

## Locally-Sourced & INSPIRED

### FARM FRESH EGGS & BREAKFAST THINGS

#### DAILY SCRAMBLE PD

Chef's Choice of Ingredients That Are Sure to Make Your Mouth Water

#### \*SERIOUS STEAK AND EGGS 16

Pan Seared Beef Tenderloin, Three Fried Eggs, Béarnaise Sauce, Toasted Ciabatta

#### BAKED EGGS SOUFFLÉ PD

Baked Eggs, Buttery Pastry Crust, Stuffed with the Best the Season Has to Offer

#### \*CRAB CAKES EGGS BENEDICT 17

Two Toasted English Muffins, Sautéed Crab Cake, Spinach, Soft Poached Eggs, Tarragon Scented Hollandaise, Grilled Jumbo Asparagus

#### \*BROOKLYN "EGGHEAD" SANDWICH 11

Fried Egg, Griddled Ham, Apple-Wood Smoked Bacon, Cheddar Cheese, Buttery Croissant, Fresh Fruit

#### \*THE Champagne of BREAKFAST 16

Fried Chicken Sliders, Apple-Wood Smoked Bacon, Breakfast Sausage, Huevos Rancheros, House-Made Hash Browns, Served on a Silver Platter with a Fresh Cracked, Ice Cold Miller High Life

#### \*TRADITIONAL CHILAQUILES 9

Corn Tortillas Melted in Roasted Ranchero Sauce, Three Fried Eggs, Sour Cream, Vine Ripe Tomato, Avocado, Cilantro, Smoked Chili Cream

#### LEMON RICOTTA PANCAKES 7.5

Hot Fresh Griddled Cakes, Almond Lemon Crumble, Fresh Blueberries, Hot Syrup, Apple-Wood Smoked Bacon

#### SHRIMP & GRITS 16.7

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

#### CHICKEN & WAFFLES 14

Crispy Fried Chicken, Seasoned with Seven Herbs & Spices, House-Made Belgium Waffle, Pecan Jack Syrup

### START I SNACK

#### TRUFFLED PARMESAN FRIES 5

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

#### ARTICHOKE & ARUGULA TOASTS 5

Toasty Rosemary Ciabatta, Whipped Ricotta, Artichoke, Baby Arugula, Balsamic, Lemonette

#### FIRECRACKER SHRIMP 11.5

Szechuan Tempura Shrimp, Red & Poblano Peppers, Peanut, Cracklin Spicy Sauce

### CLASSIC TAVERN BURGERS

Your Choice of a Side Bar Selection

#### \*TAVERN BURGER 9.5

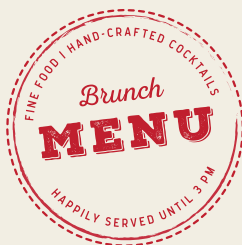
Our Classic, Simple and Seasoned Perfectly, with Shredded Romaine, Thin Sliced Red Onion, Roma Tomato, Toasted Sesame Brioche Roll

HOUSE-MADE TOMATO BACON JAM (Try it! It's delicious...and FREE)  
ADD ANY CHEESE IN THE KITCHEN +1.5

Not a Fan of Beef? SUB WITH GRILLED PRESTIGE FARMS CHICKEN

#### \*BLACK AND BLUE BURGER 12.5

Gorgonzola, Apple-Wood Smoked Bacon, Toasted Sesame Brioche Roll



## "WELCOME TO MARLOW'S.

We are always cooking up something NEW!

If you're looking for GLUTEN-FREE or SPECIALLY PREPARED ITEMS, we'll be happy to prepare something great for you

...JUST ASK."

Cheers,

John C. Metz

EXECUTIVE CHEF | CO-FOUNDER



#### FRESH BAKED BISCUITS 3 | 5

Flaky & Buttery with Maple-Bacon Butter & Apricot Preserves or with House-Made Sausage Gravy

#### J.T.'S KETTLE CHIPS 8.5

Crispy Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

#### SHRIMP & CRAB "NACHO" PLATE 11

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

#### ASPARAGUS FRIES 6

Crispy Thin Asparagus, Tarragon, Citrus Aioli

#### MARLOW'S FAMOUS HUMMUS 7.5

Classical Creamy Hummus, Grilled, Toasty Seasoned Pita, Crisp Veggies, Marinated Olives and Extra Virgin Olive Oil

EST. **M.** 2004

### BLOODY MARY'S

#### MARLOW'S ORIGINAL 6.75

The Perfect Wake Up Call to Get Your Afternoon Kicking

#### THE "STELLAR" 7.25

Not as Spicy as Our Original but with a Serious Citrus Twist

#### BLOODY MARIA 7.5

Just Like Our Original but with The Fire of Tequila!

#### MARLOW'S "BLT" BLOODY MARY 8.5

House Infused Bacon Vodka with Caraway and Thyme Infused Spiced Tomato Juice

### CAFFEINATED

#### Irish Coffee 7

FRESH BREWED ROYAL CUP COFFEE, JAMESON IRISH WHISKEY, WHIPPED CREAM

#### Baileys & Coffee 7.5

SIMPLE & DELICIOUS, JUST LIKE IT SOUNDS!

#### Iced Toffee Coffee 10

HOUSE COLD BREWED COFFEE, CASK & CREW WALNUT TOFFEE WHISKEY, SERVED ON THE ROCKS, TOPPED WITH SALTED CARAMEL

## Hand-Crafted COCKTAILS

### THE CHAMPAGNE INFLUENCE

#### MARLOW'S MIMOSA 7

The Mother of All Brunch Beverages. The Only Way to Get Your Vitamin C!

#### POM-MOSA 7.5

Pomegranate Juice with Those Tiny Little Bubbles

#### BELLINI MARTINI 8

The Flavorful Taste of Georgia Peaches Without the Pits!

#### KIR ROYAL 7.5

The King of All Champagne Cocktails

#### APEROL SPRITZ 10

The Perfect Aperitif for All Day Sipping

### THE "O.J." CLASSIC

#### GREYHOUND 6.5

Our Fresh Squeezed Vodka with a Hint of Grapefruit Juice

#### SCREWDRIVER 6.5

This is the Only "Other" Way to Get Your Vitamin C! We Think...

#### TEQUILA SUNRISE 10.5

Hello Michelle Pfeiffer!, Altos Silver Tequila, Fresh Squeezed Orange Juice, Jack Rudy Grenadine

#### FUZZY NAVEL 8.5

Fresh Squeezed Orange Juice and Touch of Peach

### COOL SALADS | HOT SANDWICHES

#### TAVERN 6.5

Baby Artisan, Field Greens, Granny Smith Apples, Thin Celery, Spiced Toasted Seeds, Citrus Dressing

GRILLED CHICKEN +5 | \*GRILLED SALMON +9

#### \*BLACK AND BLUE STEAK 14.5

Grilled Beef Tenderloin, Crisp Field Greens, Orange Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

#### CAESAR CHOP 6.5

Crisp Romaine, Baker Farm Kale, Radicchio, Chopped Egg, Parmesan, Caesar Dressing, Ciabatta Parmesan Croutons

BLACKENED CHICKEN +5 | \*BLACKENED SALMON +9

#### INFAMOUS FISH TACOS 12

Blackened Tilapia, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Tortillas

#### PRIME RIB FRENCH DIP 16

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Mayonnaise, Soft Cuban Roll

#### ROAST CHICKEN FRISCO CLUB 12

Prestige Farms Chicken, Melting Swiss, Arugula, Apple-Wood Smoked Bacon, Granny Smith Apple, Pickled Red Onion, Horseradish Aioli, Pressed Sourdough Bread

### SIDE BARS ALL 3

Hash Browns

Breakfast Sausage

Apple-Wood Smoked Bacon

Spicy Bacon

"Hand-Cut" Tavern Fries

Fresh Fruit

Nice Small Salad

Hail Little Caesar Salad

White Cheddar Grit Cake

Fresh Fried Okra +1

Jalapeño Corn Grits

Broccoli Slaw

Truffle Fries +1.5

Grilled Jumbo Asparagus +1.5

\*ITEMS MARKED WITH AN ASTERISK\* ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER.

# Marlow's Tavern

EST. 2004

## WHITE GRAPES

*Well...Green Grapes, White Juice!*

### - SPARKLING & BUBBLY -

MICHELLE BRUT, Columbia Valley NV	8   32
PIPER HIDSIECK, Champagne NV	35

### - FRUITY, REFRESHING AND NOT TOO DRY -

STEMMARI PINOT GRIGIO, Sicilia '17	6.5   26
DR. L RIESLING, Germany '16	8   32
ACROBAT PINOT GRIS, Oregon '14	9   36
CONUNDRUM, California '15	9.5   38

### - DRY, FRESH AND CRISP -

CHATEAU STE. MICHELLE SAUV. Blanc, Columbia Valley '16	7   28
VILLA WOLF PINOT GRIS, Pfalz, Germany '16	8.5   34
BELLERUCHE ROSÉ, Chapoutier, Côte du Rhône '16	9.5   38
BLACK COTTAGE SAUVIGNON, Marlborough '17	10   40
DOMAINE WACHAU GRÜNER VELTLINER, WACHAU, Austria '16	11   44

### - RICH, CREAMY AND VOLUPTUOUS -

BELCREME DE LYS CHARDONNAY, California '15	7   28
STEELE, SHOOTING STAR CHARDONNAY, Mendocino '16	8   32
BLACK STALLION CHARDONNAY, Napa Valley '15	10   40
LA CREMA CHARDONNAY, Monterey '16	11.5   46

## RED GRAPES

*A.K.A. The Skins Game*

### - BERRIES FROM THE BARREL -

CHATEAU ST. JEAN PINOT NOIR, California '15	7.5   30
B. R. COHN PINOT NOIR, North Coast '16	11.5   46
STOLLER PINOT NOIR, Dundee Hills '15	12.5   50

### - EARTHY, FRUITY AND BLENDED -

14 HANDS MERLOT, Washington State '15	7.5   30
CECCHI CHIANTI CLASSICO, SANGIOVESE, Chianti '15	10.5   42
SOKOL BLOSSER, EVOLUTION BIG TIME RED BLEND, Oregon 5th ed.	10.5   42
MARIETTA OVR ZINFANDEL BLEND, California NV	11   44

### - RICH, SMOKY, SEXY -

EXCELSIOR CABERNET SAUVIGNON, South Africa '16	7.5   30
BUJANDA CRIANZA TEMPRANILLO, Rioja, Spain '14	9.5   38
UPPERCUT CABERNET SAUVIGNON, Napa Valley '15	10   40
VILLEGEORGE "L' ETOILE" CABERNET BLEND, Bordeaux '15	12   48

### - BIG, BOLD, BEAUTIFUL -

CUVELIER LOS ANDES MALBEC, Mendoza '14	11.5   46
INTRINSIC CABERNET SAUVIGNON, Columbia Valley '16	12.5   50
SIMI CABERNET SAUVIGNON, Alexander Valley '13	13   52
EDUCATED GUESS CABERNET SAUVIGNON, Napa Valley '15	14   56

*Tell your server to put a Cork in it!*

*Wines and Vintages subject to availability.*

## ON DRAUGHT

*Ask about our FOREVER CHANGING selection & your LOCAL NEIGHBORHOOD Taps!*

## IN BOTTLE | CANNED

MILLER HIGH LIFE, WI	2.50	MICHELOB ULTRA, MO	4.50
PBR (16OZ. CAN), WI	2.75	MODELO ESPECIAL, MEX	5.00
BUDWEISER, MO	3.50	CORONA, MEX	5.25
BUD LIGHT, MO	3.75	SAM ADAMS LAGER, MA	5.50
COORS LIGHT, CO	3.75	BLUE MOON WHITE, CO	5.50
MILLER LITE, WI	4.00	HEINEKEN, NLD	5.75
HAAKE BECK N/A, GER	4.00		

**"START A TAB."**

IT SHOWS INITIATIVE.

- M.

# M.

## CORNER BAR

 *Philosophies*

*We are proud to pour a PREMIUM WELL and the **FRESHEST** seasonal juices and ingredients, why? ...It just tastes better!*

**OUR WINES ARE HAND SELECTED FROM AROUND THE GLOBE**

*for the quality and approachability to match perfectly with our Tavern Fare, Enjoy!*

**ALL, YES ALL, OF OUR WINES ARE AVAILABLE BY THE GLASS OR THE BOTTLE,**

*the bottle just holds more and you can take it with you, in the bag baby!*

**OUR ICE COLD BEER SELECTION HAS BEEN CAREFULLY CHOSEN BY YOUR TAVERN TEAM.**

*If it ain't cold enough - We're buying!*

**BE NICE to Strangers.**

**REMEMBER YOU DON'T HAVE TO GO HOME,**  
*But you can't sleep here.*

*Soon To Be Classic*

## CRAFTED COCKTAILS

*All of Marlow's Juices are Fresh Squeezed*

### THAT'S NOT MAI TIE 10

Caná Brava Rum, Raspberry Syrup, Orgeat, Myers Dark Rum & Fresh Lime

### SOUTHERN CHARMER 10

Old Forester Bourbon, Domaine de Canton, Peach Nectar, Fresh Lemon, Scrappy's Lavender Bitters

### BLUEBERRY BUCK 9.5

The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Simple Syrup, Barritt's Ginger Beer and Shaved Nutmeg

### MT "INFAMOUS" MANHATTAN 12

High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & the Beautiful Luxardo Cherry

### GRAPEFRUIT RICKY (2.0) 11

American Harvest, St. Germaine, Fresh Grapefruit Juice & a Squeeze of Lime

### BLACKBERRY MOJITO 9

Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberries

### NEW FASHIONED 11

Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange Peel on the Rock

### THYME 4 ANOTHER 10.7

St. George Botanivore, Fresh Lemon, Tea, Thyme Honey Syrup

### CUCUMBER RITA 11

Herradura Reposado Tequila, Brovo Boomerang, Cucumber, House-Made Sour & Salt of Coarse

### TOMMY'S FAVORITE SANGRIA 9 GL | 34 CARAFE

Tommy's Secret Recipe created on the Boat in South Florida, The Freshest Seasonal Fruit and Agave Nectar  
Red and White Options Available all Year Long

## Ice Cold BEER

### CRAFT & LOCAL

CIGAR CITY TAMPA STYLE LAGER, FL ABV 4.5	4.75
TERRAPIN RECREATION AMERICAN PALE ALE, GA ABV 4.7	4.75
FUNKY BUDDHA HEFEWEIZEN, FL ABV 5.2	5.25
NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4	5.25
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)	5.50
SIERRA NEVADA PALE ALE, CA ABV 5.6	5.75
ORANGE BLOSSOM PILSNER, FL ABV 5.5	5.75
SWEETWATER BLUE WHEAT ALE, GA ABV 4.6	5.75
SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7	5.75
BELL'S TWO HEARTED IPA, MI ABV 7.0	6.00
COPPER TAIL NIGHT SWIM PORTER, FL ABV 6.2	6.00
ACE PINEAPPLE CIDER, CA ABV 5.0	6.00
ROGUE HAZELNUT BROWN ALE, OR ABV 5.6	6.00
M.I.A 305 GOLDEN ALE, FL ABV 5.0	6.00
GREEN BENCH SUNSHINE CITY IPA, FL ABV 6.8	6.00
FLORIDA CRACKER WHITE, FL ABV 3.7	6.00
JAI ALAI INDIA PALE ALE, FL ABV 7.5	6.25
LAGUNITAS LITTLE SUMPIN' SUMPIN' AM. PALE WHEAT ALE, CA ABV 7.5	6.25
LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0	6.50
CRISPIN BRUT CIDER, MN ABV 5.5 (GLUTEN FREE)	6.75
BALLAST POINT SCULPIN GRAPEFRUIT IPA, CA ABV 7.0	7.00
VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL, PA ABV 9.5	7.00
TAMPA BAY BREW REEF DONKEY AM. PALE ALE (SESSION IPA) FL ABV 5.0	7.00
DOGFISH HEAD FLESH & BLOOD IPA, DE ABV 7.5	7.25
BOULEVARD TANK 7 SAISON/FARMHOUSE ALE, MO ABV 8.5	7.50