



Served Daily

# 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, Parmigiano Reggiano, Herbs. Served with Aioli

### FOCCACCIA // 13

Housemade Focaccia, 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, Guanciale, 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, Beldi Olives, Spicy Persillade

### BRAISED BEEF SHORT RIB // 42

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

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

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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 12
- Gaston Chiquet, Brut Tradition, Premier Cru, Dizy, FR, NV 28

### WHITE

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

### ROSÉ

- Seven Hills, Columbia Valley, WA, 2022 12

### RED

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

## 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 Sweet Vermouth | Bitters 16

### VESPER

- CGin | Vodka | Lillet | Lemon Twist 15

### WHITMAN

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

### WALLA WALLA SOUR

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

### 808 PUNCH

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

### WHITE NEGRONI

- Gin | Suze | Lillet Blanc | Lemon Twist 14

## ZERO PROOF

### 809 PUNCH

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

### CRANCOLA TEA

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

## CHAMPAGNE

### BIN BRUT

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

### BIN ROSÉ

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

## SPARKLING WINE

### BIN BRUT

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

### BIN ROSÉ

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

## 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
- Quirk Amber Lager 8

## MINERAL WATER

- San Pellegrino Mineral Water 6

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