



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

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

ROASTED ALASKAN HALIBUT // 42

Braised Cannellini & Fava Bean, Smoked Paprika, Picholine Olive, Salsa Verde, Citrus Fleur de Sel

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

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

*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.



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WINES BY THE GLASS

SPARKLING

- Antech Limoux, Tradition, Brut, 11
Blanquette de Limoux, FR, NV
- Balboa, Sparkling Rosé, 12
Columbia Valley, WA, 2022
- Gaston Chiquet, Brut Tradition, Premier Cru, 28
Dizy, FR, NV

WHITE

- Balboa, Grüner Veltliner, 10
Columbia Valley, WA, 2021
- Long Shadows, Poet's Leap, Riesling, 12
Columbia Valley, WA, 2022
- Walla Walla Vintners, Sauvignon Blanc, 11
Columbia Valley, WA, 2021
- Jaine, Chardonnay, 12
Evergreen Vineyard, Ancient Lakes, Columbia Valley, WA 2021
- L'Ecole No. 41, Marcus Whitman, Chardonnay, 10
Columbia Valley, WA, 2021

ROSÉ

- Seven Hills, Columbia Valley, WA, 2022 12

RED

- Foley, Pinot Noir, 18
Santa Rita Hills, CA, 2016
- Long Shadows, Saggi, 22
Columbia Valley, WA, 2019
- Walla Walla Vintners, Merlot, 15
Walla Walla Valley, WA, 2020
- August Forest, Syrah, 14
Walla Walla Valley, WA, 2021
- L'Ecole No. 41, Marcus Whitman, Red Blend, 12
- Gramercy Cellars, Cabernet Sauvignon, 20
Walla Walla Valley, WA, 2016

COCKTAILS

AMERICANO

- Campari | Sweet Vermouth | Soda | Orange Twist 12

MW MARTINI

- Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion 16

VIEUX CARRE

- Bourbon | Walla Walla Distillery Brandy | Benedictine 16
Sweet Vermouth | Bitters

VESPER

- Gin | Vodka | Lillet | Lemon Twist 15

WHITMAN

- Bacon Fat Washed Bourbon | Black Pepper syrup 16
Black Walnut Bitters | Brandied Cherry

WALLA WALLA SOUR

- Whiskey | Lemon | Simple Syrup 14
Walla Walla Vintner Red Wine | Brandied Cherry

808 PUNCH

- Gin | Pineapple | Lime | Pineapple Szechuan Tart Mixer 14
Basil Syrup | Soda

WHITE NEGRONI

- Gin | Suze | Lillet Blanc | Lemon Twist 14

ZERO PROOF

809 PUNCH

- Pineapple | Lime | Pineapple Szechuan Tart Mixer 10
Basil Syrup | Soda

CRANCOLA TEA

- Cranberry Juice | Lemon Juice 10
Ceylon Tea-Cola Syrup | Soda

CHAMPAGNE

BIN BRUT

- 915 Billecart-Salmon, Brut Reserve, 130
Mareuil-sur-Aÿ, France, NV
- 909 Bollinger, Brut, Special Cuvée, 146
Aÿ, France, NV
- Gaston Chiquet, Brut Tradition, Premier Cru, 112
Dizy, FR, NV
- 907 Pierre Gimonnet, Brut, 96
Cuis, France, NV

BIN ROSÉ

- 916 Billecart-Salmon, Brut Rosé, 189
Mareuil-sur-Aÿ, France, NV
- 903 Gosset, Petite Douceur, 98
Epernay, France, NV

SPARKLING WINE

BIN BRUT

- 911 Antech Limoux, Tradition, Brut, 39
Blanquette de Limoux, FR, NV
- 905 Lucien Albrecht, Crémant D'Alsace, 36
Alsace, France, NV
- 906 Isenhower Cellars, Roussanne, Extra Brut, 77
Yakima Valley, WA, 2021
- 908 Townshend Cellars, Brut, WA, NV 32

BIN ROSÉ

- 912 Balboa, Sparkling Rosé, 42
Columbia Valley, WA, 2022
- 914 Rotie, Sparking Rosé, WA, 2021 58
- 913 XOBC Cellars, Proud Bubbly Rosé, 58
WA, NV

BEER

- Modelo 7
- Coors Light 6
- Elysian Space Dust 7
- Kona Longboard 7
- Double Mountain Kolsch 7
- Pike Brewing Uptown Hazy 6
- Saison Dupont 9

CRAFT BEER BY TAP

- Burwood Pilsner 8
- 5 Dollar Ranch Goat Candy Hazy Pale Ale 8
- Quirk Amber Lager 8
- Pike Brewing Waterfront IPA 8

CIDERS

- Locust Pear Honey 6
- Locust Blackberry 6
- Double Mountain Dry Cider 8

MINERAL WATER

- San Pellegrino Mineral Water 6