



STARTERS & SHARES

CLASSIC DEVEILED EGGS 6
spiced red pepper sauce

TRUFFLE FRITES 8
parmesan, lemon-garlic aioli

WOOD FIRED BRUSSELS SPROUTS 7
bacon, maple, olive oil (veg. option avail.)

TAHINI-GARLIC HUMMUS 9
roasted tomato, cucumber, kalamata, pine nuts, warm flat bread

CRISPY RAVIOLI 9
fontina, wild mushroom, butter marinara, truffle oil

TUNA PONZU* 11
seared, sesame ponzu sauce, asian cole slaw, wasabi aioli

GINGER PANKO SHRIMP 11
crispy tiger shrimp, spicy sweet & sour honey mustard

M&R WINGS 11
double fried, choice of buffalo, peanut bourbon bbq, thai chili

KOREAN PORK BELLY 10
spicy sweet chili glaze, pickled cabbage

YUCATAN CHICKEN SKEWERS 10
baja slaw, pickled red onion, soft tortillas, chipotle crema

HOT SPINACH DIP 11
hearts of palm, three cheeses, corn tortillas

SANDWICHES

served with "everything" brioche rolls with fries & pickle.

GREEN CHILE BURGER* 12.5
1/2 lb. ground steak, roasted green chiles, pickled red onion, pepper jack

PIKE PUB BURGER* 12.5
1/2 lb. ground steak, cooper cheese, l-t-o

SMOKEHOUSE BISON BURGER* 16
1/2 lb. grass fed bison, white cheddar, applewood bacon, bourbon molasses bbq, onion ring crowns

QUINOA BLACK BEAN BURGER 11.5
pepper jack, avocado, house remoulade, l-t-o

CRAB CAKE SANDWICH 15
jumbo lump, cole slaw, house remoulade

PIT BBQ PORK SANDWICH 12
shaved pork tenderloin, bourbon bbq, swiss, crispy onion crown, cole slaw

M&R CHICKEN SANDWICH 12.5
deep fried or marinated grilled breast, cole slaw, red pepper aioli, l-t-o (cheese-add .50)

WOODFIRED PIZZAS

Pizzas are 11" and made Neapolitan style

MARGHERITA 13.5
fresh mozzarella, crushed tomato, basil leaves, olive oil, grana

PESTO 13.5
basil pesto, ricotta, fresh mozzarella, asiago

FUNGHI 13.5
mushroom, goat cheese, fontina, garlic olive oil, thyme, asiago

BBQ CHICKEN 14
smoked mozzarella, delmarva chicken, bourbon bbq sauce, caramelized onion

M&R SAUSAGE 14
house fennel sausage, crushed tomato, fontina, sweet red peppers, hot fresnos

FARMHOUSE 14.5
goat cheese, crispy bacon, ricotta, scallions, roasted garlic, thyme, olive oil

MEATBALL 14.5
crushed tomato, fontina, house meatballs, pepperoni, hot cherry peppers, grana

MAHALO 14
crushed tomato, smoked mozzarella, fresh pineapple, smoked ham, basil

BUILD YOUR OWN 10

Sauce	Meat	Veggies	Veggies
crushed tomato	pepperoni 2	mushroom 1	black olives 1
pesto	meatball 2	onion 1	caramel. onion 1
garlic oil	sausage 2	spinach 1	roast red peppers 1
	bacon 2	pineapple 1	grape tomatoes 1
Cheese	chicken 2	basil 1	cherry peppers 1
fresh mozz. 2	egg 1		hot fresnos 1
parmesan 1	smoked ham 2		
ricotta 1			

Salads

add a protein to any salad:
chicken \$6 | steak \$8

BURRATA & BEET 10
citrus pickled fennel, red and golden roasted beets, arugula, balsamic glaze & mimosa vinaigrette

MEDITERRANEAN 12
shaved prosciutto, toasted herb goat cheese, dates, arcadian greens, red onion, champagne vinaigrette

SONOMA SALAD 9
roasted red beets, goat cheese, arugula, candied pecans, cranberries, champagne vinaigrette, balsamic

GRILLED PORTOBELLO 11
baby spinach, candied pecans, tomato, feta, red onion, balsamic drizzle, champagne vinaigrette

AHI TUNA* 16
fennel crusted Ahi, mixed greens, carrot, cucumber, tomato, citrus-miso vinaigrette daikon, crispy wontons, wasabi aioli

CLASSIC CAESAR 7
romaine, garlic herb crostini, shaved parmesan, caesar dressing (no egg)

HOUSE SALAD 7
Arcadian field greens, grape tomato, dried cranberries & currents, danish blue cheese, champagne vinaigrette.

ENTREES

24 HOUR BABY BACK RIBS 23/17
molasses and rye, fries, cole slaw

10 OZ FLAT IRON STEAK* 21
buttermilk mash, grilled asparagus, mushroom tarragon espagnole, gorgonzola

GNOCCHI SCAMPI 16
fresh ricotta gnocchi, asparagus tips, sauteed shrimp, roasted tomatoes, white wine garlic sauce

ROASTED ARTICHOKE CAKES 14
arugula, roasted red pepper, butter marinara, garlic broccolini

JAMBALAYA PENNE PASTA 16
spicy shrimp, chicken, and andouille sausage, Cajun bell peppers and tomato

FISH TACOS* 14
grilled Mahi, pico de gallo, baja slaw, guacamole, chipotle creme, cilantro rice

SIDES

GARLIC BROCCOLINI	\$5
FOUR CHEESE MAC	\$6
CRISPY ONION CROWNS	\$5
GRILLED PORTOBELLO	\$5
GRILLED ASPARAGUS	\$5
COLE SLAW	\$3
RED BLISS MASH	\$5

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies. 20% gratuity added to parties of six or more.

For private events, please contact Kent Lawson at 202.288.5813 or kent@marbleandryeva.com