

- PEACHY GEORGIA PEACH & GINGER MARGARITA** Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Agave 11
- THE PIONEER** ASW'S Rye & Cherry Smoked Barley Duality, Fresh Lemon, Honey, Aquafaba, Fever-Tree Spiced Orange Ginger Ale, Rose Water 12
- THE MATRIX** Ada Lovelace Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise 11.5
- PINEAPPLE RUM EXPRESS** Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg 10.5
- NEW FASHIONED** Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock 11.5
- BLUEBERRY BUCK** The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Fever-Tree Premium Ginger Beer, Fresh Nutmeg 9.75
- BLACKBERRY MOJITO** Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 9.5
- MT "INFAMOUS" MANHATTAN** High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry 12
- GRAPEFRUIT RICKY (2.O)** American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 10.75
- 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* 9.5 | 36
- THE FINAL WORD** St. George Terroir Gin, Green Chartreuse, Fresh Lime, Sage 10
- OUR BARREL AGED COCKTAILS** Hand-Crafted Every Month! ★ **SCRAPPY OLD TIMER** Old Forester Bourbon pd ★ **NEGRONI** The Classic pd

WHITE GRAPES

"START A TAB."
IT SHOWS INITIATIVE.

RED GRAPES

SPARKLING & BUBBLY

- MICHELLE BRUT, Columbia Valley NV 8 | 32
- ROSE ALL DAY, South France NV 250ml 12
- VEUVE CLICQUOT YELLOW LABEL, Champagne NV 79

FRUITY, REFRESHING AND NOT TOO DRY

- PINOT GRIGIO, STEMMARI, Sicilia '17 6.75 | 27
- PICPOUL, G. BASBOU, Languedoc-Roussillon '18 8 | 32
- RIESLING, DR. L, Germany '17 8.25 | 33
- CONUNDRUM, California '16 9.75

DRY, FRESH AND CRISP

- SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16 7.75 | 31
- PINOT GRIS, VILLA WOLF, Pfalz, Germany '16 8.5 | 34
- ROSE, DOMAINE DE MILLET, Côte de Gascogne '18 9.75 | 39
- SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '18 10
- SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18 10.5 | 42

RICH, CREAMY AND VOLUPTUOUS

- CHARDONNAY, BELCREME DE LYS, California '16 7.25 | 29
- CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16 9.25 | 37
- CHARDONNAY, BLACK STALLION, Napa Valley '15 10.25 | 41
- CHARDONNAY, LA CREMA, Monterey '17 11.75 | 47

SOMMELIER SELECT

- SAUVIGNON BLANC, PEJU, Napa '18 12 | 48
- CHARDONNAY, RAMEY, Sonoma Coast '16 18 | 72

BERRIES FROM THE BARREL

- PINOT NOIR, CHATEAU ST. JEAN, California '17 7.75 | 31
- PINOT NOIR, HAHN ESTATE, Arroyo Seco '16 12.25 | 49
- PINOT NOIR, STOLLER, Dundee Hills '17 12.5 | 50

EARTHY, FRUITY AND BLENDED

- MERLOT, BENZIGER, Sonoma County '15 9.25 | 37
- PETITE SIRAH, PLUNGERHEAD, Lodi '16 10 | 40
- SYRAH BLEND, BASTIDE MIRAFLORS, Côtes du Roussillon '16 12 | 48

RICH, SMOKY, SEXY

- CABERNET SAUVIGNON, EXCELSIOR, South Africa '16 7.5 | 30
- TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15 11 | 44
- CABERNET BLEND, VILLEGEOURGE L'ETOILE, Bordeaux '15 12.25 | 49

BIG, BOLD, BEAUTIFUL

- MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16 10 | 40
- CABERNET SAUVIGNON, SIMI, Alexander Valley '16 12.5 | 50
- CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16 13.25 | 53
- CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17 17 | 68

SOMMELIER SELECT

- PINOT NOIR, PATZ & HALL, Sonoma Coast '16 17 | 68
- MERLOT, DUCKHORN, Napa Valley '16 18 | 72
- CABERNET SAUVIGNON, CAYMUS, Napa Valley '17 27

*Wines and Vintages Subject to Availability. Sommelier Wines are Corivan Protected.
Tell your server to put a Cork in it!*

IN BOTTLE | CANNED

- | | | | |
|---------------------------|----------------------|--------------------------|-----------------------------|
| MILLER HIGH LIFE, WI 2.50 | BUD LIGHT, MO 3.95 | MICHELOB ULTRA, MO 5.00 | BLUE MOON WHITE, CO 5.85 |
| PBR (16OZ. CAN), WI 3.00 | COORS LIGHT, CO 3.95 | CORONA, MEX 5.50 | HEINEKEN O.O. N/A, NLD 5.85 |
| BUDWEISER, MO 3.85 | MILLER LITE, WI 4.50 | SAM ADAMS LAGER, MA 5.85 | HEINEKEN, NLD 5.95 |

ICE COLD GEORGIA BEER

- SWEETWATER SEASONAL SELECTION, GA pd
- SWEETWATER 420, EXTRA PALE ALE, GA ABV 5.4 5.50
- JEKYLL BREWING COOTER BROWN ALE, GA ABV 6.0 5.75
- 3 TAVERNS PRINCE OF PILSEN, PILSNER, GA ABV 5.0 5.85
- CREATURE COMFORT'S RECLAIMED RYE, AMBER ALE, GA ABV 5.95
- WILD HEAVEN ATL EASY ALE, PALE ALE, GA ABV 5.5 6.25
- BURNT HICKORY DIDJITS, BLOOD ORANGE IPA, GA ABV 7.5 6.50
- WILD LEAP CHANCE IPA, GA ABV 6.2 6.50
- SCOFFLAW BASEMENT, IPA, GA ABV 7.5 6.75

ICE COLD CRAFT BEER

- WICKED WEED BURST, BERLINER WEISSE, SEASONAL SELECTION, NC pd
- NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4 5.50
- BROOKLYN AMBER LAGER, NY ABV 5.2 5.85
- SIERRA NEVADA PALE ALE, CA ABV 5.6 5.85
- STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 6.00
- CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5 6.00
- DISTIL WEISENHEIMER, HEFEWEIZEN, IL ABV 5.2 6.00
- FOUNDERS PORTER, MI ABV 6.5 6.25
- LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5 6.50
- MIA TOURIST TRAPPE, BELGIAN TRIPEL, FL ABV 10.0 6.50
- BELL'S TWO HEARTED, IPA, MI ABV 7.0 6.75
- LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0 6.75
- VICTORY GOLDEN MONKEY, BELGIAN TRIPEL, PA ABV 9.5 7.25
- BURIAL, SURF WAX, IPA NC, ABV 6.8 7.75



WELCOME TO MARLOW'S, WE TAKE GREAT PRIDE
IN SOURCING THE FRESHEST INGREDIENTS POSSIBLE.

★
WE HANDLE ALL INGREDIENTS WITH
CARE AND PREPARE THESE DISHES
WITH YOUR DIETARY NEEDS IN MIND.

ALL THE ITEMS USED TO PREPARE
THESE DISHES ARE GLUTEN FREE.
HOWEVER, THERE MAY BE A HIGHER
CHANCE OF TRACE AMOUNTS OF
GLUTEN FROM THE OIL ITSELF.

★
LET YOUR CHEF KNOW ABOUT ANY
ALLERGIES OR SENSITIVITIES SO
WE CAN PREPARE A MEAL
ESPECIALLY FOR YOU.

MENU ITEMS THAT DO NOT HAVE
GLUTEN FREE (GF) BY THEM, ARE
PREPARED IN A SHARED FRYER.

START | SNACK

GF - SOUP OF THE DAY PD

Please Ask Your Server if Today's Soup is 100% Gluten Free

TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

J.T.'S KETTLE CHIPS 9

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

TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

GF - MARLOW'S FAMOUS HUMMUS 8.5

Classical Creamy Hummus, Crisp Veggies, Extra Virgin Olive Oil

SMOKED TROUT DIP 8.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs,
House-Made Potato Chips

CRISP, COOL SALADS

Gluten Free Salad Dressings Include : Ranch, Caesar, Honey Lime Vinaigrette,
Sweet Herb Vinaigrette, Creamy Gorgonzola, Dijon Vinaigrette

GF - TAVERN 6.5

Baby Artisan Greens, Boston Bibb, Granny Smith Apple, Radish,
Carrot, Spiced Seeds, Sweet Herb Vinaigrette
*Grilled Chicken +5 | *Grilled Salmon +9.5*

*GF - BLACK AND BLUE STEAK 15

Grilled Beef Tenderloin, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola,
Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

GF - CLASSIC CAESAR 7

Romaine Hearts, Tuscan Kale, Chopped Egg, Parmesan,
Oven Roasted Tomato, Caesar Dressing
*Blackened Chicken +5 | *Blackened Salmon +9.5*

CHICKEN TORTILLA 12.5

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

*ASIAN AHI TUNA 15.5

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato,
Fresh Avocado, Edamame, Cucumber

BIG BAR SANDWICHES

Sandwiches Can Be Prepared in a Crisp Lettuce Wrap, Corn Tortillas or No Bread
Your Choice of Side Bar Selection

GF - INFAMOUS FISH TACOS 12.3

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

GF - THE CUBAN 11.5

Slow Roast Pork, Black Forest Ham,
Swiss, Pickle, Mustard Mojo Slather

GF - BUFFALO CHICKEN WRAP 11

Grilled Chicken, Spicy Buffalo Sauce, Jack Cheese, Ranch

TAVERN FAVORITES

GF - BLAZED CHICKEN 16.5

Jalapeño Corn Grits, Roasted Vegetables, Jalapeño Glaze

*GF - GRILLED ATLANTIC SALMON 18.5

Kale, Grapes, Toasted Almonds, Beurre Blanc

*GF - GRILLED CENTER CUT FILET 24.5

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

GF - SHRIMP & GRITS 16.7

Jalapeño Corn Grits, Sautéed Spinach,
Roma Tomato, Shallot, Roast Tomato Beurre Blanc

CLASSIC TAVERN BURGERS

Burgers Can Be Prepared in a Crisp Lettuce Wrap, Corn Tortillas or No Bread
Your Choice of Side Bar Selection

*GF - TAVERN BURGER 9.7

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato

Add any Cheese in the Kitchen +1.8

*Try our House-Made Tomato Bacon Jam...it's delicious...and FREE
Not a fan of beef? Sub with grilled Prestige Farms Chicken*

*GF - GRILLED CHICKEN SANDWICH 9.7

*GF - BLACK AND BLUE BURGER 12.8

Gorgonzola, Apple-Wood Smoked Bacon

*GF - ROYALE WITH CHEESE 15

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

SIDE BARS ALL 3.5

NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD
FRESH FRUIT • JALAPEÑO CORN GRITS

KID'S FUN FOODS | ALL 5

*GF - TWO TINY BURGERS

Two Mini Marlow's Burgers with Cheddar Cheese
No Bun or in a Crisp Lettuce Wrap

*BIG KID STEAK +4.5

Grilled Tenderloin Cooked the Way Mom Likes it,
Tavern Fries and Steamed Broccoli

GF - TAVERN-STYLE CHICKEN FINGERS

Grilled Chicken Skewered With Honey Mustard

SWEET STUFF

GF - CLASSIC CREME BRULEE 6

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

GF - SCOOP VANILLA BEAN ICE CREAM 3

ICE COLD BEER

STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 6.00



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. 1