



APPLE STORE

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MARLOW'S APP



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### J.T.'S KETTLE CHIPS 9

Crispy Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

### SHRIMP & CRAB "NACHO" PLATE 11.2

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

### MARLOW'S FAMOUS HUMMUS 8.5

Classical Creamy Hummus, Crisp Veggies, Toasty Seasoned Pita, Extra Virgin Olive Oil

### TAVERN SALAD 6.5

Baby Artisan Field Greens, Boston Bibb, Radish, Carrot, Garbanzo, Spiced Seeds, Sweet Herb Vinaigrette  
*Grilled Chicken +5 | \*Grilled Salmon +9.5*

### \*AHI TUNA POKE 13.7

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

### SMOKED TROUT DIP 8.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

### TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

### TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

### WARM BRIE FONDUE 12.5

Creamy Brie, White Wine, Pretzel Bread

### CLASSIC CAESAR 7

Romaine Hearts, Tuscan Kale, Chopped Egg, Parmesan, Crumbled Focaccia Crouton, Oven Roasted Tomato, Caesar Dressing  
*Blackened Chicken +5 | \*Blackened Salmon +9.5*

### FIRECRACKER SHRIMP 12

Crispy Tempura Shrimp, Red & Poblano Peppers, Cracklin' Spicy & Sweet Chili Sauce

### ASPARAGUS FRIES 6.7

Crispy Thin Asparagus, Tarragon, Citrus Aioli

### HANDCRAFTED FLATBREAD pd

Made with the Freshest Ingredients in the Kitchen, Daily!

## TAVERN FAVORITES

### GRILLED CHICKEN FARFALLE 17

Prestige Farms Chicken, Sautéed Spinach, Wild Mushrooms, Farfalle Pasta, Sweet Peas, Pine Nuts, Sauce Velouté

### PAN SEARED TRIGGER FISH 22

Panko-Chive Crusted, Basmati Fried Rice, Edamame, Shitake Mushroom, Napa Cabbage, Miso Soy Vinaigrette

### \*ROYALE WITH CHEESE 16

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

### \*BLACK AND BLUE STEAK SALAD 15

Grilled Beef Tenderloin, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

### SHRIMP & GRITS 18

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

### \*GRILLED CENTER CUT FILET 25

Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction

### \*GRILLED ATLANTIC SALMON 19

Jumbo Pearl Cous Cous, Kale, Grapes, Toasted Almonds, Beurre Blanc

### GRAIN & VEGGIE POKE BOWL 15

Quinoa, Farro, Puffed Wild Rice, Cucumber, Radish, Edamame, Shiitake, Pickled Red Onion, Fresh Cilantro, Avocado, Herbed Rice Wine Vinaigrette  
*Roast Chicken +5 | \*Ahi Tuna Poke +6*

## SIDE BARS ALL 3.5

NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD • WHITE CHEDDAR GRIT CAKE • HAND-CUT TAVERN FRIES  
FRESH FRIED OKRA +1 • CHICK PEA FRIES +1 • FRESH FRUIT • JALAPEÑO CORN GRITS

## SWEET STUFF

### CLASSIC CRÈME BRÛLÉE 6

This NYC Classic, House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

### WARM CHOCOLATE CAKE 7.5

Molten Chocolate Cake, Fresh Whip Cream, Powdered Sugar

## BIG BAR SANDWICHES

Your Choice of Side Bar Selection

### CHICKEN PANINI 12.5

Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Herb Focaccia

### PRIME RIB FRENCH DIP 16.8

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll

### INFAMOUS FISH TACOS 13

Blackened Tilapia, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Tortillas

### \*TAVERN BURGER 9.9

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Toasted Sesame Brioche Roll  
*Add any Cheese in the Kitchen +2*

*Try our House-Made Tomato Bacon Jam...it's delicious...and FREE  
Not a fan of beef? Sub with grilled Prestige Farms Chicken*

### VERY VEGGIE BURGER 9.5

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

## TAVERN RULES

SATISFACTION GUARANTEED  
- Just talk to us -

ABOUT THE TAVERN RULES, DON'T TALK ABOUT THEM WITH YOUR MOUTH FULL ★ MUSIC IS AT THE VOLUME WE LIKE. EAR PLUGS AVAILABLE UPON REQUEST. ★ CELEBRATE ALL YOU WANT, BUT, WE DON'T SING HAPPY BIRTHDAY ★ WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.

THE GUEST IS USUALLY RIGHT.  
OK, ALWAYS!

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER. 1

- PEACHY GEORGIA PEACH & GINGER MARGARITA** Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Agave 11
- THE PIONEER** ASW'S Rye & Cherry Smoked Barley Duality, Fresh Lemon, Honey, Aquafaba, Fever-Tree Spiced Orange Ginger Ale, Rose Water 12
- THE MATRIX** Ada Lovelace Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise 11.5
- PINEAPPLE RUM EXPRESS** Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg 10.5
- NEW FASHIONED** Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock 11.5
- BLUEBERRY BUCK** The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Fever-Tree Premium Ginger Beer, Fresh Nutmeg 9.75
- BLACKBERRY MOJITO** Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 9.5
- MT "INFAMOUS" MANHATTAN** High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry 12
- GRAPEFRUIT RICKY (2.0)** American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 10.75
- TOMMY'S FAVORITE SANGRIA** Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave ★ *Red & White Available all Year Long* 9.5 | 36
- OUR BARREL AGED COCKTAILS** Hand-Crafted Every Month! ★ **SCRAPPY OLD TIMER** Old Forester Bourbon pd ★ **NEGRONI** The Classic pd

**WHITE GRAPES**

**"START A TAB."**  
 IT SHOWS INITIATIVE.  
 - M.

**RED GRAPES**

**SPARKLING & BUBBLY**

- MICHELLE BRUT, Columbia Valley NV 8 | 32
- ROSE ALL DAY, South France NV 250ml 12
- VEUVE CLICQUOT YELLOW LABEL, Champagne NV 79

**FRUITY, REFRESHING AND NOT TOO DRY**

- PINOT GRIGIO, STEMMARI, Sicilia '17 6.75 | 27
- PICPOUL, G. BASBOU, Languedoc-Roussillon '18 8 | 32
- RIESLING, DR. L, Germany '17 8.25 | 33
- CONUNDRUM, California '16 9.75

**DRY, FRESH AND CRISP**

- SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16 7.75 | 31
- PINOT GRIS, VILLA WOLF, Pfalz, Germany '16 8.5 | 34
- ROSE, DOMAINE DE MILLET, Côte de Gascogne '18 9.75 | 39
- SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '18 10
- SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18 10.5 | 42

**RICH, CREAMY AND VOLUPTUOUS**

- CHARDONNAY, HARKEN, BARREL FERMENTED California '19 7.75 | 31
- CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16 9.25 | 37
- CHARDONNAY, BLACK STALLION, Napa Valley '15 10.25 | 41
- CHARDONNAY, LA CREMA, Monterey '17 11.75 | 47

**SOMMELIER SELECT**

- SAUVIGNON BLANC, PEJU, Napa '18 12 | 48
- CHARDONNAY, RAMEY, Sonoma Coast '16 18 | 72

**BERRIES FROM THE BARREL**

- PINOT NOIR, CHATEAU ST. JEAN, California '17 7.75 | 31
- PINOT NOIR, HAHN ESTATE, Arroyo Seco '16 12.25 | 49
- PINOT NOIR, STOLLER, Dundee Hills '17 12.5 | 50

**EARTHY, FRUITY AND BLENDED**

- MERLOT, BENZIGER, Sonoma County '15 9.25 | 37
- SYRAH BLEND, BASTIDE MIRAFLORES, Côtes du Roussillon '16 12 | 48

**RICH, SMOKY, SEXY**

- CABERNET SAUVIGNON, " ", Washington '18 8 | 32
- TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15 11 | 44

**BIG, BOLD, BEAUTIFUL**

- MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16 10 | 40
- CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16 13.25 | 53
- CABERNET SAUVIGNON, SCHWEIGER VINEYARDS, Spring Mountain '14 18 | 72

**SOMMELIER SELECT**

- PINOT NOIR, PATZ & HALL, Sonoma Coast '16 17 | 68
- MERLOT, DUCKHORN, Napa Valley '16 18 | 72
- CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17 20 | 80
- CABERNET SAUVIGNON, CAYMUS, Napa Valley '17 27

*Wines and Vintages Subject to Availability. Sommelier Wines are Coriuan Protected.  
Tell your server to put a Cork in it!*

**IN BOTTLE | CANNED**

MILLER HIGH LIFE, WI 2.50	COORS LIGHT, CO 3.95	SAM ADAMS LAGER, MA 5.85	WHITE CLAW RUBY GRAPEFRUIT, IL 5.50
PBR (16OZ. CAN), WI 3.00	MILLER LITE, WI 4.50	BLUE MOON WHITE, CO 5.85	TRULY ORIGINAL LEMONADE 5.75
BUDWEISER, MO 3.85	MICHELOB ULTRA, MO 5.00	HEINEKEN O.O, N/A, NLD 5.85	SCOFFLAW GEORGIA PEACH 6.00
BUD LIGHT, MO 3.95	CORONA, MEX 5.50	HEINEKEN, NLD 5.95	

**ICE COLD GEORGIA BEER**

- SWEETWATER SEASONAL SELECTION, GA pd
- SWEETWATER 420, EXTRA PALE ALE, GA ABV 5.4 5.50
- JEKYLL BREWING COOTER BROWN ALE, GA ABV 6.0 5.75
- 3 TAVERNS PRINCE OF PILSEN, PILSNER, GA ABV 5.0 5.85
- CREATURE COMFORT'S AUTOMATIC, PALE ALE, GA ABV 5.2 5.95
- WILD HEAVEN ATL EASY ALE, PALE ALE, GA ABV 5.5 6.25
- BURNT HICKORY DIDJITS, BLOOD ORANGE IPA, GA ABV 7 .5 6.50
- WILD LEAP CHANCE IPA, GA ABV 6.2 6.50
- SCOFFLAW BASEMENT, IPA, GA ABV 7.5 6.75

**ICE COLD CRAFT BEER**

- WICKED WEED BURST, BERLINER WEISSE, SEASONAL SELECTION, NC pd
- NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4 5.50
- BROOKLYN AMBER LAGER, NY ABV 5.2 5.85
- SIERRA NEVADA PALE ALE, CA ABV 5.6 5.85
- STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 6.00
- CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5 6.00
- DISTIL WEISENHEIMER, HEFEWEIZEN, IL ABV 5.2 6.00
- FOUNDERS PORTER, MI ABV 6.5 6.25
- LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5 6.50
- BELL'S TWO HEARTED, IPA, MI ABV 7.0 6.75
- LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0 6.75
- VICTORY GOLDEN MONKEY, BELGIAN TRIPLE, PA ABV 9.5 7.25