

MARLOWE

DINNER

Snacks

Baked oysters <i>New England chowder in a shell</i>	3 ea
Toasted pistachios <i>bourbon, maple & smoked salt</i>	5
Crispy Brussels sprout chips <i>Meyer lemon, sea salt*</i>	6
Berkeley Burrata <i>peach, chili & smoke</i>	7
Sautéed Padron Peppers <i>saffron salt & lemon zest</i>	8

Appetizers

Sweet corn soup <i>crème fraîche, chive & chili</i>	9
Little gem salad <i>avocado, market vegetables, citrus vinaigrette</i>	8
Spiced prawns <i>hot & boozy cocktail sauce</i>	12
Roasted bone marrow <i>salsa verde & fine herbs</i>	11
Classic steak tartare <i>poached quail egg, crostini</i>	12

Mains

Anson Mills polenta <i>wild mushrooms, truffled pecorino & poached farm egg</i>	18
Seared halibut <i>sautéed spinach, glazed baby vegetables & bagna cauda butter</i>	23
Marlowe burger <i>caramelized onions, cheddar, bacon, horseradish aioli & fries</i>	13
“Poulet vert” <i>warm heirloom tomatoes, pole beans & tempura squash blossoms</i>	21
Grilled lamb <i>crispy parmesan & ricotta dumplings, asparagus, english peas & mint</i>	24
Steak frites <i>12oz Creekstone New York Steak, red wine- porcini jus</i>	29

Sides

Summer squash gratin <i>tomato, Bellwether Farms cheeses & buttered breadcrumbs</i>	8
Brown butter Brussels sprouts <i>lemon & sea salt*</i>	6
French fries <i>horseradish aioli</i>	5

Bread served upon request

**Limited availability*

EXECUTIVE CHEF: *Jennifer Puccio*

Gratuity of 18% will be added to parties of 6 or more guests. In support of the Healthy San Francisco Initiative, a 4% surcharge will be added to all food and beverage sales.

We use local and organic ingredients wherever possible.