

Locally-Sourced & INSPIRED

START | SNACK

CRISP CHEDDAR STRAWS

Horseradish Aioli

MARINATED OLIVES

Cold Pressed Olive Oil, Lemon, Rosemary

*AHI TUNA POKE

Ahi Tuna, Hawaiian Style, Avocado, Teriyaki, Scallion, Wonton

TRUFFLED PARMESAN FRIES

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

JUMBO LUMP CRAB CAKE

Blue Crab, Old Bay, Celery Root Slaw, Carrot, Radicchio, Horseradish Aioli

BEEF CARPACCIO

Filet Mignon, Dijonnaise, Parmesan, Fines Herbs, Crispy Capers

HOT AND SWEET WINGS

Classic Buffalo or Honey Mustard Sauce, Crisp Celery, Carrots, House-Made Gorgonzola Dressing

- TOASTS -

ARTICHOKE & ARUGULA

Toasty Rosemary Ciabatta, Whipped Ricotta, Artichoke, Baby Arugula, Balsamic, Lemonette

FIG & BACON

Toasty Rosemary Ciabatta, Whipped Ricotta, Black Mission Figs, Caramelized Onion, Apple-Wood Smoked Bacon, Balsamic Glaze

FOR THE TABLE

PASTRAMI EGG ROLL

Montreal Smoked Pastrami, Nappa Cabbage, Sautéed Onions, Carrot, Smoked Thousand Island Sauce in Crispy Eggroll

J.T.S KETTLE CHIPS

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

SHRIMP & CRAB "NACHO" PLATE

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

MARLOW'S FAMOUS HUMMUS

Classical Creamy Hummus, Grilled, Toasty Seasoned Pita, Crisp Veggies, Marinated Olives and Extra Virgin Olive Oil

SMOKED TROUT DIP

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

FIRECRACKER SHRIMP

Szechuan Tempura Shrimp, Red & Poblano Peppers, Peanut, Cracklin Spicy Sauce

ASPARAGUS FRIES

Crispy Thin Asparagus, Tarragon, Citrus Aioli

BIG BAR SANDWICHES

Your Choice of a Side Bar Selection

CHICKEN SALAD WRAP

House-Made Curry Chicken Salad, Romaine & Broccoli Slaw, Golden Raisin, Fresh Cilantro, Grilled Tortilla

INFAMOUS FISH TACOS

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

PRIME RIB FRENCH DIP

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Mayonnaise, Soft Cuban Roll

ROAST CHICKEN FRISCO CLUB

Prestige Farms Chicken, Melting Swiss, Arugula, Apple-Wood Smoked Bacon, Granny Smith Apple, Pickled Red Onion, Horseradish Aioli, Pressed Sourdough Bread

"WELCOME TO MARLOW'S.

We are always cooking up something NEW!

If you're looking for GLUTEN-FREE or SPECIALLY PREPARED ITEMS, we'll be happy to prepare something great for you

...JUST ASK."

Cheers,

John C. Metz

EXECUTIVE CHEF | CO-FOUNDER

M.

SIDE BARS

Hand-Cut Tavern Fries

Truffle Fries

Nice Small Salad

Hail Little Caesar Salad

White Cheddar Grit Cake

Fresh Fried Okra

Grilled Jumbo Asparagus

Fresh Fruit

Jalapeño Corn Grits

Chick Pea Fries

Broccoli Slaw

TAVERN RULES

SATISFACTION GUARANTEED

- Just talk to us -

THE GUEST IS
USUALLY RIGHT...
OK, ALWAYS!

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

**FEEL FREE TO TALK
TO STRANGERS**

*Alert your server if you have any
special* **DIETARY RESTRICTIONS
OR ALLERGIES.**

**WE KNOW YOU'RE HUNGRY,
SO WE KEPT THE KITCHEN
OPEN LATE**

M. FAVORITE BEVERAGES

All of Marlow's Juices are Fresh Squeezed

Coca-Cola® Products

COCA-COLA, SPRITE, DIET COKE, COKE ZERO,
LEMONADE, DR. PEPPER

On The Fresh & Sweet Side

FRESH-BREWED ROYAL CUP® PEKOE CUT BLACK ICED TEA,
BLUE RASPBERRY LEMONADE

Bottle Tops

IBC® ROOT BEER IBC® CREAM SODA
SAN PELLEGRINO® SPARKLING WATER
FIJI® ARTESIAN WATER

Hand-Crafted

TAVERN FAVORITES

ROAST CHICKEN STACK

Tender Roasted Prestige Farms Chicken, Potato Croquette, Green Beans, Roast Chicken Pan Sauce

*GRILLED ATLANTIC SALMON

Jumbo Cous Cous, Broccoli, Carrot, Red Onion, Golden Raisin, Parsley, Toasted Almond & Port Wine Reduction

*GRILLED CENTER CUT FILET

Filet Mignon, Grilled and Seasoned Perfectly, Fingerling Potato, Radish, Sugar Snap Peas, Charred Scallion Oil & Roast Shallot Sauce

*SEARED JUMBO SCALLOPS

Simply Seasoned & Perfectly Seared, Roast Jalapeño Corn Grits, Spanish Chorizo, Poblano, Roma Tomato, Roasted Tomato Fondue, Parslied Olive Oil

SHRIMP & GRITS

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

CLASSIC TAVERN BURGERS

Your Choice of a Side Bar Selection

*TAVERN BURGER

Our Classic, Simple and Seasoned Perfectly, with Shredded Romaine, Thin Sliced Red Onion, Roma Tomato, Toasted Sesame Brioche Roll

HOUSE-MADE TOMATO BACON JAM (Try it! It's delicious...and FREE)

ADD ANY CHEESE IN THE KITCHEN

Not a Fan of Beef? SUB WITH GRILLED PRESTIGE FARMS CHICKEN

HOUSE-MADE BLACK BEAN VEGGIE BURGER

All-Natural, Seasoned Perfectly, Pan Seared, Pickled Carrots and Cucumbers, Whole Wheat Bun

*ROYALE WITH CHEESE

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

*BLACK AND BLUE BURGER

Gorgonzola, Apple-Wood Smoked Bacon, Toasted Sesame Brioche Roll

CRISP, COOL SALADS

TAVERN

Baby Artisan, Field Greens, Granny Smith Apples, Thin Celery, Spiced Toasted Seeds, Citrus Dressing

GRILLED CHICKEN | *GRILLED SALMON

*BLACK AND BLUE STEAK

Grilled Beef Tenderloin, Crisp Field Greens, Orange Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

CHICKEN TORTILLA

Prestige Farms Chicken, Sliced Thin, Crisp Field Greens, Avocado, Tomato, Carrot, Cucumber, Fresh Cilantro, Tortilla, Honey Lime Vinaigrette

ASIAN AHI TUNA

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato, Fresh Avocado, Snap Peas, Cucumber, Pickled Red Onion, Miso Soy Vinaigrette & Crisp Wonton

CAESAR CHOP

Crisp Romaine, Baker Farm Kale, Radicchio, Chopped Egg, Parmesan, Caesar Dressing, Ciabatta Parmesan Croutons

BLACKENED CHICKEN | *BLACKENED SALMON

ITEMS MARKED WITH AN ASTERISK ARE 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.



Marlow's Tavern

EST. 2004

WHITE GRAPES

Well...Green Grapes, White Juice!

- SPARKLING & BUBBLY -

MICHELLE BRUT, Columbia Valley NV
VEUVE CLICQUOT YELLOW LABEL, Champagne NV

- FRUITY, REFRESHING AND NOT TOO DRY -

STEMMARI PINOT GRIGIO, Sicilia '17
DR. L RIESLING, Germany '16
ACROBAT PINOT GRIS, Oregon '14
CONUNDRUM, California '15

- DRY, FRESH AND CRISP -

CHATEAU STE. MICHELLE SAUV. Blanc, Columbia Valley '16
VILLA WOLF PINOT GRIS, Pfalz, Germany '16
BELLERUCHE ROSÉ, Chapoutier, Côte du Rhône '16
BLACK COTTAGE SAUVIGNON BLANC, Marlborough '17
DOMAINE WACHAU GRÜNER VELTLINER, WACHAU, Austria '16

- RICH, CREAMY AND VOLUPTUOUS -

BELCREME DE LYS CHARDONNAY, California '15
STEELE, SHOOTING STAR CHARDONNAY, Mendocino '16
BLACK STALLION CHARDONNAY, Napa Valley '15
LA CREMA CHARDONNAY, Monterey '16

RED GRAPES

A.K.A. The Skins Game

- BERRIES FROM THE BARREL -

CHATEAU ST. JEAN PINOT NOIR, California '15
B. R. COHN PINOT NOIR, North Coast '16
STOLLER PINOT NOIR, Dundee Hills '15

- EARTHY, FRUITY AND BLENDED -

14 HANDS MERLOT, Washington State '15
CECCHI CHIANTI CLASSICO, SANGIOVESE, Chianti '15
SOKOL BLOSSER, EVOLUTION BIG TIME RED BLEND, Oregon 5th ed.
MARIETTA OVR ZINFANDEL BLEND, California NV

- RICH, SMOKY, SEXY -

EXCELSIOR CABERNET SAUVIGNON, South Africa '16
BUJANDA CRIANZA TEMPRANILLO, Rioja, Spain '14
UPPERCUT CABERNET SAUVIGNON, Napa Valley '15
VILLEGEORGE "L'ETOILE" CABERNET BLEND, Bordeaux '15

- BIG, BOLD, BEAUTIFUL -

CUVELIER LOS ANDES MALBEC, Mendoza '14
SIMI CABERNET SAUVIGNON, Alexander Valley '13
INTRINSIC CABERNET SAUVIGNON, Columbia Valley '16
EDUCATED GUESS CABERNET SAUVIGNON, Napa Valley '15

Tell your server to put a Cork in it!

Wines and Vintages subject to availability.

ON DRAUGHT

*Ask about our FOREVER CHANGING selection &
your LOCAL NEIGHBORHOOD Taps!*

IN BOTTLE | CANNED

MILLER HIGH LIFE, WI
PBR (16OZ. CAN), WI
BUDWEISER, MO
BUD LIGHT, MO
COORS LIGHT, CO
MILLER LITE, WI
HAAKE BECK N/A, GER

MICHELOB ULTRA, MO
MODELO ESPECIAL, MEX
CORONA, MEX
SAM ADAMS LAGER, MA
BLUE MOON WHITE, CO
HEINEKEN, NLD

"START A TAB."

IT SHOWS INITIATIVE.

- M.

M.

CORNER BAR

Philosophies

*We are proud to pour a PREMIUM WELL
and the **FRESHEST** seasonal juices
and ingredients, why? ...It just tastes better!*

OUR WINES ARE HAND SELECTED

FROM AROUND THE GLOBE

*for the quality and approachability to match
perfectly with our Tavern Fare, Enjoy!*

ALL, YES ALL, OF OUR WINES

ARE AVAILABLE BY

THE GLASS OR THE BOTTLE,

*the bottle just holds more and you
can take it with you, in the bag baby!*

OUR ICE COLD BEER SELECTION

HAS BEEN CAREFULLY CHOSEN

BY YOUR TAVERN TEAM.

If it ain't cold enough - We're buying!

BE NICE to Strangers.

REMEMBER YOU DON'T

HAVE TO GO HOME,

But you can't sleep here.

Soon To Be Classic

CRAFTED COCKTAILS

All of Marlow's Juices are Fresh Squeezed

THAT'S NOT MAI TIE

Cana Brava Rum, Raspberry Syrup, Orgeat, Myers Dark
Rum & Fresh Lime

SOUTHERN CHARMER

Old Forester Bourbon, Domaine de Canton, Peach Nectar,
Fresh Lemon, Scrappy's Lavender Bitters

BLUEBERRY BUCK

The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Simple
Syrup, Barritt's Ginger Beer and Shaved Nutmeg

MT "INFAMOUS" MANHATTAN

High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube
Bolivar & the Beautiful Luxardo Cherry

GRAPEFRUIT RICKY (2.0)

American Harvest, St. Germaine, Fresh Grapefruit Juice
& a Squeeze of Lime

BLACKBERRY MOJITO

Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime,
Fresh Blackberries

NEW FASHIONED

Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic
Bitters, Expressed Orange Peel on the Rock

THYME 4 ANOTHER

St. George Botanivore, Fresh Lemon, Tea, Thyme Honey Syrup

CUCUMBER RITA

Herradura Reposado Tequila, Brovo Boomerang, Cucumber,
House-Made Sour & Salt of Coarse

TOMMY'S FAVORITE SANGRIA

Tommy's Secret Recipe created on the Boat in South Florida,
The Freshest Seasonal Fruit and Agave Nectar
Red and White Options Available all Year Long

Ice Cold BEER

CRAFT & LOCAL

TERRAPIN RECREATION AMERICAN PALE ALE, GA ABV 4.7
420, EXTRA PALE ALE, GA ABC 5.4
NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4
ABITA HOP-ON PALE ALE, LA ABV 6.0
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)
JEKYLL BREWING COOTER BROWN ALE, GA ABV 6.0
BROOKLYN AMBER LAGER, NY ABV 5.2
RED HARE GEM CITY LIGHT LAGER, GA ABV 4.2
SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7
SWEETWATER BLUE WHEAT ALE, GA ABV 4.6
SIERRA NEVADA PALE ALE, CA ABV 5.6
AVERY WHITE RASCAL BELGIAN STYLE WHITE ALE, CO ABV 5.6
3 TAVERNS PRINCE OF PILSEN, PILSNER, GA ABV 5.0
WICKED WEED NAPOLEON COMPLEX PALE ALE, NC ABV 5.0
FOUNDERS PORTER, MI ABV 6.5
GATE CITY COPPERHEAD AMBER ALE, GA ABV 5.2
WYNDRIDGE BLACK CHERRY CIDER, PA ABV 5.5 (GLUTEN FREE)
ANCHOR STEAM, CA ABV 4.9
BELL, S TWO HEARTED IPA, MI ABV 7.0
LAGUNITAS LITTLE SUMPIN, SUMPIN, AM. PALE WHEAT ALE, CA ABV 7.5
LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0
SCOFFLAW BASEMENT IPA, GA ABV 7.5
GREEN BENCH SUNSHINE CITY IPA, FL ABV 6.8
CRISPIN BRUT CIDER, MN ABV 5.5 (GLUTEN FREE)
VICTORY DIRTWOLF DOUBLE IPA, PA ABV 8.7
BALLAST POINT SCULPIN GRAPEFRUIT IPA, CA ABV 7.0
DOGFISH HEAD FLESH & BLOOD IPA, DE ABV 7.5
MOODY TONGUE EMPEROR'S LEMON SAISON, IL ABV 6.3