

SERVING DINNER
WEDNESDAY–SATURDAY

206.842.1633



PROPRIETORS:
GREG AND BETSY ATKINSON

150 MADRONE LANE
BAINBRIDGE ISLAND, WA

RESTAURANTMARCHEBAINBRIDGE.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 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

Delicata Squash Rings
WOOD-FIRED WITH BALSAMIC GLAZE
& ARUGULA 14

Kabocha Flan
WITH TOASTED PUMPKIN SEEDS
& WINTER GREENS 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
APPLE RINGS, CIDER BUTTER SAUCE
AND CRISPY KALE 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 COSMIC CRISP APPLES,
TOASTED WALNUTS, AND
APPLE CIDER - WALNUT OIL
VINAIGRETTE 15

— LES DESSERTS —

Vanilla Bean Crème Brûlée 12

Traditional Christmas Cake
WITH EGGNOG ICE CREAM 16

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.