

START | SNACK | SHARE

CHICKEN QUESO SOUP	5
Chili-Roasted Chicken, Cheddar, Tomato, Crunchy Tortilla Strips	
JUMBO LUMP CRAB CAKE	13
Pan Seared with Avocado, Mango, Lemon Arugula and Sweet Wasabi Mustard	
MARLOW'S FAMOUS HUMMUS	6
Grilled, Toasty Pita Points, Crisp, Fresh Veggies and Marinated Feta	
J.T.'S KETTLE CHIPS	7
Crispy Potato Chips Crowned with Gorgonzola Cheese, Bacon, Roma Tomato and Scallions	
TRUFFLED PARMESAN FRIES	5
"Hand-Cut" Tavern Fries, Truffle Oil and Fresh Parmesan	
*AHI TUNA POKE	10.5
Ahi Tuna, Hawaiian Style Sauce, Avocado, Mango, Teriyaki Sauce, Scallion and Crispy Wonton	
SHRIMP & CRAB "NACHO" PLATE	9
Rock Shrimp, Crab, Pepper Jack Cheese and Fresh Jalapeño	
HOT & SWEET WINGS	10
Classic Buffalo Style or Honey Mustard Sauce with Crispy Celery, Carrots and House-Made Gorgonzola Dressing	
FIRECRACKER SHRIMP	9
Crispy Tempura Shrimp with Cracklin' Spicy Sauce and Sweet Chili Sauce	
KILLER CALAMARI	10
Lightly Fried with Shaved Lemon and Served with Spicy Marinara and Sweet Chili Sauces	
ASPARAGUS FRIES	4.5
Crispy Thin Asparagus with Tarragon, Citrus Aioli	
HANDCRAFTED FLATBREAD	pd
Prepared Daily with the Freshest, Local Ingredients the Market has to Offer	

CRISP | COOL SALADS

TAVERN	5
Cool Field Greens, Cucumber, Roma Tomato, Crumbling Feta and Sweet Herb Dressing	
GRILLED CHICKEN +5 *GRILLED SALMON +8	
KNIFE & FORK COBB	11
Prestige Farms Grilled Chicken, Crisp Romaine, Crispy Pancetta, Hard-Boiled Egg, Cucumber, Tomato, Crumbling Gorgonzola, Sweet Corn & Black Bean Salsa and Sweet Gorgonzola Dressing	
*BLACK & BLUE STEAK	12
Grilled Beef Tenderloin, Crisp Field Greens, Roma Tomato, Scallion, Slivered Red Onion with Creamy Gorgonzola Dressing	
*SEARED AHI TUNA SALAD	14
Seared Rare, Teriyaki Glaze, Field Greens, Napa Cabbage, Avocado, Cucumber, Tomato, Crispy Wonton, Carrots, Scallion and Soy Ginger Dressing	
CAESAR	5
Crisp Romaine, Oven Dried Roma Tomato, Parmesan Cheese, Nora Mills "Stone Ground" Grit Croutons and Classic Caesar Dressing	
BLACKENED CHICKEN +5 *BLACKENED SALMON +8	

KID'S-FUN FOODS | ALL 5

TWO TINY BURGERS	
Two Mini Marlow's Burgers with Cheddar Cheese	
PITA PIZZA	
Marlow's Cheese Blend, House-Made Pizza Sauce on Toasted Pita	
SURF & TURF	
One Tiny Burger, Cheddar Cheese and Tempura Fried Shrimp	
TAVERN-STYLE CHICKEN FINGERS	
Three Chicken Tenders with Honey Mustard	
THE CHEESIEST MAC & CHEESE	
Curly Macaroni and Velveeta Tossed to Cheesy Perfection	
CAPTAIN MARLOW'S FISH STICKS	
Tempura Battered Tilapia and Traditional Tartar Sauce	

SWEET STUFF

WARM APPLE CRISP	5
Granny Smith Apples, Baked with Pecan Crumb Crust, Vanilla Ice Cream and Caramel	
NAPA VALLEY CHEESECAKE	6
Chocolate Butter Cake, Chocolate Mousse, Layer of Our Classic Cheesecake and Chocolate Ganache	
CLASSIC CRÈME BRÛLÉE	5
This NYC Classic, House-Made with Fresh Vanilla Bean and Crispy Sweet Crust	

M.

Marlow's Tavern

SUMMER MENU

FINE FOOD | HAND-CRAFTED COCKTAILS
HAPPILY SERVED ALL DAY LONG!

marlowstavern.com

CLASSIC TAVERN BURGERS

come with "Hand-Cut" Tavern Fries

* TAVERN BURGER	8
Our Classic, Simple and Seasoned Perfectly Served with "House-Made" Tomato Bacon Jam	
GRILLED CHICKEN	8
Prestige Farms Chicken Breast Simply Grilled and Seasoned Perfectly	
"HOUSE-MADE" BLACK BEAN VEGGIE BURGER	8
All-Natural, Very Vegan Burger Pan-Seared and Seasoned Perfectly	
* BLACK AND BLUE BURGER	10
Gorgonzola, Applewood-Smoked Bacon on Toasted Sesame Brioche Roll	
* TAVERN "DOUBLE CHEESE" CHEESEBURGER	9
Your Choice of Any Cheese in the Kitchen	

BIG BAR SANDWICHES

BUFFALO CHICKEN WRAP	9
Spicy Chicken, Grilled or Fried, Shredded Romaine, Tomato, Jalapeño Jack Cheese, Ranch Dressing in Grilled Tortilla	
"INFAMOUS" FISH TACOS	10
Blackened Tilapia, Shredded Romaine, Black Bean Corn Salsa, Smoked Chili Cream with Warm Tortillas	
ROAST TURKEY CUBAN	11
Roast Turkey, Yellow Mustard Sauce, Swiss Cheese, Pickle on Pressed Cuban Roll	
PRIME RIB FRENCH DIP	12
Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onions, Mayonnaise on Soft Cuban Roll	
GRILLED CHICKEN PANINI	11
Grilled Chicken, Hand Picked Spinach, Roma Tomato, Basil Aioli, Fresh Buffalo Mozzarella on Toasted Focaccia	
MONGOLIAN "BBQ STYLE" STEAK	12
Marinated Flank, Pickled Carrots & Cucumber, Fresh Cilantro, Fire Cracker Sauce on Toasty Baguette	

TAVERN FAVORITES

GRILLED CRISPY CHICKEN	14
Bone-in Prestige Farms Chicken Breast, Summer Squashes, Crispy Goat Cheese and Toasted Curry Tomato Sauce	
CAROLINA MOUNTAIN TROUT	15
Pan Seared Crispy, Fresh Spinach, Carrot, Wok Fried Napa Cabbage, Snow Peas, Scallion and Sweet Soy Glaze	
*GRILLED ATLANTIC SALMON	16
Grilled & Miso Glazed, Shiitake Mushroom Broth, Hash Brown Red B Potato, Napa Cabbage, Carrot, Snow Peas and Scallion	
*GRILLED "CENTER CUT" FILET	19.5
Two Medallions of Beef Tenderloin, Parmesan Farro, Celery, Carrot, Caramelized Vidalia Onion, Parsley and Lemon Arugula	
SHRIMP & GRITS	14
White Cheddar Grit Cake, Spinach, Roma Tomato, Shallot and Sauce Beurre Blanc	