



Dinner Served Mon – Thurs

THE MARC

5 pm – 9 pm

• RESTAURANT •

SOUPS & SALADS

SOUP OF THE MOMENT // MP

Rotating Seasonal Soup

THE MARC SALAD // 15

Fines Herbes, Shallot, Crushed Hazelnuts, Croutons, Vim and Vinegar's Strawberry Vinaigrette

Add Grilled Chicken Breast // 7

Add Hanger Steak // 12

Add Cured Sockeye Salmon // 12

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano, Anchovy, Pangrattato

Add Grilled Chicken Breast // 7

Add Hanger Steak // 12

Add Cured Sockeye Salmon // 12

STARTERS

TRUFFLE FRIES // 7

Truffle Salt, Parmigiano Reggiano, Herbs. Served with Aioli

BREAD SERVICE // 13

Housemade Focaccia, Rotating Specialty Extra Virgin Olive Oil, Local Dolce Vinegar

HONEYNUT SQUASH // 18

Roasted Honeynut Squash, Local Honey, Lime, Chili, Ginger-Toasted Pumpkin Seed

CRISPY BRUSSELS SPROUTS // 15

Caesar Dressing, Colatura di Alici, Parmigiano Reggiano

CHEESE & CHARCUTERIE // 29

Assortment of Cheeses and Cured Meats, Seasonal Fruit, Olives, Giardiniera Pickles, Stone-Ground Mustard, Nuts, Crostini

SAUTÉED JUMBO PRAWNS // 23

Garlic, White Wine, Local Chili, Tomato, Parsley. Served over Grilled Bread

ENTREES

POTATO GNOCCHI // 30

Local Mushrooms, Guanciale, Brown Butter, Parmesan

PASTA BOLOGNESE // 38

Braised Beef and Frog Hollow Farm's Tomato Sauce, Housemade Pappardelle, Parmigiano Reggiano, Jimmy Nardello Chili Crisp

BUTTERMILK-CURED HALF CHICKEN // 37

Pomme Puree, Roasted Vegetables, Sauce Supreme

PAN-SEARED HALIBUT // 48

Saffron Risotto, Beldi Olives, Spicy Persillade

BRAISED BEEF SHORT RIB // 42

Seared Polenta, Root Vegetables, Winter Mushrooms, Frog Hollow Farm's Tomato Sauce, Pickled Mirepoix

STEAKS

Served with Roasted Local Mushrooms, Chimichurri Butter

14 oz Ribeye // 89

8 oz Hanger Steak // 46

Add 2 oz Seared Foie Gras // 18

SIDES

SAUTÉED CORN // 8

Aioli, Smoked Paprika, Lemon

GRILLED VEGETABLES // 8

Crispy Garlic, Balsamic Vinegar

1 OZ ROGUE CREAMERY SMOKEY BLUE // 8

ROASTED GARLIC MASHED POTATOES // 9

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

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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** 12
Campari | Sweet Vermouth | Soda | Orange Twist

- MW MARTINI** 16
Gin | Dry Vermouth | Pickled Onion Brine | Pickled Onion

- VIEUX CARRE** 16
Bourbon | Walla Walla Distillery Brandy | Benedictine
Sweet Vermouth | Bitters

- VESPER** 15
Gin | Vodka | Lillet | Lemon Twist

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

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

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

- WHITE NEGRONI** 14
Gin | Suze | Lillet Blanc | Lemon Twist

ZERO PROOF

- 809 PUNCH** 10
Pineapple | Lime | Pineapple Szechuan Tart Mixer
Basil Syrup | Soda

- CRANCOLA TEA** 10
Cranberry Juice | Lemon Juice
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
- 11 Gaston Chiquet, Brut Tradition, Premier Cru, 112
Dizy, FR, NV
- 907 Pierre Gimmonnet, 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

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