



Dinner Served Daily

THE MARC

• RESTAURANT •

5 pm – 9 pm

SHAREABLES

CRISPY PORK BELLY // 22

Fresh Apricot, Shaved Fennel, Mint, Verjus Blanc

CHERRY TOMATO CONFIT & BURRATA // 22

Burrata, Warm Cherry Confit, Basil, Garlic Chips, Grilled Sourdough

WALLA WALLA SWEET ONION DIP // 14

Summer Vegetable Crudités, Crispy Onions, Black Pepper

GRILLED FOCACCIA // 10

Choice Of Olive oil and Balsamic Vinegar or
Butter & Sea Salt

CHARCUTERIE BOARD FOR TWO // 29

Assortment of Cheeses & Cured Meats, Olives, Giardiniera Pickles
Stone-Ground Mustard, Nuts, Crackers

SOUPS & SALADS

SOUP OF THE SEASON // 12

THE WHITMAN CAESAR // 18

Romaine, House Dressing, Parmigiano, Anchovy, Pangrattato

HEIRLOOM TOMATO SALAD // 19

Shaved Cucumber, Basil, Extra Virgin Olive Oil, Aged Balsamic

THE MARC SALAD // 15

Local Greens, Fines Herbes, Shallot, Crushed Hazelnuts,
Rogue Creamery Smokey Blue Cheese, Strawberry Vinaigrette

Add Protein to Any Salad

*Grilled Chicken Breast // 7**

*Jumbo Prawns // 12**

*Grilled Sirloin Cap Steak // 19**

SIDES

CHARRED SUMMER SQUASH // 12

Zucchini, Yellow Squash, Basil, Balsamic

WILD MUSHROOM FARRO // 12

Parmigiano, Herbs, Butter

ROASTED SWEET PEPPERS & WALLA WALLA ONIONS // 14

Sherry Vinegar, Toasted Hazelnuts, Chives

SWEET CORN SUCCOTASH // 12

Walla Walla Sweet Onion, Roasted Pepper, Summer
Vegetables, Herb Butter, Lemon

ENTREES

STEAK FRITES// 38 *

8oz Hanger Steak, Truffle Fries, Garlic Demi-Glace
Add Sauce Au Poivre // 4

GRILLED HALF CHICKEN // 35 *

Summer Potato Salad, Garlic Green Beans, Charred
Lemon, Rosemary Chicken Jus

KING SALMON // 44 *

Summer Squash Ratatouille, Creamy Polenta, Basil

PORK CHOP // 38 *

Sweet Corn Succotash, Cherry Tomatoes, Walla
Walla Onion

GRILLED LAMB LOIN // 42 *

Sweet Corn Risotto, Roasted Cherry Tomatoes, Basil
Pistou, Lamb Jus

TOMATO & SUMMER VEGETABLE RAGU PASTA // 28

Stewed Tomato, Yellow Squash, Capers, Parmesan, Basil

PASTA BOLOGNESE // 29

Braised Beef, Parmigiano Reggiano, Chili Crisp

STEAKS

Pacific Northwest Raised

Served With Confit Potatoes, Seasonal Vegetables, House Pickles

14 OZ NEW YORK STRIP // 54 *

8 OZ HANGER STEAK // 38 *

8 OZ SIRLOIN PICANHA // 42 *

Add Jumbo Prawns // 12

Add Sauce Au Poivre // 4

OUR LOCAL ARTISANS IN THE FIELD

Frog Hollow Farm

Chesed Farms

Pacific Seafoods

St Helen's Beef

Painted Hills Beef

Walla Walla Cheese Company

*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.
For parties of 6 or more a 20% gratuity will be applied.



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WINES BY THE GLASS

SPARKLING

Tirriddis, House Blanc Columbia Valley, WA, NV	12
Pierre Sparr, Crémant d’Alsace Brut Rosé, France, NV	16
Elentone, Shadowplay, Sparkling Pinot Noir Rosé Rainmaker Vineyard, Columbia Gorge, WA, 2020	25

WHITE

Gorgiste, Grüner Veltliner Columbia Gorge, WA, 2023	16
Lucius, Concrete Albarino Lawrence Vineyard, Royal Slope, WA, 2023	14
Walla Walla Vintners, Sauvignon Blanc Les Collines Vineyard, Walla Walla Valley, WA, 2024	14
August Forest, Viognier Carousel Vineyard, Yakima Valley, WA, 2024	16
Abeja, Beekeeper’s White, Chardonnay Washington State, 2025	16

ROSÉ

Brook & Bull, Rosé of Mourvèdre Blend Inland Desert Vineyard, Yakima Valley, WA, 2025	12
Open Soul, Rosé of Pinot Noir, Willamette Valley, OR, 2024	15

RED

Flâneur, Pinot Noir, Willamette Valley, OR, 2024	19
Rizzi, Nebbiolo, Langhe, Italy, 2022	16
Saviah Cellars, The Stones Speak Estate Syrah Walla Walla Valley, WA, 2022	19
L’Ecole No. 41, Marcus Whitman Red Blend Columbia Valley, WA, 2022	16
Long Shadows, Saggi, Sangiovese Blend Columbia Valley, WA, 2021	25
Sagemoor, Estate Cabernet Sauvignon Columbia Valley, WA, 2022	18

DRAFT

Burwood Brewing Pilsner, Walla Walla, WA	8
Varietal Brewing ‘Sunlight’ Citrus Wheat Ale, Sunnyside ,WA	8
White Bluffs ‘Nectar Of Gods’ (NOG) IPA, Richland, WA	8
Five Dollar Ranch ‘Goat Candy’ Hazy Pale Ale, Walla Walla, WA	8

BOTTLED & CANNED

Modelo ‘Especial’, Mexico	7
Coors Light	6
Terminal Gravity ‘Eagle Cap’ IPA, OR	7
Kona Longboard Lager, HI	7
Guinness, Ireland	8
Black Raven Pilsner, WA	6
Saison Dupont, Belgium	12
Fort George ‘Cavatica’ Stout, OR- 16oz	12
No-Li ‘Porch Glow’ Amber Ale WA	7

COCKTAILS

WHITMAN OLD FASHIONED Bacon Fat Washed Bourbon Black Pepper Syrup Black Walnut Bitters Brandied Cherry <i>-Crafted by Kalani Cayaban-</i>	19.28
GRASS IS GREENER Hendricks Gin Cucumber Mint Lime St Germain Soda <i>-Crafted by Deanna Sikma-</i>	17
QUETZALCŌĀTL Reposado Tequila House Made Chocolate Amaro Pineapple Lime Habenero Bitters Agave Syrup Cinnamon <i>-Crafted by Aubrey Meliah-</i>	17
LA PINATA Watermelon-Infused Rum Raspberry Liqueur Lime Strawberry Syrup <i>-Crafted by Joel Ortega-Osorio-</i>	16
THE TOUCHET GLOW Vodka Matcha Powder Lavender Syrup Sipsmith Sloe Gin Coconut Milk <i>-Crafted by Amanda Cottrill-</i>	16
WILL UBE MINE House Made Ube Cream Liqueur Black Tea Planteray OFTD Rum Thai-Spiced Caramel <i>-Crafted by Aubrey Meliah-</i>	17
OAXACAN FIRECRACKER Xicaru Espadin Mezcal Pomegranate Liqueur Lime Scrappy’s Firewater Bitters <i>-Crafted by Kalani Cayaban-</i>	17
THE GIRLFRIEND EXPERIENCE Gin Passionfruit Orgeat Lime Angostura Bitters <i>-Crafted by Aubrey Meliah-</i>	16
WALLA SANGRIA Blood Orange and Spice-Infused Wine DW Brandy Blackberry Liqueur Orange Soda Water <i>-Crafted by Kevin King-</i>	15
COFFEE AND CIGARETTES Gin Iced Coffee Campari Fernet Branca Grenadine <i>-Crafted by Lesley Kilgore -</i>	16

ZERO PROOF

MIONETTO SPRITZ Mionetto Aperitivo, Zero Proof Prosecco, Lemon	14
FRENCH 86 Empress 1908 Alcohol-Free Gin Lemon Simple Syrup Zero Proof Prosecco	14
STRAWBERRY & MINT MULE Housemade Strawberry Syrup, Lime, Mint, Ginger Beer	12
HERBALIZED DAIQUIRI Pathfinder ‘Hemp & Root’, Lime, Orgeat Almond Syrup	14

CIDER

Yonder ‘Mazama’ Spiced Pear Cider, WA- 16oz	9
Endless Orchard Blueberry Basil Cider, WA	8
Double Mountain Dry Cider, OR	8