

MARBL

COCKTAILS

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| MARBL CEASAR lemon pepper rim, tabasco, worcestershire, lime, antipesto, ketel one garnish: celery, dill sprig, pickle, baby tomato | \$16 | SMOKEY BOURBON CAESAR old bay spice, bulleit bourbon, tabasco, worcestershire, lime and cedar smoke bitters garnish: bacon, pecorine, pickle, | \$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 cardamom syrup, lime juice, ketel one, st. germain, 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

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|--|------|--|------|
| CAESAR SALAD gem lettuce, bacon, egg, crouton, grana padano, anchovy | \$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'S SOUP chef's choice soup | \$10 | MEATBALLS veal & pork, fennel seed, creamy polenta, rapini pesto | \$13 |

BRUNCH

EGGS BENEDICT

(two poached eggs, home fries, hollandaise)

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

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| SHORT RIB HASH 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 | | |

OMELETTES

(served with home fries)

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|---------------------------------------|------|-------------------------------------|------|
| broccoli & cheddar | \$15 | sausage, roasted peppers, provolone | \$17 |
| lobster, potato, crème fraîche & dill | \$23 | black forest ham & gruyère | \$17 |

SIDES

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|----------------------|-----|--------------------------|-----|----------------------|-----|
| ANY STYLE EGG | \$3 | BACON STRIPS | \$5 | FRESH FRUIT | \$9 |
| HOME FRIES | \$5 | PEAMEAL BACON | \$6 | HAM | \$7 |
| GREEN SALAD | \$6 | BREAKFAST SAUSAGE | \$6 | SMOKED SALMON | \$9 |

CHAMPAGNE

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|------------------|-------|----------------------------|-------|--------------------------|-------|
| 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