss Cheese, Cole Slaw, Chive Mayo, White Pullman</i>	21
<b>CHICKEN PARM SANDWICH</b> <i>Sesame Roll, Tomato, Basil, Provolone</i>	20
<b>GRILLED WAGYU BEEF BURGER*</b> <i>Vermont Cheddar, Thick Cut Bacon, Lettuce, Backyard Farms Tomato, Lettuce, Red Onions, Special Sauce, Brioche Bun, French Fries</i>	21
<b>BEER BATTER FISH AND CHIPS</b> <i>Cod, Crispy Leeks, Lemon, Tartar Sauce</i>	32
<b>FRENCH DIP</b> <i>Sliced Roast Beef, Caramelized Onions, Whipped Horseradish, Cheese Popover, Au Jus</i>	22

— FROM THE —

## Brick Oven

### MARGHERITA

*Fresh Mozzarella, San Marzano Tomato, Fresh Basil | 20*

### CHEESEBURGER PIZZA

*Cheddar, Lettuce, Tomato, Onion, Special Sauce | 21*

### PEPPERONI

*Tomato, Spicy Salami, Mozzarella | 20*

### MUSHROOM SCALLION

*White Sauce, Shiitake | 22*

### MORTADELLA

*Burrata, Basil, Pistachio Pesto, Ricotta, Pecorino | 23*

### ANGRY PIZZA

*Hot Chorizo, Shishito Peppers, San Marzano, Smoked Mozzarella | 21*

*All Pizzas can be made*

## Complements

### FRENCH FRIES

*Sriracha Ketchup | 7*

### SWEET POTATO FRIES

*Curried Coconut, Condensed Milk | 9*

### FRIED SHISHITO PEPPERS

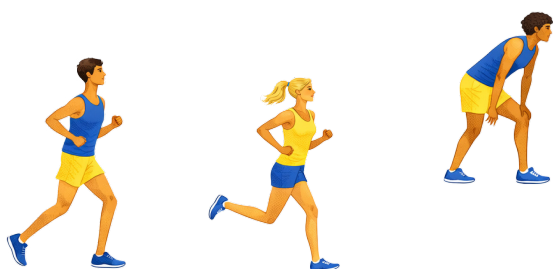
*Cotija Cheese, Tajin (GF) | 10*

### CHILLED CUCUMBER NOODLES

*Pad Thai, Cilantro, Peanuts (GF) | 11*

Sonsie

Luck · Love · Life



Before placing your order, please inform your server if a person in your party has a food allergy. \*Denotes food items that are served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of foodborne illness.

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE

# DRINK MENU

## Cocktails

AKA "DAYTIME REVELRY"

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Water, Orange	15
<b>CLASSIC MIMOSA</b> Prosecco, Orange Juice	14
<b>BELLINI</b> Prosecco, Peach Purée	14
<b>ESPRESSO MARTINI</b> Vanilla Vodka, Espresso Liqueur, Fresh Espresso (Dark or Creamy)	18
<b>BLOODY MARY</b> Vodka, Tomato Juice, Worcestershire Sauce, Hot Sauce, Horseradish, Lemon/Lime Juice, Celery Salt, and Black Pepper	14
<b>APEROL SPRITZ PITCHER</b> Aperol, Prosecco, Soda Water, Orange	55
<b>BUCKET OF BUBBLES</b> Orange .. Peach .. Cranberry .. <i>Classic</i> Prosecco   60 <i>Elevated</i> Veuve Cliquot   140	

## Marathon SPECIAL

**LIZ'S JUST PEACHY**  
*Corvus Vodka, Peach Purée,  
Lemon, Soda | 16*

**MY FATHER'S DRINK**  
*Buffalo Trace, Lemonade,  
Fresh Raspberry | 17*

## Bubbles & Rosé

<b>PROSECCO</b> Lamarca   <i>Veneto, IT • NV</i>	13
<b>CAVA ROSÉ</b> Pere Mata 'Cupada'   <i>Penedès, ES • NV</i>	15
<b>ROSÉ</b> Peyrassol Les Commandeurs   <i>Provence, FR • 2024</i>	17
<b>ORANGE</b> Field Recordings, Skins   <i>Central Coast, CA • 2024</i>	13
<b>CHAMPAGNE</b> Nicolas Feuillatte Reserve Rosé   <i>Chouilly, FR • NV (375 ml)</i>	64

## Whites

<b>PINOT GRIGIO</b> Kris Delle Venezie   <i>Veneto, IT • 2024</i>	13
<b>SAUVIGNON BLANC</b> The Crossings   <i>Malborough, NZ • 2024</i>	14
<b>CHARDONNAY</b> Cantina Tramin   <i>Alto Adige, IT • 2024</i>	15
<b>SANCERRE</b> Domaine Serge Laporte   <i>Loire, FR • 2024</i>	20

## Reds

<b>MALBEC</b> Fazzio by La Posta   <i>Tupungato, AR • 2023</i>	13
<b>PINOT NOIR</b> Union Sacré Wines   <i>Central Coast, CA • 2024</i>	16
<b>BARBERA D'ALBA</b> Trevigne Domenico Clerico   <i>Piedmont, IT • 2023</i>	17
<b>CABERNET SAUVIGNON</b> Josh   <i>CA • 2023</i>	16
<b>MERLOT</b> Advice From John by Orin Swift   <i>CA • 2024</i>	18

## Draft Beer

**GUINNESS**  
Stout  
*Dublin, IE | 12*

**ALLAGASH WHITE**  
Witbier  
*Portland, ME | 11*

**SAM SEASONAL**  
Samuel Adams  
*Boston, MA | 10*

**MAINE LUNCH IPA**  
American IPA  
*Freeport, ME | 15*

**JOHNNY JUICE**  
**WINTER HILL**  
IPA  
*Somerville, MA | 11*

## Cans

**PERONI 0.0**  
Non-Alcoholic  
*Rome, IT | 9*

**DORCHESTER BREWING**  
**OUTER LIMITS IPA**  
American IPA  
*Dorchester, MA | 13*

**DOWNEAST**  
Cider  
*East Boston, MA | 10*

**ORION**  
Lager *Okinawa,*  
*JP | 8*

**SCHILLING**  
**ALEXANDR PILS**  
Pilsner  
*Littleton, NH | 12*

**SURFSIDE**  
**LEMONADE/TEA + VODKA | 9**

**HIGH NOON WATERMELON**  
**+ VODKA | 10**

