

BAR MENU



Served Monday to Friday from 2:30 pm to 5:30 pm and Saturday & Sunday from 2:00 pm to 5:30 pm

BITES

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| TOASTED PISTACHIOS | 8 |
| bourbon, maple & smoked salt | |
| CRISPY BRUSSELS SPROUT CHIPS | 9.5 |
| lemon & sea salt | |
| HALF DOZEN OYSTERS | MP |
| smoked mignonette & scallion | |
| BAKED OYSTER | 3.5 |
| new england chowder in a shell | |
| WARM DEVILED EGG | 3 |
| aged provolone, pickled jalapeño & bacon | |
| MARLOWE FRIES | 7 |
| horseradish aioli | |

CLASSICS

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| LITTLE GEM SALAD | 15 |
| avocado, market vegetables & citrus vinaigrette | |
| SMOKED TOMATO SOUP | 12 |
| crispy mozzarella stuffed olives & basil oil | |
| STEAK TARTARE | 16 |
| poached quail egg & crostini | |
| SPICED JUMBO GULF SHRIMP | 18 |
| HOT & boozy cocktail sauce | |
| MARLOWE BURGER | 17 |
| caramelized onions, cheddar, bacon & horseradish aioli | |

Executive Chef Jennifer Puccio | Chef de Cuisine Steve Dustin | * Consuming raw or undercooked proteins may increase your risk of foodborne illness. A 6% SF Business Mandate surcharge will be added to your bill.