Marlow BISTRO

STARTCRS

Autumn Soup, apple rutabaga soup, toasted brioche pomegranate	\$15	
Warm Bacon & Blue Cheese Dates	\$14	Salads
Crispy Brussel Sprouts, labne, maple balsamic glaze, walnut, crispy shallots	\$16	
Tuna Tartare, avocado, radish, ponzu, wonton chips	\$24	Caesar Salad, cream cheese croutons, Parmesan, Ritz
Roasted Octopus, white beans, toasted sourdough	\$25	\$23
FITORC		Warm Farro & Roasted Mushroom caramelized shallot, wilted spinach, sherry thyme vinaigrette
ENTRECS		\$21
Braised Lamb Shank, polenta, cremini mushroom	\$45	Kale Salad squash, dried cherry, spiced walnut, goat cheese, maple balsamic
Half Roasted Chicken, mashed potato, honey glazed carrots, mustard jus	\$35	goat cheese, maple baisainic vinaigrette \$22
Steak Frites, 8oz hanger steak, cognac peppercorn sauce, shoestring potatoes	\$44	
Roasted Cod, braised lentils, aoli, herbs	\$37	
Scallops, sausage, peppers. gnocchi	\$38	
Burger, bacon onion jam, Gorgonzola, brioche bun, shoestring potatoes	\$28	
Cappellacci Ai Funghi, truffle butter, parmesan cheese, shiitake & white mushrooms	\$31	
Tagliatelle bolognese, traditional ragu, parmigiano	\$27	Sides
PłZZa		Glazed Carrots \$12
Vegetables, tomato sauce, mushrooms, onions, olives, brussels sprouts	\$21	Shoestring fries \$14
Margherita, mozzarella, cherry tomato, basil	\$19	Polenta, wild mushroom,
Tartufo, white mushrooms. speck, mozzarella	\$22	fontina \$12
Soppressata, spicy cured pork, chile honey, oregano	\$23	
Chorizo, tomato sauce, mozzarella, spanish chorizo, jalapeno, shishito peppers	\$24	
Prosciutto, arugula, shaved parmesan	\$26	