

SERVING DINNER  
WEDNESDAY–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 24

*House-made Chicken Liver Pâté*  
RED ONION JAM & TOAST 22

— SOUPES —

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

*Wild King Salmon Chowder*  
SML 12 LRG 16

— SIDES —

*Two Marché Bread Rolls*  
WITH CULTURED BUTTER 5

*Jumbo Asparagus*  
WOOD-FIRED, LEMON BUTTER 14

*Green Pea Flan*  
WITH PEA VINES 15

*Kennebec Potato Fries*  
HOUSE-MADE KETCHUP AND AÖLI 12

— LES PLATS —

*The Market Vegetable Plate*  
FIVE VEGETABLES FIVE WAYS 32

*"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 30

*Wild King Salmon, Wood-fired*  
FINGERLING POTATOES, BROCCOLINI,  
LEMON BUTTER SAUCE 42

*Steak & Fries*

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 32



— SALADES —

*Mixed Green Salad*  
SHALLOT VINAIGRETTE 12

*Le Cesar*  
ROMAINE, HOUSE-MADE CROUTONS,  
REGGIANO 18  
— 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*  
WINTER GREENS WITH RUBY RED  
GRAPEFRUIT AND TOASTED WALNUTS 16

*Wild Albacore Niçoise*  
WITH FINGERLING POTATOES,  
OVEN-DRIED TOMATOES, OLIVES  
AND HARICOT VERT 28

— LES DESSERTS —

*Vanilla Bean Crème Brûlée* 12

*Oranges and Cream*  
CRISP MERINGUE,  
CRÈME FRAÎCHE ICE CREAM &  
ORANGE SORBET 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.