



Served Mon - Fri

THE MARC

7 am – 10:30 am

• RESTAURANT •

BREAKFAST

SEASONAL THREE-EGG SCRAMBLE // 19

Three eggs softly scrambled with seasonal vegetables, fresh herbs and cheese. Served with Breakfast Potatoes & Buttered Toast

SEASONAL HEIRLOOM TOMATO BENEDICT // 24

Honey Ham, Heirloom Tomatoes, Two Poached Eggs, English Muffin, Basil Pistou Hollandaise, Breakfast Potatoes

THE MARC BREAKFAST // 18

Two Eggs Your Way, Choice of Bacon, Ham or Breakfast Sausage, Breakfast Potatoes, Toast

CLASSIC EGGS BENEDICT // 22

English Muffin, Honey Ham, Two Poached Eggs, Hollandaise, Breakfast Potatoes

BREAKFAST SANDWICH // 18

Scrambled Eggs, Grilled Sourdough, Walla Walla Sweet Onion Mayo, Sharp Cheddar, Applewood Smoked Bacon. Served with Breakfast Potatoes & Seasonal Fruit

AVOCADO TOAST // 16

Grilled Country Sourdough, Walla Walla Sweet Onion Jam, Avocado, Poached Egg, Breakfast Radish, Herbs & Chili Crisp
-Add Second Egg // 4

BRIOCHE FRENCH TOAST // 22

Whipped Butter, Seasonal Fruit Compote, Maple Syrup & Powdered Sugar

PANCAKES // 15

Three Buttermilk Pancakes, Whipped Butter, Maple Syrup & Seasonal Fruit

STEEL CUT OATS // 14

Brown Sugar, Milk, Candied Walnuts, Fresh Fruit

GREEK YOGURT BOWL // 15

Honey-Vanilla Greek Yogurt, Seasonal Fruit, House Granola, Marcona Almonds, Toasted Coconut & Dark Chocolate

SIDES

APPLEWOOD SMOKED BACON // 6

MAPLE & BLACK PEPPER SAUSAGE // 6

GRILLED COUNTRY HAM // 10

BREAKFAST POTATOES // 6

TWO EGGS YOUR WAY // 7

TOAST // 4

*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.
A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

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BEVERAGES

JUICE // 6

Orange, Grapefruit, Cranberry, Pineapple

STEVEN SMITH HOT TEA // 5

Full-Leaf Black Tea / British Brunch or Lord Bergamot
Herbal Infusion / Meadow, Peppermint Leaves, or Big Hibiscus
Organic Green Tea / Spring Greens or Jasmine Silver Tip

WALLA WALLA ROASTERY DRIP COFFEE // 6

Guatemala Los Volcanes
Decaf Mokha Java

WALLA WALLA ROASTERY HOUSE ESPRESSO

Double Shot / 7
Americano / 7
Latte / 9
Cappuccino / 9
Mocha / 9

EYE-OPENERS

MIMOSA // 12

Orange or Grapefruit Juice

GREYHOUND // 13

Vodka, Grapefruit Juice

SCREWDRIVER // 13

Vodka, Orange Juice

BLOODY MARY OR MARIA // 16

Vodka or Tequila, House Bloody Mary Mix,
Candied Bacon, Pickled Garnish

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