Marlow BISTRO

NYC RESTAURANT WEEK SUMMER 2026
BRUNCH PRIX FIXE MENU $30

STARTERS
Choice of one

Farmers Green Fattoush, cherry tomato, carrots, radish, lemon vinaigrette, cripsy pita

White bean hummus, Tahini, espelette pepper

Seasonal Fruits & Berries

Fire roasted eggplant, red tahini, marinated eggplant, sumac

ENTRECS
Choice of one

Hummus Toast, white beans hummus, chef's mix mushrooms, poached eggs, farmers green, sourdough

Bourbon French Toast, whipped ricotta, berries, Vermont maple syrup

Bistro's Breakfast, crushed fingerling potatoes, two eggs any style, roated cherry tomato, watercress, choice of applewood smoked bacon, canadian bacon or sausage

Artichoke, spinach, mozzarella, worcestershire

English Muffin benedict, hudson valley smoked salmon, poached eggs, Hollandaise, farmers greens

CHEF DE CUISINE MARGARETH VILLEGAS

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesWe are not liable for allergies. Please alert us if you have any allergies as we do have nuts & gluten in house.