

MARBL

STARTERS

SOUP OF THE DAY chef's choice soup	\$12	MIXED GREEN SALAD baby greens, cucumber, fennel, radish, sherry dressing	\$12
SPINACH & ARTICHOKE DIP grilled pita	\$9	GOLDEN CAESAR anchovy dressing, bacon, crouton, parmesan, lemon	\$12
CORN BISQUE peaches & cream corn, jalapeño, chorizo	\$9	MEATBALLS veal & pork, fennel seed, creamy polenta, rapini pesto, chillies	\$13
STEAK TARTARE ricotta salata, truffle, toast points	\$21	CHINOIS PRAWNS housemade spicy aioli	\$15
YELLOWFIN TUNA shoestring potatoes, caper, dill, lemon	\$19		
BEET SALAD whipped goat cheese, frisée, pistachio, pomegranate molasses	\$13		

ENTRÉES

TAGLIATELLE POMODORO san marzano tomato sauce, basil, grana padano	\$22	STEAK & FRIES 6oz AAA flat iron, house fries, malt aioli	\$24
PASTA FUSILLI sausage & pepper ragout, ricotta salata	\$24	FISH & CHIPS haddock, house fries, tartar sauce	\$18
TUNA MELT albacore tuna, gruyère, tartar sauce, pickled red onion, multigrain bread, salad	\$21	MUSSELS & FRIES chorizo, tomato, white wine sauce	\$19
TURKEY CLUB roasted turkey breast, bacon, tomato, lettuce, mayo, fries	\$19	DAFFY WINGS crispy salt & pepper duck wings, cilantro, chillies, lime	\$16

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

EXECUTIVE CHEF Ryan Morrison

#MeetMeAtMARBL

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RESTAURANT