

MARBL

COCKTAILS

MARBL CEASAR lemon pepper rim, tabasco, worcestershire, lime, antipesto, ketel one garnish: celery, dill sprig, pickle, baby tomato	\$16	SMOKEY BOURBON CAESAR old bay spiced, bulleit bourbon, tabasco, worcestershire, lime and cedar smoke bitters garnish: bacon, pecorino, pickle, cheese	\$18
ABOUT LAST NIGHT plum and blackberry syrup, lemon juice, tanqueray gin	\$12	CHAMPAGNE MULE ketel one, simple syrup, fresh ginger, lime topped with prosecco	\$18
HERE WE GO AGAIN pear and cardamon syrup, lime juice, ketel one, st. germaine, prosecco	\$14	MIMOSA fresh oj, prosecco	\$5
PICK ME UP baliays, ketel one, espresso	\$12	PITCHER OF SANGRIA FOR 2 chianti rufina, cherry brandy, fresh fruit, maple syrup	\$35

STARTERS

CAESAR SALAD gem lettuce, bacon, egg, crouton, grana padano	\$12	STEAK TARTARE ricotta salata, truffle, toast points	\$19
BEETS whipped goat cheese, frisée, pistachio, pomegranate molasses	\$13	YELLOW FIN TUNA shoestring potatoes, caper, dill, lemon	\$19
CHEF CAMPBELL SOUP chef's choice soup	\$10	MEATBALLS veal & pork, fennel seed, creamy polenta, rapini pesto	\$13

BRUNCH

EGGS BENEDICT & HOME FRIES (two poached eggs, home fries, hollandaise)

peameal	\$17	smoked salmon	\$21
florentine	\$15	atlantic lobster	\$24

SHORT RIB HASH & EGGS sunny side egg, potatoes, peppers	\$18	BURGER & FRIES lettuce, onion, pickle, tomato, thousand island sauce	\$21
HOGTOWN BREAKFAST two eggs any style, bacon, breakfast sausage, home fries, toast	\$17	STEAK & EGGS 6oz flat iron, chimichurri, two sunny side eggs, home fries	\$28
CHIA SEED PARFAIT mango, pineapple, mint	\$14	SAUSAGE SAMMY sausage patty, egg, cheddar, english muffin, home fries, A2	\$16
FRENCH TOAST maple syrup, berries, mascarpone	\$18	YOGURT granola, jam, honey, berries	\$14
SALT SPRING ISLAND MUSSELS chorizo, tomato, white wine, grilled bread	\$24		

OMELLETTES

(served with home fries)

broccoli & cheddar	\$15	sausage, roasted pepper, provolone	\$17
lobster, potato, crème fraiche & dill	\$23	black forest ham & gruyère	\$17

SIDES

EGG	\$3	BACON	\$5	FRESH FRUIT	\$9
HOME FRIES	\$5	PEAMEAL	\$6	HAM	\$7
SALAD	\$6	SAUSAGE	\$6	SMOKED SALMON	\$9

CHAMPAGNE

MOET	\$150	VEUVE CLICQUOT	\$150	DOM PÉRIGNON	\$750
MOET ROSÉ	\$180	VEUVE CLICQUOT ROSÉ	\$180	DOM PÉRIGNON ROSÉ	\$950

MARBL restaurant is committed to sourcing the most sustainable, local and freshest products available.

EXECUTIVE CHEF Ryan Morrison

CHEF DE CUISINE Kyle Campbell

#MeetMeAtMARBL