THE MARLTON HOTEL NYC

January 7, 2014

To Start

Olives, Citrus, Chili, Preserved Lemon 5

Crispy Sunchokes, Lemon Labne 6

Grilled Artichokes, Mint, Cloumage 10

Lamb Meatballs, Saffron Yogurt 10

Black Bass Crudo, Aji Amarillo, Yuzu 12

Market Vegetable Soup 9

Cheeses, Seacoast Honey, Red Walnuts 18
-Robiola, Cow, Goat, Sheep, Piemonte
-Casatica, Water Buffalo, Lombardy
-Brebis, Sheep, Pyrenees
-Hudson Red, Cow, NY
-Bleu d'Auvergne, Cow, France

Farmer's Board 19
-Red Quinoa Tabouli, Kale Harissa
-Spicy Smashed Sweet Potato
-Avocado Hummus
-Beets, Grains of Paradise

House-made Pasta

Squid Ink Bucatini, Dungeness Crab
Calabrian Chili 19

Buckwheat Rigatoni, Speck, Cabbage 19

Wild Mushroom Risotto, Reggiano, Sherry 17

Kale Casarecce, Braised Rabbit
Black Trumpets, Vermentino 18

Sides

Roast Cauliflower, Romesco 8
Rotisserie Vegetables, Chicken Skin 7
Braised Winter Greens 6
Sweet Potatoes, Curry Yogurt 7
Roast Brussels Sprouts 6

Small

Cauliflower Custard, Crispy Brussels Leaves
Acorn Squash 9

Burrata, Garlic Muffin, Crushed Basil 11

Fennel, Treviso, Barrel-Aged Feta
Pomegranate, Sumac 10

Winter Citrus Salad, Escarole
Almonds, Olives, Parsley 11

Lacinato Kale, Lemon, Chilies
Spicy Pumpkin Seeds 10

Mains

Diver Scallops, Celery Root, Brussels leaves
Black Trumpet & Chanterelle 28

Wild Striped Bass, Montauk Squid
Cannellini 24

Dayboat Cod, Savoy Cabbage, Sea Bean
Maine Kelp, Lime 24

Grilled Colorado Lamb Chops
Winter Vegetables, Bagna Cauda 29

Burger, English Cheddar, Pickled Jalapenos
Potato & Sunchoke Chips 14

Rib-Eye for two, Garlic Yukon, Cipollini 59
(*please allow up to 45 min)

Rotisserie Chicken, Urfa Biber
Smashed Sweet Potato, Green Harissa 21

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~ Cocktails ~

Greenwich Gold (13)
4 Roses Bourbon, Honey, Lemon Allspice Dram

Apt. 408 (13)
Brokers Gin, Tea-Curaca, Lemon, Blueberries

The Dharma Bum (14)
Tea-Infused Campo Encanto Pisco, Lemon, Orgeat, Maletti Amaro, Rosemary, Soda, Angostura

Bohemian Sidecar (14)
NY Applejack, Cognac, Lemon, Royal Combier, Absinthe Mist

Tijuana Zebra (13)
Cabeza Blanco, Lime, Ginger, House-Made Grenadine, Soda

The Bearcat Sour (14)
Spiced Rum, Apple, Lemon, Vanilla, Egg White, Spicy Ginger Bitters

Stirred & Strong

The Marlton House (15)
Rittenhouse Rye, Oloroso Sherry, Dolin Dry, Tempus Fugit Crème de Cacao a la Vanille, Angostura

Double Rye Manhattan (16)
High West Double Rye, Carpano Antica, Bitters & Secrets

Pancho & Lefty (18)
Del Maguey Vida Mezcal, Carpano Antica, Dolin Dry, Green Chartreuse

A-Z (18)
Avuá Amburana Aged Cachaca, Zucca Amaro, Zwack, Orange Twist

The Nassau Bet (15)
Jamaican Rum, Falernum, Fino Sherry, Creole Bitters, Orange Twist

**Consuming non-cooked egg products may increase the chance of food born illnesses*

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~ Beer ~

Bottles & Cans

Cisco Bay, Grey Lady (Wheat), Nantucket	7
Scrimshaw Pilsner, CA	6
Bronx Pale Ale, NYC *(16oz)*	7
Taddy Porter, Samuel Smith, England	8
St. Peter's Sorghum Ale *(Gluten Free, Pint)*	11
Boddington's Pub Ale	7

Draft Beer

Six Point "The Crisp"	7
Anchor Brewing, Liberty Ale, San Francisco	7
Old Brown Dog Ale, Smutty Nose, New Hampshire	8

~ Wine & Bubbles ~

Sparkling

^Cava, Vida al Camp, NV	10
^Cremant d'Alsace, Domaine Agape, Alsace NV	15

White

^Gruner Veltliner, Thiery Weber, 2012	10
+Jacquere, Domaine Les Cantates, Savoie '12	11
^Chardonnay, Domaine Rolet, Arbois, Jura, 2009	12
^Pouilly Fume, Dom A. Cailbourdin, Loire, 2012	13

Red

*Chateau Cambon, Beaujolais, '12	10
*Pittnauer Pitti, Burgenland, Austria, '12	11
+Chinon, Chateau de Coulaine, '11	11
+Cote de Ventoux, Grappes & Terroirs, Rhone, '09	13

+organic / *biodynamic / ^sustainable

Soft

Bruce Cost Unfiltered Ginger Ale	4
Fever Tree Ginger Beer	4
Fever Tree Tonic	4
Belvoir Elderflower Rose Soda	5
Coke / Diet Coke	3

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