



Dinner Served Thurs – Mon

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,
Rogue Creamery Smokey Blue,
Vim and Vinegar's Strawberry Vinaigrette

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano,
Anchovy, Pangrattato

Add Grilled Chicken Breast // 7

Add Hanger Steak // 18

Add Jumbo Prawns // 12

STARTERS

TRUFFLE FRIES // 9

Truffle Salt, Herbs. Served with Aioli

FOCACCIA // 13

Housemade Focaccia, Rotating Specialty Extra
Virgin Olive Oil, Klicker Strawberry Vinegar

SEASONAL SQUASH // 18

Roasted Squash, Local Honey,
Lime, Chili

CRISPY BRUSSELS SPROUTS // 15

Harissa Aioli, Marcona Almonds,
Roasted Peppers

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, Pancetta, Brown Butter,
Parmesan

PASTA BOLOGNESE // 38

Braised Beef, Housemade Pappardelle,
Jimmy Nardello Chili Crisp,
Parmigiano Reggiano

BUTTERMILK-CURED HALF CHICKEN // 37

Pomme Puree, Roasted Vegetables,
Sautéed Mushrooms, Sauce Supreme

PAN-SEARED HALIBUT // 48

Saffron Risotto, Roasted Pepper, Beldi Olives,
Spicy Persillade

BRAISED BEEF SHORT RIB // 42

Seared Polenta, Root Vegetables, Mushrooms,
Tomato Sauce, Baby Bok Choy, 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

Add 1 oz Rogue Creamery Smokey Blue // 8

SIDES

SAUTÉED CORN // 8

Aioli, Smoked Paprika, Lemon

GRILLED VEGETABLES // 8

Crispy Garlic, Balsamic Vinegar

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

*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, Blanquette de Limoux, FR, NV	11
Balboa, Sparkling Rosé, Columbia Valley, WA, 2022	15
Gaston Chiquet, Brut Tradition, Premier Cru, Dizy, FR, NV	28

WHITE

Balboa, Grüner Veltliner, Columbia Valley, WA, 2021	12
Long Shadows, Poet's Leap, Riesling, Columbia Valley, WA, 2022	13
Walla Walla Vintners, Sauvignon Blanc, Columbia Valley, WA, 2023	12
Jaine, Chardonnay, Evergreen Vineyard, Ancient Lakes, Columbia Valley, WA 2022	12
L'Ecole No. 41, Marcus Whitman, Chardonnay, Columbia Valley, WA, 2021	14

ROSÉ

Seven Hills, Columbia Valley, WA, 2023	12
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RED

Lagana, Pinot Noir, Breezy Slope Vineyard, WA, 2022	20
Long Shadows, Saggi, Columbia Valley, WA, 2020	22
Walla Walla Vintners, Merlot, Walla Walla Valley, WA, 2021	15
August Forest, Syrah, Walla Walla Valley, WA, 2022	18
L'Ecole No. 41, Marcus Whitman, Red Blend 2021	15
Matthews Winery, Cabernet Sauvignon, Columbia Valley, WA, 2021	18

CRAFT BEER BY TAP

Burwood Pilsner	8
Quirk GL Hazy IPA	8
Bale Breaker, Hazy IPA	8
Big House Brewing, Oktober Fest	8

BEER

Modelo	7
Coors Light	6
Elysian Space Dust	7
Kona Longboard	7
Guinness	8
Black Raven Pilsner	6
Saison Dupont	9

CIDERS

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

COCKTAILS

CHAMPS DU PROVENCE DW Distilling Brandy St. Germain Lemon Lavendar Bitters	17
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NIGHT IN JALISCO Reposado Tequila Meletti Amaro Orange Bitters Chocolate Bitters Orange Twist	18
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OLD PAL Rye Campari Dry Vermouth Lemon Twist	16
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FERNET TUMBADO Blanco Tequila Fernet Quaglia Creme de Cacao Chocolate Bitters Walla Walla Roastery Cold Brew	16
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WHITMAN OLD FASHIONED Bacon Fat Washed Bourbon Black Pepper syrup Black Walnut Bitters Brandied Cherry	18
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PISCO SOUR Pisco Lime Simple Syrup Egg White Bitters	16
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JUNGLE BIRD Dark Rum Campari Pineapple Juice Lime Simple Syrup	16
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CHOKER ARTIST Gin Cynar Artichoke Amaro Green Chartreuse Orange Bitters Orange Twist	17
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BITTER SCOTSMAN Blended Scotch Fernet Branca Green Chartreuse Orange Twist	18
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ZERO PROOF

FRENCH 86 Dhos Gin-Free Lemon Simple Syrup Zero Proof Prosecco	15
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GIMLESS Dhos Gin-Free Lime Juice Simple Syrup	14
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NON COLLINS Dhos Gin-Free Lemon Juice Simple Syrup Soda	14
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CRANCOLA TEA Cranberry Juice Lemon Juice Ceylon Tea-Cola Syrup Soda	11
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809 PUNCH Pineapple Lime Pineapple Szechuan Tart Mixer Basil Syrup Soda	12
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