

SERVING DINNER
WEDNESDAY-SATURDAY

206.842.1633

WINTER 2024



PROPRIETORS:
GREG AND BETSY ATKINSON
150 MADRONE LANE
BAINBRIDGE ISLAND, WA

RESTAURANTMARCHEBAINBRIDGE.COM

January Dinner Specials

Wednesday - Jan. 10	<i>Skagit River Ranch Pork Tenderloin, Wood-fired</i> PURÉE OF SWEET POTATOES, GARLICKY GREENS
Thursday - Jan. 11	<i>Umpqua Valley Lamb Chops, Wood-fired</i> ROSEMARY RED POTATOES, MINT AND SHALLOT PURÉE
Friday - Jan. 12	<i>Breast of Mary's Organic Chicken, Fried</i> PURÉE OF YUKON GOLD POTATOES, AND CREAM GRAVY
Saturday, Jan. 13	<i>Mary's Organic Chicken, Braised with Mushrooms & Cream</i> HOUSE-MADE EGG NOODLES
Wednesday - Jan. 17	<i>Wild Alaska Halibut, Wood-fired</i> FINGERLING POTATOES AND BABY BOK CHOY
Thursday - Jan. 18	<i>Painted Hills Beef Braised in Pinot Noir</i> FINGERLING POTATOES AND CARROTS
Friday - Jan. 19	<i>Breast of Mary's Organic Chicken, Fried</i> PURÉE OF YUKON GOLD POTATOES, AND CREAM GRAVY
Saturday, Jan. 20	<i>Mary's Organic Chicken, Baked in a Pie</i> GARDEN VEGETABLES, BUTTER PASTRY
Wednesday - Jan. 24	<i>Skagit River Ranch Pork Shoulder, Braised Adobo-style</i> JASMINE RICE, STEAMED CABBAGE
Thursday - Jan. 25	<i>Umpqua Valley Lamb Chops, Wood-fired</i> ROSEMARY RED POTATOES, MINT AND SHALLOT PURÉE
Friday - Jan. 26	<i>Breast of Mary's Organic Chicken, Fried</i> PURÉE OF YUKON GOLD POTATOES, AND CREAM GRAVY
Saturday, Jan. 27	<i>Paella</i> WITH MARY'S ORGANIC CHICKEN, GULF PRAWNS, MANILA CLAMS, MUSSELS, AND SPANISH SAFFRON
Wednesday - Jan. 31	<i>Breast of Moulard Duckling, Pan-Seared</i> EINKORN, TART CHERRY SAUCE, BROCCOLINI

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.