

Locally-Sourced & INSPIRED

"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

Hand-Crafted COCKTAILS

FARM FRESH EGGS & BREAKFAST THINGS

DAILY SCRAMBLE

Chef's Choice of Ingredients That Are Sure to Make Your Mouth Water

*SERIOUS STEAK AND EGGS

Pan Seared Beef Tenderloin, Three Fried Eggs, Béarnaise Sauce, Toasted Ciabatta

BAKED EGGS SOUFFLÉ

Baked Eggs, Buttery Pastry Crust, Stuffed with the Best the Season Has to Offer

*CRAB CAKES EGGS BENEDICT

Two Toasted English Muffins, Sautéed Crab Cake, Spinach, Soft Poached Eggs, Tarragon Scented Hollandaise, Grilled Jumbo Asparagus

*BROOKLYN "EGGHEAD" SANDWICH

Fried Egg, Griddled Ham, Apple-Wood Smoked Bacon, Cheddar Cheese, Buttery Croissant, Fresh Fruit

*THE Champagne of BREAKFAST

Fried Chicken Sliders, Apple-Wood Smoked Bacon, Breakfast Sausage, Huevos Rancheros, House-Made Hash Browns, Served on a Silver Platter with a Fresh Cracked, Ice Cold Miller High Life

*TRADITIONAL CHILAQUILES

Corn Tortillas Melted in Roasted Ranchero Sauce, Three Fried Eggs, Sour Cream, Vine Ripe Tomato, Avocado, Cilantro, Smoked Chili Cream

LEMON RICOTTA PANCAKES

Hot Fresh Griddled Cakes, Almond Lemon Crumble, Fresh Blueberries, Hot Syrup, Apple-Wood Smoked Bacon

SHRIMP & GRITS

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

CHICKEN & WAFFLES

Crispy Fried Chicken, Seasoned with Seven Herbs & Spices, House-Made Belgium Waffle, Pecan Jack Syrup

START I SNACK

TRUFFLED PARMESAN FRIES

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

ARTICHOKE & ARUGULA TOASTS

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

FIRECRACKER SHRIMP

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

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

*BLACK AND BLUE BURGER

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



FRESH BAKED BISCUITS

Flaky & Buttery with Maple-Bacon Butter & Apricot Preserves

or with House-Made Sausage Gravy

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

ASPARAGUS FRIES

Crispy Thin Asparagus, Tarragon, Citrus Aioli

MARLOW'S FAMOUS HUMMUS

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



CAFFEINATED

Irish Coffee

FRESH BREWED ROYAL CUP COFFEE, JAMESON IRISH WHISKEY, WHIPPED CREAM

Baileys & Coffee

SIMPLE & DELICIOUS, JUST LIKE IT SOUNDS!

Iced Toffee Coffee

HOUSE COLD BREWED COFFEE, CASK & CREW WALNUT TOFFEE WHISKEY, SERVED ON THE ROCKS, TOPPED WITH SALTED CARAMEL

THE CHAMPAGNE INFLUENCE

MARLOW'S MIMOSA

The Mother of All Brunch Beverages. The Only Way to Get Your Vitamin C!

POM-MOSA

Pomegranate Juice with Those Tiny Little Bubbles

BELLINI MARTINI

The Flavorful Taste of Georgia Peaches Without the Pits!

KIR ROYAL

The King of All Champagne Cocktails

APEROL SPRITZ

The Perfect Aperitif for All Day Sipping

THE "O.J." CLASSIC

GREYHOUND

Our Fresh Squeezed Vodka with a Hint of Grapefruit Juice

SCREWDRIVER

This is the Only "Other" Way to Get Your Vitamin C! We Think...

TEQUILA SUNRISE

Hello Michelle Pfeiffer!, Altos Silver Tequila, Fresh Squeezed Orange Juice, Jack Rudy Grenadine

FUZZY NAVEL

Fresh Squeezed Orange Juice and Touch of Peach

COOL SALADS | HOT SANDWICHES

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

CAESAR CHOP

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

BLACKENED CHICKEN | *BLACKENED SALMON

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

SIDE BARS

Hash Browns

Breakfast Sausage

Apple-Wood Smoked Bacon

Spicy Bacon

"Hand-Cut" Tavern Fries

Fresh Fruit

Nice Small Salad

Hail Little Caesar Salad

White Cheddar Grit Cake

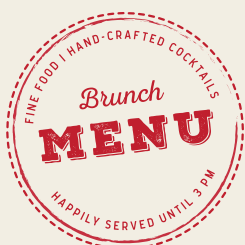
Fresh Fried Okra *1

Jalapeño Corn Grits

Broccoli Slaw

Truffle Fries *1.5

Grilled Jumbo Asparagus *1.5



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
PIPER HIDSIECK, 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, 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
INTRINSIC CABERNET SAUVIGNON, Columbia Valley '16
SIMI CABERNET SAUVIGNON, Alexander Valley '13
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

Caná 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

CIGAR CITY TAMPA STYLE LAGER, FL ABV 4.5
TERRAPIN RECREATION AMERICAN PALE ALE, GA ABV 4.7
FUNKY BUDDHA HEFEWEIZEN, FL ABV 5.2
NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)
SIERRA NEVADA PALE ALE, CA ABV 5.6
ORANGE BLOSSOM PILSNER, FL ABV 5.5
SWEETWATER BLUE WHEAT ALE, GA ABV 4.6
SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7
BELL'S TWO HEARTED IPA, MI ABV 7.0
COPPER TAIL NIGHT SWIM PORTER, FL ABV 6.2
ACE PINEAPPLE CIDER, CA ABV 5.0
ROGUE HAZELNUT BROWN ALE, OR ABV 5.6
M.I.A 305 GOLDEN ALE, FL ABV 5.0
GREEN BENCH SUNSHINE CITY IPA, FL ABV 6.8
FLORIDA CRACKER WHITE, FL ABV 3.7
JAI ALAI INDIA PALE ALE, FL ABV 7.5
LAGUNITAS LITTLE SUMPIN' SUMPIN' AM. PALE WHEAT ALE, CA ABV 7.5
LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0
CRISPIN BRUT CIDER, MN ABV 5.5 (GLUTEN FREE)
BALLAST POINT SCULPIN GRAPEFRUIT IPA, CA ABV 7.0
VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL, PA ABV 9.5
TAMPA BAY BREW REEF DONKEY AM. PALE ALE (SESSION IPA) FL ABV 5.0
DOGFISH HEAD FLESH & BLOOD IPA, DE ABV 7.5
BOULEVARD TANK 7 SAISON/FARMHOUSE ALE, MO ABV 8.5