

BITES, SNACKS & STARTERS

Half Dozen OYSTERS smoked mignonette & scallion

Spiced Jumbo Gulf SHRIMP hot & boozy cocktail sauce

Smoked SABLEFISH Toast cultured butter, poached egg, winter lettuces & lemon

Warm Deviled EGG aged provolone, pickled jalapeño & bacon

FRENCH TOAST Soldiers vanilla bean creme anglaise & caramel sauce to dip

Housemade Mini ECLAIRS a sweet and seasonally inspired trio

SWEETS, NUTS, FRUITS & GRAINS

Bruleed Winter CITRUS passion fruit curd & candied pistachio

Greek Yogurt PANNA COTTA marinated berries & seeded granola

House Made RICOTTA toast quince, kumquat & chestnut honey

Buttermilk PANCAKES smoked maple syrup & bacon butter

SAVORIES, EGGS & SANDWICHES

BURRATA Tartine grilled levain, candied bacon, chicories & balsamic

Smoked SALMON grilled bagel, avocado, alfalfa sprouts, cucumber, citrus & shaved vegetables

CRAB & Rock SHRIMP Crepe fine herbes, frisee & spicy citrus hollandaise

Kale & Brussels Sprout CAESAR soft boiled egg, focaccia croutons & caviar

14 Anson Mills POLENTA wild mushrooms, parmesan, truffle salsa verde & poached farm egg

Grilled CALAMARI & CHORIZO Flatbread poached egg, avocado, salmon roe, toasted garlic & cilantro

Tomato Baked EGGS spiced lamb, chickpeas, artichokes, swiss chard & yogurt

Crispy Fried CHICKEN SANDWICH caesar aioli, bacon & field greens, served with french fries

Marlowe BURGER caramelized onions, cheddar, bacon & horseradish aioli, served with french fries