

Marlow BISTRO

STARTERS

<u>MARKET GREEN SALAD</u>	14.00
Radish, carrots, fennel, basil vinaigrette	
<u>ARUGULA SALAD</u>	14.00
Arugula, roasted cherry tomatoes, lemon honey vinaigrette, Parmesan	
<u>MEZZE PLATTER</u>	16.00
carrot harrisa, lentil hummus, baba ganoush, tzatziki, rosemary flatbread	
<u>BURRATA (sourced locally)</u>	21.00
Poached peach, arugula pesto	

<u>CRISPY ARTICHOKEs</u>	14.00
sauce gribiche, lemon	
<u>MUSHROOM CUSTARD</u>	15.00
pickled mushroom, sourdough crisp chervil	
<u>PEI MUSSELS</u>	21.00
White wine, shallots, herbs	
<u>CHICKEN LIVER MOUSSE</u>	18.00
homemade marmalade, brioche croutons, mustard seed, parsley	

CURED MEAT & CHEESE PLATER 25.00

Jasper Hill Creamery Bayley Hazen Blue Cheese
Parmigiano - Reggiano
Salumeria Biellese Capicola
Maestri Mortadella with pistachio
San Michele Prosciutto di Parma
* served with toasted sourdough local
Catskills Provisions honeycomb & whole grain mustard

ENTRÉES

<u>RIGATONI</u>	19.00
Spicy vodka sauce, pecorino	
<u>BUCATINI CARBONARA</u>	21.00
Black pepper, lardon, peas, egg	
<u>PAN ROASTED HALIBUT</u>	31.00
melted leeks, sauce Américaine	
<u>30 DAY DRY-AGED PRIME ANGUS RIBEYE</u> 30oz	
Duck fat potatoes, baby gem salad.....	MP
bone marrow béarnaise and bordelaise sauce	
<u>WHOLE BRANZINO</u>	66.00
dressed arugula, fennel, roasted tomato, brown butter caper emulsion	
<u>ALMOND CRUST LAMB LOIN</u> 8oz	36.00
potato fondant, Swiss chard, cippolini, bordelaise	
<u>PORK LOIN</u>	27.00
squash purée, mustard spätzel, smoked jus	
<u>MARLOW BURGER</u>	23.00
Black Angus Beef blend, bacon onion jam, pepper aoli, gorgonzola, Seasoned fries	
<u>ORGANIC CHICKEN</u>	26.00
cauliflower purée, mint gremolata, romanesco	

PIZZAS & BREADS

<u>ROSEMARY FLATBREAD</u>	8.00
rosemary, olive oil	
<u>MARGHERITA</u>	18.00
Fresh mozzarella, basil, tomato	
<u>DIAVOLA</u>	20.00
Fresh mozzarella, spicy salami, tomato	
<u>EMILIANA</u>	21.00
Fresh mozzarella, Prosciutto di Parma arugula, shaved parmesan	
<u>TARTUFO</u>	22.00
White mushrooms, speck, mozzarella	
<u>BUFALINA</u>	21.00
Buffalo mozzarella, cherry tomatoes	
<u>ROASTED LAMB FLATBREAD</u>	22.00
flatbread, tzaziki	

SIDES 9.00

Seasoned Fries
Mix mushrooms
Vegetable fricassée



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Executive Chef
Braxton Decker & Team