Marlow BISTRO

BRUNCH

SPREADS

Served with Laffa or Za'atar Pita Chips

White bean hummus, Tahini, espelette pepper $15

Whipped feta, aleppo, honey, pepitas $16

Tzatziki, persian cucumber, mint $16

Fire roasted eggplant, red tahini, marinated eggplant, sumac $17

EGGS

Omelette of the day $20

Hummus Toast, white beans hummus, chef's mix mushrooms, poached eggs, farmers green, sourdough $21

English Muffin benedict, hudson valley smoked salmon, poached eggs, Hollandaise, farmers greens $23

Farm Grain Bowl, farro, radish, persian cucumbers, baby carrots, edamame, hard boiled egg, oregano vinaigrette $23

Add protein: Chicken $8 Steak $10 Shrimp $12

ENTREE

Bison Burger, secret sauce, caramelized onion, gorgonzola, butter lettuce, pretzel bun, Za'atar shoestring potatoes $28

Chicken & Biscuits, buttermilk murray's chicken, calabrian catskill Honey, watercress $27

Steak & Eggs, 8oz hanger steak, chimichurri, crushed fingerling potatoes, watercress $31

Bistro's Breakfast, crushed fingerling potatoes, two eggs any style, roated cherry tomato, watercress, choice of applewood smoked bacon, canadian bacon or sausage $27

Tagliatelle bolognese, traditional ragu, parmigiano $27

PIZZA

Artichoke, spinach, mozzarella, worcestershire $21

Margherita, mozzarella, cherry tomato, basil $19

Tartufo, white mushrooms. speck, mozzarella $22

Soppressata, spicy cured pork, chile honey, oregano $23

Prosciutto, arugula, shaved parmesan $26

SALADS

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

$24

Caesar Salad
Baby gem lettuce, cream cheesecroutons, parmesan, ritz

$23

SWEETS

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

$24

Greek Yogurt Parfait, blue agave, berries, homemade granola (GF)

$13

Seasonal Fruits & Berries

$12

DESSERTS

Olive oil cake, marsala sabayon, flame orange segments, tuile $14

Vegan Chocolate Mousse (GF) $14

Flourless Chocolate Cake $14

Panna Cotta, passion fruit gel, gooseberries, graham crumbs $14

Respectfully, we cannot modify dishes nor split plates.

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.