



## STARTERS

### **BRUSCHETTA AND BURRATA \$9**

HEIRLOOM TOMATOES, ROASTED BELL PEPPERS, BASIL, AND BURRATA CHEESE WITH ITALIAN CROSTINIS

### **AHI AVOCADO SALAD \$15**

FRESH AHI TUNA STACKED WITH AVOCADO TOSSED IN SESAME SOY GINGER DRESSING

### **EDAMAME HUMMUS \$12**

RED BELL PEPPERS, RADISHES, PITA CHIPS

### **ROASTED BONE MARROW \$18**

SERVED WITH A STRAWBERRY RHUBARB MARMALADE

### **GRILLED ASPARAGUS \$9**

SOFT POACHED EGG, BACON LARDONS, SHAVED PARMESAN, PICKLED RED ONION

### **CALAMARI \$12**

CRISPY CALAMARI TOSSED WITH ROASTED SHISHITO PEPPERS, SERVED WITH A JALAPENO AIOLI

## SOUPS

### **THE ONION \$7**

BEER BRAISED ONIONS, IN A RICH BROTH, COVERED IN 12 MONTH MANCHEGO, WITH A FOCACCIA CROUTON

### **ROMA \$7**

CLASSIC TOMATO BISQUE, WITH A GRILLED CHEESE ON FOCACCIA

### **CHEF'S SOUP \$7**

OUR CHEF'S DAILY INSPIRATIONS

## SALADS

### **BAKED GOAT CHEESE \$14**

SPRING GREENS, ROASTED RED BEETS, BARTLETT PEARS, TOASTED WALNUTS, BALSAMIC VINAIGRETTE

### **SHAVED HARVEST \$12**

RADISHES, GOLDEN BEETS, RED BEETS, RED CABBAGE, SHAVED FENNEL, BRUSSEL SPROUTS, BROCCOLI, CAULIFLOWER, FRESH DILL, CITRUS VINAIGRETTE

### **DUCK CONFIT \$15**

FRISSE, PLUMS, PICKLED RADISH, SPICED PECANS, BLACKBERRY VINAIGRETTE

### **CARDINI \$9**

ROMAINE, KALE, BRUSSEL SPROUTS, SHAVED PARMESAN, PICKLED RED ONIONS, ANCHOVY DRESSING

### **ASPARAGUS AND QUINOA \$9**

RADISHES, PICKLED RAMPS, GREEN GODDESS VINAIGRETTE

### **THE DEARBORN \$11**

ICEBERG, DICED TOMATOES, BACON LARDONS, SCALLIONS, BLUE CHEESE DRESSING

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## SANDWICHES

### **CHICKEN BAHN MI \$11**

ROASTED CHICKEN, PICKLED CUCUMBER RADISH CARROT JALAPENO BLEND, MINT, CILANTRO, BASIL, ON CIBATTA ROLL

### **DUCK CONFIT \$14**

RICH DUCK CONFIT, APPLES, MELTED BRIE, STRAWBERRY RHUBARB SPREAD, ITALIAN BAGUETTE

### **THE MARQ \$15**

GRASS FED BEEF, MARQ AIOLI, AMERICAN CHEESE, BRIOCHE BUN

### **CUBAN \$11**

SLOW ROASTED MOJO PORK LOIN, SMOKED HAM, HOUSE MADE BREAD BUTTER PICKLES, DIJON MUSTARD, SWISS, CUBAN BREAD, PLANTAIN CRISPS

### **ITALIAN \$12**

GENOA SALAMI, CAPPICOLA, SMOKED HAM, PROVOLONE, SHAVED LETTUCE, OVEN ROASTED TOMATOES, PICKLED RED ONIONS, FRESH OREGANO, OIL AND VINEGAR

### **ADAMS CLUB \$13**

ROASTED TURKEY, BACON, AVOCADO MASH, SPROUTS, TOASTED SUNFLOWER SEEDS, OVEN ROASTED TOMATOES, PEPPERJACK, WHOLE GRAIN WHEAT

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## SIDES

**SOUP** ADD \$2.50

**HOUSE SALAD** ADD \$2.50

**HAND CUT FRIES** \$6

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## ENTREES

**JERK CHICKEN** \$22

BLACK BEANS AND RICE

**RIBEYE** \$48

20 OZ BONE IN, ROASTED FINGERLINGS, CHEF'S VEGGIES

**BBQ RIBS** \$16 HALF/ \$32 FULL

CORN BREAD, MARQ SLAW

**MAC N CHEESE** \$10

CHEDDAR, GRUYERE, GOUDA, PARMESAN, TOASTED PANKO,  
ADD: LOBSTER \$24 STEAK \$16 CHICKEN \$14 PORK \$12

**FISH OF THE DAY** \$MARKET

CHEF PRAHL'S DAILY OFFERING

**PASTA** \$15

HOUSEMADE SAFFRON FETTUCCINE, BASIL PESTO, ARTICHOKE, OVEN ROASTED TOMATOES, SHAVED PARMESAN

ADD: LOBSTER \$29 STEAK \$21 CHICKEN \$19 PORK \$17

\*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS SUCH AS POULTRY, EGGS, BEEF, PORK, LAMB AND SEAFOOD COULD INCREASE RISK OF FOOD BORN ILLNESS.