

SERVING DINNER
TUESDAY-SATURDAY

206.842.1633



PROPRIETORS:
GREG AND BETSY ATKINSON

150 MADRONE LANE
BAINBRIDGE ISLAND, WA

RESTAURANTMARBHEBAINBRIDGE.COM

— HORS D'OEUVRES —

Oysters on the Half Shell
CHILLED VERJUS MIGNONETTE 21

Deviled Eggs
PASTURED FARM EGGS,
HOUSE-MADE MAYONNAISE,
FRESH WATERCRESS 14

Wild Gulf Prawns
WOOD-FIRED WITH FENNEL,
GARLIC AND LEMON BUTTER 22

House-made Chicken Liver Pâté
RED ONION JAM & TOAST 20

— SOUPES —

French Onion Soup
RICH BEEF STOCK, GRUYERE
SML 14 LRG 18

Soup of the Day
SML 12 LRG 15

— SIDES —

Two Marché Bread Rolls
WITH CULTURED BUTTER 5

Grilled Zucchini
WITH CHERRY TOMATO SALAD 14

Carrot Flan
WITH TOASTED PECANS & ARUGULA 15

French Fries 12

— LES PLATS —

The Market Vegetable Plate
FIVE VEGETABLES FIVE WAYS 30

"Pasta Special"
SELECTIONS CHANGE DAILY M.P.

The "Royale" with Cheese
SKAGIT RIVER RANCH GROUND BEEF
HOUSE-MADE KAISER ROLL
FRENCH FRIES 19

— burger add-ons —

APPLE-WOOD SMOKED BACON 4
HOUSE-MADE RED ONION JAM 4
ROGUE RIVER BLUE 4

Mediterranean Mussels & Fries
PERNOD, FENNEL, AND CREAM 28

Wild King Salmon, Wood-fired
FINGERLING POTATOES, ORGANIC
BROCCOLINI, LEMON BUTTER SAUCE 40

Steak & Frites

GRASS-FINISHED PAINTED HILLS
NATURAL BEEF, FRENCH FRIES OR
MIXED LOCAL GREENS 45

Bacon Wrapped Meatloaf
SKAGIT RIVER RANCH BEEF
& APPLE-WOOD SMOKED BACON,
MASHED ORGANIC YUKON GOLDS
AND PEAS 30



— SALADES —

Mixed Green Salad
SHALLOT VINAIGRETTE 12

Le Cesar
ROMAINE, HOUSE-MADE CROUTONS,
REGGIANO 16
— add-ons —

SPANISH WHITE ANCHOVIES 6
APPLE-WOOD SMOKED BACON 6
HOUSE SMOKED WILD KING SALMON 7

Steak Cobb Salad
WOOD-FIRED PETITE STEAK,
ROGUE RIVER BLUE CHEESE,
APPLE-WOOD SMOKED BACON,
OVEN-DRIED TOMATOES,
SHALLOT VINAIGRETTE 30

Market Salad
RADICCHIO AND BELGIAN ENDIVE
WITH RASPBERRIES AND
TOASTED WALNUTS 15

— LES DESSERTS —

Vanilla Bean Crème Brûlée 12

Summer Berries
STRAWBERRY SORBET, CRÈME FRAÎCHE
ICE CREAM, AND CRISP MERINGUE 14

Flourless Chocolate Cake
WITH WHIPPED CREAM 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

There is a 20% dine-in service charge added to your bill. 66% of that charge goes directly to the people that helped prepare and serve your meal.

