



Dinner Served Thursday – Monday

# THE MARC

5 pm – 9 pm

• RESTAURANT •

## SHAREABLES

### CHEESE & CHARCUTERIE // 29

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

### HOUSE-MADE FOCACCIA // 16

Frog Hollow Farms Roasted Peppers, Olio Verde, Smoked Sea Salt, Roasted Garlic

### CORIANDER CURED STEELHEAD TROUT // 18\*

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

### BEEF TARTARE // 25\*

Hand-Cut Beef Tenderloin, Crème Fraiche, Walla Walla Sweet Onion, Chive, Seeded Lavash

### ALBACORE TUNA CRUDO // 24\*

Olio Verde, Charred Scallion, Apricot, Chili Threads

## STARTERS

### MIXED GREEN SALAD // 15

Rogue Creamery Oregon Blue Cheese, Toasted Hazelnut, Vim and Vinegar's Strawberry Vinaigrette

### BEETROOT & CITRUS // 18

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

### ROASTED MARCONI PEPPER BISQUE // 16

Roasted Marconi Pepper Bisque, Toasted Almonds, Ajo Blanco

## 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, Porcini Mushroom, Sauce Supreme

### ROASTED ALASKAN HALIBUT // 42

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

### THOMAS CATTLE CO. FILET MIGNON // 62\*

Sautéed Local Greens, Confit Baby Potato, Smoky Red Chimichurri

### ROASTED LAMB LOIN // 40

Lamb Loin, Puffed Grains, Autumn Vegetables, Chanterelle Mushroom, Sweet Corn Butter, 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.



Dinner Served Daily

# THE MARC

4 pm – 9 pm

• RESTAURANT •

## 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, Sparkling 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