

# MARLOW

B I S T R O

## NYC RESTAURANT WEEK SUMMER 2025 BRUNCH PRIX FIXE MENU \$30

### FIRST COURSE

CHOOSE ONE

#### LITTLE GEM SALAD

RADISH, RICOTTA SALATA, CROUTON,  
TARRAGON VINAIGRETTE

#### CROQUETAS

COUNTRY HAM, PIMENTO CHEESE

#### TUNA TARTARE

AVOCADO, YUZU PONZU, WONTON CRISPS

#### BEET HUMMUS

HOUSEMADE FLATBREAD

### SECOND COURSE

CHOOSE ONE

#### EGGS BENEDICT

CANADIAN BACON, ENGLISH MUFFIN,  
HOLLANDAISE, POACHED EGGS

#### FRENCH TOAST

BERRY COMPOTE, WHIPPED RICOTTA,  
MAPLE SYRUP

#### OMELETTE

FONTINA, MUSHROOMS, SPINACH

#### AÇAI BOWL

GRANOLA, FRESH FRUIT, COCONUT, HONEY

#### TARTUFO pizza

WHITE MUSHROOMS, SPECK, MOZZARELLA

EXECUTIVE CHEF- BRAXTON DECKER & TEAM

We are proud to partner with Rethink Food, a nonprofit with the mission to create a more sustainable and equitable food system. When dining with us, you help RETHINK FOOD provide meals to food-insecure communities via a 2% donation option. If you want to opt out please ask your server to remove this charge from your check

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