

MARC RESTAURANT | DAILY 5PM - 9PM VINEYARD LOUNGE | SUNDAY - THURSDAY 4PM - 10PM VINEYARD LOUNGE | FRIDAY - SATURDAY 4PM - 11PM

SMALL PLATES -

MIXED BABY LETTUCES | 9

CUCUMBER | CHERRY TOMATO | PICKLED RED ONION | GARLIC CIABATTA CROUTON | FINE HERB VINAIGRETTE

WHITMAN WEDGE | 12 *

ICEBERG LETTUCE | SWEET ONION | BRÛLÉED FIG | BACON BITS | SMOKED BLUE CHEESE DRESSING

GREEN BEAN SALAD | 8*

LOCAL STRAWBERRIES | RASPBERRY BALSAMIC GLAZE | HAZELNUTS

SUMMER MELON SALAD | 12 *

MARCONA ALMONDS | COPPA | CHARRED SCALLION VINAIGRETTE

HEIRLOOM TOMATO AND BURRATA | 14*

CUCUMBER | CRISPY PARMESAN | DILL AND CHARDONNAY VINAIGRETTE

SEASONAL VEGETABLES | 12*

ROTATING | LOCAL | SEASONAL

DUNGENESS CRAB | 18*

SNAP PEA | FRISÉE | GRAPEFRUIT | LEMON ZEST | CRÈME FRAÎCHE

SHRIMP SCAMPI | 15

GARLIC | SHALLOTS | WHITE WINE | RED CHILI FLAKE OIL | PARSLEY | GARLIC KNOT

CRAB CAKES | 26

OLD BAY MAYONNAISE | CHARRED LEMON WEDGE | HERB SALAD

LARGE PLATES -

HALF CHICKEN | 32

SUMMER PANZANELLA | BABY KALE | AGED RED WINE VINEGAR

SMOKED STEAK FRITES | 34*

ROASTED HALF TOMATO | BLACK PEPPER DEMI-GLACE | HOUSE FRIES | GARLIC AIOLI

THE MARC BURGER | 23

AGED WHITE CHEDDAR CONFIT SWEET ONIONS | DEMI-GLACE | HORSERADISH MAYONNAISE | HOUSE FRIES | GARLIC AIOLI | KETCHUP

WEST COAST SALMON | 40 *

GREEN BEAN SUCCOTASH | CORN PURÉE | CHARRED TOMATO AND SHERRY VINAIGRETTE

RIBEYE STEAK | 54*

BROCCOLI PURÉE | POTATO PANCAKE | ONION RINGS | RED WINE DEMI-GLACE

FRIED CHICKEN SALAD | 22

SEASONAL VEGETABLES | PICKLED RED ONIONS | COTIJA | BABY LETTUCE | SMOKEY RANCH DRESSING

SHAREABLES

HOUSE FRIES | 9*

HANDCUT FRIES | GARLIC AIOLI | KETCHUP

W2 SWEET ONION RINGS | 12 *

CRISPY ONIONS | RANCH POWDER | COMEBACK SAUCE

CHEESE & CHARCUTERIE | 26

ARTISAN CHEESES | CURED MEATS | SEASONAL FRUIT | OLIVE MEDLEY | STONE GROUND MUSTARD

* gluten free

SPLIT PLATE CHARGE | \$5

FOR PARTIES OF 6 OR MORE, ONE CHECK WILL BE PRESENTED