

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 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

Jumbo Asparagus, Wood-fired
WITH LEMON BUTTER SAUCE 14

Green Pea Flan
WITH PEA VINES AND MORELS 15

Kennebec Potato Fries
HOUSE-MADE KETCHUP AND AÏOLI 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 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 44

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



— FONDUE —

Melted Gruyère
WITH HOUSE-MADE CHALLAH,
COSMIC CRISP APPLE, & GRILLO'S PICKLES
36

— 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
FRISÉE WITH A JAMMY EGG
SHALLOT VINAIGRETTE,
CROUTONS, AND BACON 18

— LES DESSERTS —

Vanilla Bean Crème Brûlée 12

Crème Fraîche Ice Cream
FRESH FRUIT & A CRISP MERINGUE 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.