

SERVING DINNER
WEDNESDAY–SATURDAY

206.842.1633



PROPRIETORS:
GREG AND BETSY ATKINSON

150 MADRONE LANE
BAINBRIDGE ISLAND, WA

RESTAURANTMARBEBAINBRIDGE.COM

— HORS D'OEUVRES —

Oysters on the Half Shell
CHILLED VERJUS MIGNONETTE 23

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

Delicata Squash, Wood-fired
BALSAMIC GLAZE 14

Kabocha Pumpkin Flan
WITH ROASTED PUMPKIN SEEDS
AND ARUGULA 15

Kennebec Potato Fries
HOUSE-MADE KETCHUP AND AÖLI 12

FALL 2024

RESTAURANT

MARCHÉ

BAINBRIDGE

— 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 CHEESE 4

Bacon Wrapped Meatloaf
SKAGIT RIVER RANCH BEEF
& APPLE-WOOD SMOKED BACON,
MASHED ORGANIC YUKON GOLDS
AND PEAS 32

Mediterranean Mussels & Fries
PERNOD, FENNEL, AND CREAM 30

Wild King Salmon, Wood-fired
FINGERLING POTATOES, BROCCOLINI,
LEMON BUTTER SAUCE 44

Steak & Fries
PAINTED HILLS NATURAL BEEF,
FRENCH FRIES OR
MIXED LOCAL GREENS 47

BON APPÉTIT

— 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

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

Market Salad
RADICCHIO AND BELGIAN ENDIVE
WITH COSMIC CRISP APPLES,
TOASTED WALNUTS, AND
APPLE CIDER - WALNUT OIL VINAIGRETTE
18

Wild Albacore Niçoise
WITH FINGERLING POTATOES,
CHERRY TOMATOES, OLIVES
AND HARICOT VERT 28

— LES DESSERTS —

Vanilla Bean Crème Brûlée 12

Cosmic Crisp Apple Gratin
WITH HOUSE-MADE CRÈME FRAÎCHE
ICE CREAM 16

Flourless Hot 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.