

MARBL

BRUNCH

STARTERS

KALE CAESAR tuscan kale, bacon, egg, croutons, grana padano	\$12	STEAK TARTARE ricotta salata, truffle oil, crostini	\$19
BEETS whipped goat cheese, frisée, pistachio, pomegranate molasses	\$13	AHI TUNA CEVICHE avocado, citrus, cilantro, queso fresco, corn tortilla	\$15
CRAB STUFFED MUSHROOMS cremini mushrooms, parmesan gratin, garlic butter	\$19	CHINOIS PRAWNS spicy aioli, wasabi peas, sesame, scallions	\$17
BURRATA SALAD heirloom tomatoes, basil, sea salt, olive oil	\$13		

EGGS BENEDICT

(two poached eggs, home fries, hollandaise)

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

SHORT RIB HASH sunny side egg, potatoes, peppers	\$18	RIGATONI alla vodka sauce	\$25
HOGTOWN BREAKFAST two eggs any style, bacon, breakfast sausage, home fries, toast	\$17	MARBL BURGER & FRIES cheddar cheese, lettuce, onion, pickle, tomato, sauce	\$21
CHIA SEED PARFAIT seasonal fruits	\$14	STEAK & EGGS 8oz striploin, chimichurri, two sunny side eggs, home fries	\$28
FRENCH TOAST maple syrup, berries, whipped cream	\$18	YOGURT granola, jam, honey, berries	\$14

OMELETTES

(served with home fries)

broccoli & cheddar	\$15	sausage, roasted peppers, provolone	\$17
lobster, potato, crème fraîche, dill	\$25	black forest ham & gruyère	\$17

SIDES

ANY STYLE EGGS (2)	\$3	BACON STRIPS	\$5	FRESH SEASONAL FRUIT	\$9
HOME FRIES	\$5	PEAMEAL BACON	\$6	SMOKED SALMON	\$9
GREEN SALAD	\$6	BREAKFAST SAUSAGE	\$6		

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

#MeetMeAtMARBL