

# MARBL

## COCKTAILS

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

## STARTERS

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

## BRUNCH

### EGGS BENEDICT

(two poached eggs, home fries, hollandaise)

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

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

### OMELETTES

(served with home fries)

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

## SIDES

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

## CHAMPAGNE

<b>MOET</b>	\$150	<b>VEUVE CLICQUOT</b>	\$150	<b>DOM PÉRIGNON</b>	\$750
<b>MOET ROSÉ</b>	\$180	<b>VEUVE CLICQUOT ROSÉ</b>	\$180	<b>DOM PÉRIGNON ROSÉ</b>	\$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