

DINNER MENU

SOUPS & STARTERS

marsh chili cup 6... bowl 7

marsh chicken veggie soup cup 5... bowl 6 **GF**

seasonal daily soups cup 5... bowl 6 *please inquire*

dip platter 11 **GF** *sub gf crackers*

hummus, sundried tomato & olive tapenade, white bean & leek dip, vegetables, olives, naan

french onion bacon dip 10 **GF** *sub gf crackers*
with cauliflower, swiss, gruyere, grilled bread

roasted carrots & brussels sprouts 8 **GF**
smoked garlic and blue cheese crumble

shrimp on brioche 10 **GF** *sub gf bread / DF*
shrimp salad with red onion, dill, mayo, chili oil, on brioche toast

SALADS

Add to any salad: chicken...6, salmon...8 or tofu...4

marsh salad 10 **GF** *no croutons / DF no cheese*

field greens, tomato, carrot, cucumber, croutons, parmesan, herb vinaigrette

roasted beet salad 10 **GF/DF** *no cheese*

arugula, goat cheese, pickled red onion, beets, dried apricot, pecans, roasted pear dressing

harvest salad 10 **GF/DF** *no cheese*

field greens, green apple, dried cranberries, blue cheese, walnuts, maple cider dressing

grilled caesar salad 10 **GF** *no croutons*

grilled romaine, charred avocado, shaved parmesan, cornbread crouton, classic dressing

kale salad 10 **GF/DF** *sub dressing*

romaine, kale, frisee, roasted parsnips, asparagus, hearts of palm, creamy chimichurri dressing

SANDWICHES & ENTREES

*Sandwiches served with Marsh fridge pickles and choice of side: petite green salad, fresh fruit, kettle chips or raw veggies
Split charge... 4 Substitute gluten free bun or bread... 2*

daily sandwich 11 *please inquire*

knife & fork veggie sandwich 11 **GF** *sub gf bun / DF no cheese*

smoked portabella, roasted veggies, microgreens, melted provolone, cashew hummus spread, green goddess dressing

grass fed bison burger 14 **GF** *sub gf bun / DF no cheese*

caramelized onions & mushrooms, smoked gouda, skinny bun

grass fed lamb burger 12 **GF** *sub gf bread / DF no cheese/sauce*

tzatziki, pickled onions, tomato, grilled white cheese, tomato bun

turkey club 11 **GF** *sub gf bread / DF*

turkey breast, lettuce, tomato, bacon, avocado, smokey red pepper aioli on wild rice bread

asian chicken salad 12 **GF/DF** *no cheese*

cabbage slaw, carrots, zucchini, microgreens, cashews, grilled chicken, candy ginger vinaigrette

roasted cauliflower steak 16 **DF/GF**

corneal crusted, creamed kale, frisee salad with hearts of palm & roasted red peppers, chimichurri

grass fed pot roast 19 **GF/DF** *no crema*

squash parsnip mash, braised collard greens, herbed jus and horseradish crema

curry bowl 14 **GF/DF**

brown rice, chicken breast, spinach, tomatoes, sunchokes, lemongrass, ginger, basil, green coconut curry sauce

risotto cakes 16 **GF/DF** *no cheese*

risotto cakes (*with saffron, black rice, flax seed*), manchego, wilted escarole & brussels sprouts, smoked corn puree

spaghetti 15 **DF/GF**

brown rice spaghetti, sautéed broccoli leaves, cherry tomatoes, chickpeas, pistachios, smoked garlic white wine sauce

poached cod 17 **DF/GF**

brussels sprouts hash with fennel, apple, tarragon sauce, onion bacon jam



Many of our dishes can be prepared as vegetarian - please ask your server.

While our kitchen is extremely cautious in preparing gluten free **GF** and dairy free **DF** items, please be aware there is always a chance of cross contamination. We encourage you to consider this with regard to your dietary requirements and needs. Ingredient list available upon request.