



Dinner Served Daily

THE MARC

4 pm – 9 pm

• RESTAURANT •

SHAREABLES

CHEESE & CHARCUTERIE // 29

Artisanal Cheeses, Cured Meats, Seasonal Fruit, Olive Medley, Stoneground Mustard, Nuts, Crostini

TAPENADE FOCACCIA // 15

Marcona Almond & Picholine Olive Tapenade, Roasted Tomato, Olive Oil, Cabernet Vinegar

CORIANDER CURED STEELHEAD TROUT // 18

Pickled Apple & Red Onion, Breakfast Radish, Cypress Grove Fromage Blanc, Buckwheat Blini

BEEF TARTARE // 25

Hand-Cut Beef Tenderloin, Spring Onion Labneh, Chive Blossom, Seeded Lavash

ALBACORE TUNA CRUDO // 24

College Cellars Verjus, Cherry Shoyu, Charred Scallion, Mandarinquat, Grapefruit, Chile Threads

STARTERS

HAYSHAKER GREENS // 15

Rogue Creamery Oregon Blue, Holquist Hazelnut, Brioche Croutons, L'Ecole N° 41 Vinaigrette

PAIN ET FROMAGE // 18

Cypress Grove Midnight Moon Goat Cheese, Red Currant & Walnut Bread, Star Thistle Honey

BEETROOT & CITRUS // 18

Lacquered Beets & Citrus, Toasted Chevre, Fines Herbs, Wild Baby Arugula, Piment d'Espelette

PEA & MOREL MUSHROOM // 16

Chilled Spring Pea Soup, Spring Garlic Cream, Spring Peas, Seared Foraged Morel Mushroom

ENTREES

LEMON RICOTTA AGNOLOTTI // 30

Asparagus & Walnut, Crispy Prosciutto di Parma, Tarragon, Lemon Butter, Shaved Parmesan

SEARED SCALLOPS // 32

Puree of Fennel, Breakfast Radish, Citrus Beurre Blanc, Toasted Hazelnut, Crispy Fennel Salad

BUTTERMILK CURED HALF-CHICKEN // 37

Pomme Puree, Sweet Carrot, Cippolini Onion, Foraged Hedgehog Mushroom Sauce Supreme

SNAKE RIVER FARM FILET MIGNON // 62*

Smoky Red Chimichurri, Sunchoke & Parsnip Puree, Hayshaker Farm Spinach, Sunchoke Chip

SPRING LAMB LOIN // 40

Lamb Loin, Puffed Grain, Early Spring Vegetable, Morel Mushrooms, Green Garbanzo Puree, Mustard Espuma

ROASTED ALASKAN HALIBUT // 39

Cannellini & Fava Bean, Cured Tomato, Picholine Olive, Salsa Verde, Citrus Fleur de Sel

OUR LOCAL ARTISANS IN THE FIELD

HAYSHAKER FARM

FROG HOLLOW FARM

CHANNING FARM

FIRST CUT FARM

WELCOME TABLE

DIXIE ACRES FARM

SNAKE RIVER FARMS

CASTOLDI FARMS

PACIFIC SEAFOODS

DIXIE ACRES FARM

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Special preparation available upon request. Please make your server aware of any food allergies you have.
For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.



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WINES BY THE GLASS

SPARKLING

Antech Limoux, Tradition, Brut, Blanquette de Limoux, FR, NV

Balboa, Sparkling Rosé, Columbia Valley, WA, 2022

Gaston Chiquet, Brut Tradition, Premier Cru, Dizy, FR, NV

WHITE

Balboa, Grüner Veltliner, Columbia Valley, WA, 2021

Long Shadows, Poet's Leap, Riesling, Columbia Valley, WA, 2022

Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2021

L'Ecole No. 41, Marcus Whitman, Chardonnay, Columbia Valley, WA, 2021

ROSÉ

Seven Hills, Columbia Valley, WA, 2022

RED

Foley, Pinot Noir, Santa Rita Hills, CA, 2016

Long Shadows, Saggi, Columbia Valley, WA, 2019

Walla Walla Vintners, Merlot, Walla Walla Valley, WA, 2020

August Forest, Syrah, Walla Walla Valley, WA, 2021

L'Ecole No. 41, Marcus Whitman, Red Blend,

Gramercy Cellars, Cabernet Sauvignon, Walla Walla Valley, WA, 2016

COCKTAILS

AMERICANO

Campari | Sweet Vermouth | Soda | Orange Twist

MW MARTINI

Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion

VIEUX CARRE

Bourbon | Walla Walla Distillery Brandy | Benedictine Sweet Vermouth | Bitters

VESPER

Gin | Vodka | Lillet | Lemon Twist

WHITMAN

Bacon Fat Washed Bourbon | Black Pepper syrup Black Walnut Bitters | Brandied Cherry

WALLA WALLA SOUR

Whiskey | Lemon | Simple Syrup Walla Walla Vintner Red Wine | Brandied Cherry

808 PUNCH

Gin | Pineapple | Lime | Pineapple Szechuan Tart Mixer Basil Syrup | Soda

WHITE NEGRONI

Gin | Suze | Lillet Blanc | Lemon Twist

ZERO PROOF

809 PUNCH

Pineapple | Lime | Pineapple Szechuan Tart Mixer Basil Syrup | Soda

CRANCOLA TEA

Cranberry Juice | Lemon Juice Ceylon Tea-Cola Syrup | Soda

CHAMPAGNE

BIN BRUT

11 915 Billecart-Salmon, Brut Reserve, Mareuil-sur-Aÿ, France, NV 130

12 909 Bollinger, Brut, Special Cuvée, Aÿ, France, NV 146

28 901 Gosset, Grande Reserve, Brut, Epernay, France, NV 169

Gaston Chiquet, Brut Tradition, Premier Cru, Dizy, FR, NV 112

10 907 Pierre Gimonnet, Brut, Cuis, France, NV 96

12

BIN ROSÉ

11 916 Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France, NV 189

10 903 Gosset, Petite Douceur, Epernay, France, NV 98

12

SPARKLING WINE

BIN BRUT

18 911 Antech Limoux, Tradition, Brut, Blanquette de Limoux, FR, NV 39

22 905 Lucien Albrecht, Crémant D'Alsace, Alsace, France, NV 36

15 906 Isenhower Cellars, Roussanne, Extra Brut, Yakima Valley, WA, 2021 77

14 908 Townshend Cellars, Brut, WA, NV 32

12

BIN ROSÉ

20 912 Balboa, Sparkling Rosé, Columbia Valley, WA, 2022 42

914 Rotie, Sparking Rosé, WA, 2021 58

913 XOBC Cellars, Proud Bubbly Rosé, WA, NV 58

12

BEER

16 Modelo 7

16 Coors Light 6

16 Elysian Space Dust 7

15 Kona Longboard 7

Double Mountain Kolsch 7

Pike Brewing Uptown Hazy 6

16 Saison Dupont 9

CRAFT BEER BY TAP

14 Burwood Pilsner 8

5 Dollar Ranch Goat Candy Hazy Pale Ale 8

14 Quirk Amber Lager 8

Pike Brewing Waterfront IPA X

CIDERS

14 Locust Pear Honey X

Locust Blackberry X

Double Mountain Dry Cider X

MINERAL WATER

10 San Pellegrino Mineral Water X