

# marcys

## Starters

- Fried Chickpeas - tossed in cumin-chili salt (gf) (v), (ve) 5
- Castelvetrano- confit olives in citrus and herbs (gf) (v) (ve) 7
- Marcona Almonds - with smoked herb salt (gf) (v) (ve) 7
- 🍷 Speck Wrapped Dates - herb goat cheese, pistachios 8

## Shareables

- 🍷 Bavarian Soft Pretzel - house-made cheese sauce v 12
- Bang-Bang Cauliflower - fried cauliflower with sweet Thai chili aioli (v) 14
- 🍷 Fries - hand-cut potatoes, smoked herb salt served with house fry sauce (v) (gf) 7
- Rosemary Garlic Bread - house-made bread served with oil & fig vinegar (v) 7
- Hummus Plate - hummus, garlic sauce, kalamata olives, crudités, grilled pita bread (v) 16
- 🍷 Brussels Sprouts - blue cheese foam, bacon, apple, chili flakes, sherry vinegar (gf) 12
- Pork Steamed Buns - pulled pork, pickled veggies, cotija, bao buns 15
- 🍷 Cartoon Carrots - roasted carrots in carrot caramel, Greek yogurt (gf) (v) 17

## Salads & Soup

*(add frenched chicken breast, steak skewers or shrimp to any salad \$12)*

- House Salad - mixed greens, tomatoes, cucumber, buratta (gf) (v) 15
- Apple Pecan Salad - mixed greens, candied pecans, raisins, cotija cheese (v) - 16
- 🍷 Smoked Beets - roasted carrots, harissa labneh, toasted coriander honey (gf) (v) 17
- 🍷 Mushroom Bisque - lemon oil and garnished with hazelnuts (gf) (v) 12

## Entrees

*(add frenched chicken breast, steak skewers or shrimp to any entree \$12)*

*(add house-made rosemary garlic bread with oil & fig vinegar \$7)*

- 🍷 Butter Basted Hanger Steak - lemon & rosemary mashed potatoes; sauteed broccolini (gf) 37
- 🍷 Salmon - sunchoke puree, sauteed broccolini, cranberry beurre blanc (gf) 35
- Risotto - white wine and vegetable stock, mirepoix, porcini cream (gf) (v) 18
- Lamb Ragu - jumbo shell pasta, marinara, braised lamb shank, parmesan 37
- 🍷 Mushroom Ravioli- spinach & mushroom filling, mushroom cream sauce (v) 34
- Butter Noodles - herb butter, smoked herb salt, parmesan (v) 16

## Handhelds

*(served with choice of side salad with house balsamic dressing or fries with fry sauce)*

*(add egg \$3, add bacon pieces \$2)*

- 🍷 Turkey Roundtable Sandwich - turkey, garlic aioli, house pickles & swiss cheese on sourdough 19
- Union Burger - fried onions, house made pickles, cheese, lettuce, garlic aioli 22
- 🍷 Cubano - pulled pork, ham, pickles, serrano peppers, swiss cheese, dijon mustard 19
- Adult Grilled Cheese - mozzarella, pesto with a side of marinara (v) 16

## Desserts

- 🍷 Four Roses Pot de Crème - caramel custard made with four roses bourbon (gf) (v) 6
- Crème Bru - light and fluffy, with caramelized sugar crust (gf) (v) 6
- Chocolate Mousse - decadent, chocolate mousse (gf) (v) 6
- Chocolate Peanut Butter Ice Cream (gf) (v) 7
- Almond Amaretto Ice Cream (gf) (v) 7

**Due to the high cost of credit card processing, cash or debit card payment is appreciated.**

Symbols: 🍷 Staff choice; Dietary symbols gf = gluten-free, v= vegetarian, ve=vegan  
State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to groups of 6+