



BREAKFAST

CORN FLAKE CRUSTED FRENCH TOAST 12
egg custard, grand marnier cream, maple syrup, bacon

BISCUITS & SAUSAGE GRAVY WITH EGGS 12
house buttermilk biscuits, two eggs your way

HUEVOS RANCHEROS 12
black bean puree, queso fresco, avocado, pico de gallo, corn tortillas

M&R BREAKFAST 10
Two eggs, choice of Applewood smoked bacon or maple link sausage, home fries, toast

GREEK FRITTATA 12
open faced egg whites, spinach, red onion, tomato, feta, home fries

BUTTERMILK BISCUIT EGGS BENEDICT 13
canadian bacon, hollandaise, home fries

STEAK & EGGS 16
6oz flat iron steak, two eggs, hollandaise, home fries

THE EGG SANDWICH 10
eggs over medium, bacon, avocado, american cheese, grilled flat bread, side of home fries

FRIED CHICKEN AND WAFFLES 12.5
strawberry coulis, grand marnier cream, maple syrup

Rise 'N Shine

MIMOSAS 6
(\$.99 cents refills)

BLOODY MARY 6
absolut peppar, worcestershire, spiced tomato, celery stick & olives

MAN-MOSA 8
champagne, weigenstephaner, freshly squeezed orange juice, grand marnier

PRAIRIE OYSTER 3 (old school hangover remedy)
egg, worcestershire, tobasco, salt+pepper

STARTERS & SHARES

CLASSIC DEVEILED EGGS 6
spiced red pepper sauce

TRUFFLE FRITES 6
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

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

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

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

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

*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

ENTREES

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

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.

PORTOBELLO 10
baby spinach, grilled portobello, tomato, feta, red onion, balsamic drizzle with champagne vinaigrette

ICEBERG WEDGE SALAD 10
crumbled danish blue cheese, bacon, red onion, tomato, deviled egg, avocado, buttermilk ranch

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. house 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, cajun 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

HANGOVER PIZZA 14
Smoked mozzarella, pomodoro, fennel sausage, home fries, fresh cracked egg

BUILD YOUR OWN 9

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			