



START | SNACK

TRUFFLED PARMESAN FRIES 7.5

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

*AHI TUNA POKE 14.5

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

ASPARAGUS FRIES 7.5

Thin Asparagus, Tarragon, Citrus Aioli

TAVERN WINGS 14

Crisp Celery, Carrots, House-Made Gorgonzola

CRISPY PANKO CAULIFLOWER 8

Cauliflower, Creamy Gorgonzola, Buffalo



GRILLED CHICKEN STACK 17.5

Cauliflower Puree, Brussel Sprouts, Green Beans, Shiitake, Roast Chicken Jus

*GRILLED N.Y. STRIP 35

NY Strip, Jumbo Asparagus, Twice Baked Potato, Sauce Au Poivre

V&G BUDDHA BOWL 13

Farro, Quinoa, Cucumber, Edamame, Radish, Cauliflower, Tomato, Pickled Red Onion, Rice Wine Herb Vinaigrette

CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

*TAVERN BURGER 12

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Tomato Bacon Jam, Sesame Brioche Roll

Add any Cheese in the Kitchen +1.8

VERY VEGGIE BURGER 9.9

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

*BLACK AND BLUE BURGER 15

Gorgonzola, Apple-Wood Smoked Bacon, Sesame Brioche Roll

BIG BAR SANDWICHES

Your Choice of Side Bar Selection

GRILLED CHICKEN 9.9

Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato, Sesame Brioche Roll

*CRISPY N.Y. STRIP STEAK SANDY 22

Spiced NY Strip, Radish, Tomato, Arugula, Red Onion, Tartar, Capers, Egg, Toasty Hoagie

INFAMOUS FISH TACOS 14

Blackened Mahi Mahi, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Corn Tortillas

CAROL'S LOBSTER ROLL 29

Fresh Steamed Lobster, Old Bay, Chive, Buttery Brioche Lobster Roll, **Served Maine or Connecticut Style**

PRIME RIB FRENCH DIP 19

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll

CRISPY GROUPER 17.5

Tempura, Jicama Slaw, Tartar Sauce, Sesame Brioche Bun, Atlanta HOT

CHICKEN PANINI 13.5

Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Herb Focaccia

SIDE BARS | ALL 5.5

HAND-CUT TAVERN FRIES • NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD • JUMBO GRILLED ASPARAGUS +2
FRESH FRIED OKRA +1 • JALAPEÑO CORN GRITS • CHICK PEA FRIES +1
ASPARAGUS FRIES +2 • WHITE CHEDDAR GRIT CAKE • FRESH FRUIT



CLASSIC CRÈME BRÛLÉE 7

This NYC Classic, House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

WARM CHOCOLATE CAKE 8.5

Molten Chocolate Cake, Fresh Whip Cream, Powdered Sugar

KEY LIME PIE 7.5

Creamy Fresh Key Lime, Graham Cracker, Whipped Cream, Almond & Coconut Tullie

TAVERN RULES

About the tavern rules, don't talk about them with your mouth full. Music is at the volume we like, ear plugs available upon request. Celebrate all you want, but we don't sing happy birthday. Satisfaction guaranteed - just talk to us.

THE GUEST IS USUALLY RIGHT, OK, ALWAYS! WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER.

FOR THE TABLE

SMOKED TROUT DIP 9.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

FIRECRACKER SHRIMP 13

Tempura Shrimp, Carrots, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

SHRIMP & CRAB "NACHO" PLATE 12.5

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

NEW-STYLE HUMMUS 9.5

Creamy Hummus, Crispy Brussels & Cauliflower, Harissa, Toasty Seasoned Pita, Extra Virgin Olive Oil

J.T.'S KETTLE CHIPS 10

Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

SIZZLIN' SPINACH FETA FONDUE 12.5

Fresh Spinach, Fire Roasted Artichoke, Creamy Mornay, Swiss, Parmesan, Feta, Buttery Crostini

HAND-CRAFTED FLATBREAD pd

Made with the Freshest Ingredients in the Kitchen, Daily!

TAVERN FAVORITES

SHRIMP & GRITS 18

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

*GRILLED ATLANTIC SALMON 20

Cool Quinoa Tabbouleh, Dill Cream, Extra Virgin Olive Oil

*ROYALE WITH CHEESE 17

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

CRISP COOL SALADS

CLASSIC CAESAR 7.5

Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia, Roasted Tomato

*BLACK AND BLUE STEAK 18

Grilled NY Strip, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Gorgonzola Dressing

*ASIAN AHI TUNA 17.5

Spice Crusted Ahi Tuna, Field Greens, Kale, Napa Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Wonton

TORTILLA 8

Romaine, Cucumber, Tomato, Black Bean Corn Salsa, Radish, Pepper Jack, Avocado, Coriander Lime Dressing, Crispy Tortilla

PLUS IT UP

GRILLED OR BLACKENED

PRESTIGE FARMS CHICKEN 6.5

SHRIMP 7

*TUNA POKE 9

*ATLANTIC SALMON 11

*MARINATED NY STRIP 12

BLACKENED TRIGGER FISH 23

Paul's Secret Spices, Basmati Rice, Maque Choux - Okra, Corn, Red Pepper, Onion, Tomato Beurre Blanc

*GRILLED CENTER CUT FILET 28

Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction



COCONUT & BASIL MARGARITA Herradura Silver, Lime, Cathed Bitter Orange, Agave, Real Coconut, Basil Leaves 12

NEW FASHIONED Nelson's Greenbrier, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock 11.5

PINEAPPLE RUM EXPRESS Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg 12

BLUEBERRY BUCK Hanson Vodka, Fresh Lime, Real Blueberry, Ginger Beer 10

BLACKBERRY MOJITO Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 11.5

MT "INFAMOUS" MANHATTAN High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry 13

GRAPEFRUIT RICKY Wheatley Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 11

THE MATRIX Gray Whale Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise 11.5

TOMMY'S FAVORITE SANGRIA Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave, Red & White Available all Year Long 9.9 | 37

CRAFTED SPIRIT FREE COCKTAILS

BLACK & BLUE MOJITO

Blueberry, Blackberry, Mint, Demerara Syrup, Soda 6

MOCKING RITA

Orange Juice, House-Made Sour, Agave, Soda 7

APRICOT MULE

Apricot, Lime, Fever Tree Ginger Beer 6.5

WHITE GRAPES

"START A TAB."
IT SHOWS INITIATIVE.
- M.

RED GRAPES

SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV 8.5 | 34
ROSE, GRAHAM & FISK'S, California NV 250ml 12 | -
CHAMPAGNE NICOLAS FEUILLATTE, Brut NV 69

FRUITY, REFRESHING & NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia '20 7 | 28
MOSCATO, SEVEN DAUGHTERS, Veneto '20 8 | 32
RIESLING, DR. L, Germany '20 8.25 | 33
CONUNDRUM, California '20 9.75 | 49

DRY, FRESH AND CRISP

PINOT GRIS, VILLA WOLF, Pfalz, Germany '20 9 | 36
SAUV BLANC, CHATEAU STE. MICHELLE, Washington '21 9 | 36
ROSE, DOMAINE DES ORGNES, Provence '20 10 | 40
SAUV BLANC, SILVERADO MILLER RANCH, Napa Valley '20 10 | 50
SAUV BLANC, EMMOLO BY CAYMUS, Napa Valley '20 12 | 48

RICH, CREAMY & VOLUPTUOUS

CHARD, HARKEN, BARREL FERMENTED, California '20 7.75 | 31
CHARD, DIORA, Monterey '19 10 | 40
CHARD, LA CREMA, Monterey '20 11.75 | 47

BERRIES FROM THE BARREL

PINOT NOIR, NOBLE 667, Monterey '20 8 | 36
PINOT NOIR, HAHN ESTATE, Arroyo Seco '20 12.25 | 49
PINOT NOIR, STOLLER, Dundee Hills '18 13 | 52

EARTHY, FRUITY & BLENDED

MERLOT, BENZIGER, Sonoma County '19 9.25 | 37
RED BLEND, CHARLES WOODSON'S "INTERCEPT", Paso Robles '19 12 | 48

BIG, BOLD, BEAUTIFUL

CAB SAUV, DARK HARVEST, Washington NV 8 | 32
CAB SAUV, INTRINSIC, Columbia Valley '18 13.25 | 53
*CAB SAUV, J. LOHR HILLTOP, Paso Robles '19 15 | 60

**Corivan Protected.*

Tell your server to put a Cork in it!

IN BOTTLE | CANNED

MILLER HIGH LIFE, WI 3.00	COORS LIGHT, CO 4.50	BLUE MOON WHITE, CO 6.00	SCOFFLAW GEORGIA PEACH 6.50
PBR (16OZ. CAN), WI 3.00	MICHELOB ULTRA, MO 5.00	HEINEKEN O.O, N/A, NLD 6.00	LONG DRINK CITRUS, FIN 10.00
BUDWEISER, MO 4.00	DOS EQUIS, MEX 5.25	HEINEKEN, NLD 6.00	HIGH NOON PINEAPPLE, CA 10.00
BUD LIGHT, MO 4.00	CORONA, MEX 5.75	TRULY ORIGINAL LEMONADE 6.00	
MILLER LITE, WI 4.50	SAM ADAMS LAGER, MA 6.00	WHITECLAW RUBY GRAPEFRUIT, IL 6.00	

ICE COLD GEORGIA BEER

SWEETWATER SEASONAL SELECTION, GA pd
SWEETWATER HAZY IPA, GA ABV 6.2 5.80
3 TAVERNS PRINCE OF PILSEN PILSNER, GA ABV 5.0 6.00
WILD HEAVEN ATL EASY ALE PALE ALE, GA ABV 5.5 6.25
CREATURE COMFORTS AUTOMATIC PALE ALE, GA ABV 5.2 6.50
BURNT HICKORY DIDJITS BLOOD ORANGE IPA, GA ABV 7.5 6.50
WILD LEAP CHANCE IPA, GA ABV 6.2 6.75
SCOFFLAW BASEMENT IPA, GA ABV 7.5 6.75
MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5 6.75
ATLANTA CIDER POMEGRANATE, GA ABV 5.8 7.50

ICE COLD CRAFT BEER

NEW BELGIUM FAT TIRE AMBER ALE, CO ABV 5.4 5.75
SIERRA NEVADA PALE ALE, CA ABV 5.6 6.00
CIGAR CITY, FROST PROOF BELGIAN-STYLE WHITE ALE, FL ABV 6 6.00
CIGAR CITY MADURO BROWN ALE, FL ABV 5.5 6.00
FOUNDERS PORTER, MI ABV 6.5 6.50
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 6.60
BELL'S TWO HEARTED IPA, MI ABV 7.0 6.75
VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5 7.25



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