

MARBL

BRUNCH

STARTERS

LITTLE GEM CAESAR dressing, lemon, crouton, guanciale	\$14	STEAK TARTARE truffle, pickles, egg, ricotta salata, toast points	\$22
ROASTED BABY BEET SALAD pistachios, goat cheese, pomegranate molasses	\$16	BACON WRAPPED SCALLOPS mustard butter, watercress	\$24
CHINOIS PRAWNS wasabi peas, sesame, chili mayo	\$19	STEAK AND SALAD 6oz striploin, tri color salad endive, ridichio, frisee, pinenuts, blue cheese	\$25
BURRATA SALAD heirloom tomatoes, basil, sea salt, olive oil	\$19		

EGGS BENEDICT

(two poached eggs, hashbrowns, hollandaise)

peameal bacon	\$18	crab	\$23
florentine	\$16		

THE DISHES

HOGTOWN BREAKFAST two eggs any style, bacon, breakfast sausage, hashbrowns	\$18	MARBL BURGER & FRIES lettuce, tomato, onion, pickles, house sauce & cheddar	\$25
CHIA SEED PARFAIT coconut parfait, fresh berries	\$15	PASTRAMI HASH poached eggs hollandaise	\$19
FRENCH TOAST peaches & cream	\$18	RIGATONI alla vodka	\$19

OMELETTES

(served with hashbrowns)

goat cheese & spinach	\$17	western, peppers, cheese & ham	\$18
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SIDES

ANY STYLE EGGS (2)	\$3	BACON STRIPS	\$5	FRESH SEASONAL FRUIT	\$9
HASHBROWNS	\$5	PEAMEAL BACON	\$6	CHEDDAR BISCUIT (3 pc) butter & jam	\$14
GREEN SALAD	\$6	BREAKFAST SAUSAGE	\$6		

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

#MeetMeAtMARBL