

SEAR LUNCH MENU

STARTERS

- House Crafted Soup 10
- Crispy Sustainably Farmed Shrimp 16
old bay aioli
- Charcuterie Board 20
local cheese, craft meats, doux south mustard,
house pickles, savanna honey comb, lovash

SALADS

- Little Gem Salad 16
smoked bacon, heirloom tomato, shaved red onion,
sweet grass dairy asher blue, tarragon dressing
[GF]
- Georgia Baby Kale 15
toasted pecan, heirloom tomato, radish,
roasted golden beets, calyroad creamery chèvre,
grilled peach & honey vinaigrette

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- Prestige Farms chicken breast [GF]
8
- Today's market sustainable catch [GF]
12
- Seared jumbo shrimp [GF]
12

SANDWICHES

served with choice of house fries or side salad

- Chef Created Sandwich of the Day 19
- Marquis Burger 19
aged cheddar cheese, smoked bacon, lettuce,
tomato, onion, doux south grained mustard, house
pickles
- Blackened Market Catch 22
remoulade, lettuce, tomato
- Hot Honey Fried Chicken 19
chopped egg aioli, pickled collard greens, tomato

MAINS

- Fresh Catch of the Day 30
chef inspired daily special
- Steak Frites 30
10oz ribeye, house fries, chimichurri, butter [GF]



f AtlantaMarriottMarquis @ AtlMarriottMarq

265 Peachtree Center Ave NE 30303 • (404) 586-6134

18% gratuity will be added to parties of six or more

please advise your server if you or anyone at your table has a food allergy

THE CONSUMPTION OF RAW AND/OR UNDERCOOKED FOOD
COULD LEAD TO FOODBORNE ILLNESS