

Marlow BISTRO

1018 amsterdam avenue, Ny 10025



LUNCH

FALL 2019

appetizers & salads

soup of the day	10
Niçoise <i>tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes</i>	19
arugula <i>shaved parmesan, cherry tomato, lemon dressing</i>	15
Maine burrata <i>mixed mushrooms, truffle vinaigrette</i>	17
baby kale salad <i>sunflower seeds, feta, piquillo, herb vinaigrette</i>	16
house smoked Rohan duck <i>warm lentil stew, homemade harissa</i>	16

sides

polenta	8
vegetable fricassée	9
fingerling potatoes	7

brunch

farm poached eggs <i>creamy polenta, roasted brussels sprouts, bacon sauce</i>	16
mushroom croque Madame <i>truffle fonduta, wild mushrooms, fried farm egg</i>	16
farmers omellete <i>choice of 3: goat cheese, fontina, mushrooms, roasted peppers, onion, rosemary ham, bacon</i>	16.5
*egg whites available 1.5	
homemade blueberry pancakes <i>lemon-ricotta, blueberry jam</i>	15



LUNCH SPECIAL \$21

HOMEMADE PASTA WITH A GLASS OF WINE



entrees

ricotta cavatelli <i>arugula pesto, stracciatella cheese, pine nuts gremolata</i>	22
risotto <i>chanterelles purée, wild mushrooms thyme, fontina foam</i>	25
lobster tortellini <i>fennel, shrimp, piquillo marmalade, saffron sauce</i>	25
gemelli <i>house smoked veal-pork sausages, kale, romesco sauce</i>	23
farm chicken <i>vegetable paprikash, baby potato, green olives</i>	28
pan seared monkfish <i>bacon-cabbage purée, beet mostarda, roasted brussels sprouts</i>	28

Marlow burger 20

chefs special blend of onion, cheese & bacon coleslaw, roasted pepper spread

teas, in pursuit of tea

chamomile <i>herbal, Croatia</i>	5
peppermint <i>herbal, Greece</i>	
jasmine pearls <i>green, China</i>	
assam <i>black, India</i>	

coffees

espresso	3.75
café latte	5
cappuccino	5
cortado	4
americano	4

wellness drinks

iced matcha	5
iced chai	6
iced black breakfast tea	6
kombrewcha <i>berry hibiscus</i>	7

