

T H E

m a r s H
T a v e r n

GREENS

CLASSIC CEASAR 14

artisan romaine/parmesan/focaccia crouton

HOUSE SALAD (gf) 15

Baby greens/carrot/cucumber/cherry tomato/herb vinaigrette

ICEBERG WEDGE (v) 15

Blue cheese/smoked bacon/chives/cherry tomato/aged balsamic

Add to any salad:

grilled chicken 6 / salmon 9

broiled jumbo shrimp 12

SMALL PLATES

FRIED GOAT CHEESE (v) 18

Jalapeno-strawberry jam/arugula/prosciutto/pickled onions

BABA GANOUSH (v) 16

roasted eggplant/feta/pine nuts

mint agro dulce/toasted pita

CRISPY TALLEGIO (v) 18

sweet potato/basil/heirloom tomato

balsamic caviar/focaccia crumbs

BEEF TARTARE 21

tenderloin/truffle/pickled mushroom

mustard seed/grilled bread

BRAISED PORK BELLY 18

5 spice/sweet chili-carrot puree

pickled ginger/crispy apple

VEGETABLE NAPOLEON (v*, gf) 17

portobella/roasted pepper/squash

grilled cauliflower/baby greens

BETWEEN THE BREADS

PLAIN JANE BURGER 16

lettuce/tomato/onion/brioche/fries

IMPOSSIBLE BURGER (v*) 19

plant based/shredded romaine/tomato

onion/spicy maple mustard/fries