

FOR THE TABLE

Artisan antipasto ♡

charcuterie, artisan cheeses,
peppers, olives, grilled bread 27

- **Jumbo shrimp GF**
- "Marquis cocktail" horseradish 24
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- **Chilled oysters GF**
- caviar, buttermilk, lemon, dill 23

- **Fried eggplant GF**
- tofu, cashew, Gai lan, lime,
- sweet chili sauce 19
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STARTER

Fall squash soup ♡

Mimolette cheesecake, ginger snap, sage 16

Yellowfish tuna tartare ♡

celery root, radish, ginger, squid ink tuile,
blood orange 23

Smoked salmon terrine ♡

goat cheese, leek, trout roe, dill oil, pumpernickel 21

Marquis salad GF

bibb lettuce, romaine, gem, herb vinaigrette 14

Caesar salad ♡

baby romaine, lavash, Parmesan crème 15

Carrot and beet salad GF

Greek yogurt, Bartlett pear, Vadouvan 18

PASTA

Gemelli cacio e pepe, Pecorino Romano 26

Rigatoni braised pork, fresh basil, extra virgin olive oil, Sunday gravy 28

Gnocchetti nero rock shrimp, potato, garlic, chili oil 32

Bucatini grandi bacon, Jjidori egg yolk, Sicilian pistacho, Parmesan espuma 29

ENTRÉE

King salmon ♡

squash risotto, red cabbage, persillade,
brown butter 42

Black bass ♡

shrimp dumpling, maitake mushrooms, cabbage,
eggplant, Thai coconut curry, XO 44

The Marq burger ♡

double smash, milk bun, Cooper Sharp, pork belly,
pickles, Marq sauce, Parmesan fries 24

Allen Brothers filet mignon GF

roasted chestnuts, cipollini onion, lentil, kale,
Shropshire blue cheese 58

Mushroom lasagna

ricotta, aged tonic, red vine sorrel, black truffles 35

Veal chop GF

veal cheek polenta, collard greens, natural jus 54

Long island duck breast ♡

fig and onion tart, caulilini, natural jus 45