

sear LUNCH MENU

STARTERS

HOUSE CRAFTED SOUP	10
CRISPY SHRIMP	13
Old Bay Aioli	
HUMMUS	15
Grilled Pita, Crispy Vegetables [VG]	
MARQUIS MEATBALLS	16
Spicy Pomodoro, Grilled Baguette, Parmesan Cheese	

SALADS

GRILLED CHICKEN COBB SALAD	22
Smoked Bacon, Heirloom Tomato, Eggs, Shaved Red Onion, Sweet Grass Dairy Asher Blue Cheese, Buttermilk Ranch [GF]	
GEORGIA BABY KALE	16
Toasted Pecans, Heirloom Tomato, Radish, Roasted Golden Beets, CalyRoad Creamery Chèvre, Peach Vinaigrette [VE]	
KNIFE & FORK CAESAR	16
Romaine, Shaved Parmesan, Homemade Croutons [VE]	

SALAD ENHANCEMENTS

PRESTIGE FARMS CHICKEN BREAST [GF]	10
TODAY'S MARKET SUSTAINABLE CATCH [GF]	16
SEARED JUMBO SHRIMP [GF]	15

MAINS

HERB CRUSTED DIJON SALMON	28
Grilled Asparagus, Arugula, Ancient Grain Kale Salad, Lemon Beurre Blanc	
GRILLED MARINATED SKIRT STEAK	29
Pommes Frites, Chimichurri	

PENNE ARRABBIATA	19
Roasted Garlic, Tomatoes. Fresh Basil, Olive Oil [VE]	
ADD PROTEIN	
Grilled Chicken 10, Salmon 16, Steak 19	

SANDWICHES

SERVED WITH CHOICE OF HOUSE FRIES OR SIDE SALAD

REUBEN SANDWICH	23
Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread	
MARQUIS BURGER	23
Aged Cheddar Cheese, Smoked Bacon, Lettuce, Tomato, Onion, House Pickles. Gluten-Free Bun Available Upon Request.	
FRIED CHICKEN BLT SANDWICH	19
Garlic Aioli, Lettuce, Tomato, Onion, B&B Pickles, Chicken Breast	
MARQUIS WRAP	22
Grilled Veggies, Arugula, Hummus, Whole Wheat Tortilla, Chipotle Aioli [VE]	

DESSERTS

SOUTHERN BANANA PUDDING	12
MOCHA CHOCOLATE CAKE	12
Rich Chocolate Cake, Coffee Mousse, Macadamia Brittle Tuile, Tiramisu Ice Cream	

[GF] Indicates an item is gluten-friendly [VE] indicates an item is vegetarian [VG] indicates an item is vegan

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

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BOTTLE & CAN BEERS

CAN

CREATURE COMFORTS TROPICÁLIA IPA 	10
ATLANTA CIDER 	10
SCOFFLAW IPA 	10
REFORMATION CADENCE BELGIAN ALE 	10
MONDAY NIGHT BLIND PIRATE 	10
TERRAPIN HOPSECUTIONER 	10

BOTTLE

BUD LIGHT.	9
COORS LIGHT.	9
MICHELOB ULTRA.	9
MODELO ESPECIAL.	10
SWEETWATER IPA 	10
SWEETWATER 420 PALE ALE 	10
GUINNESS.	11
DRAGON'S MILK.	11
HEINEKEN.	10
CORONA EXTRA.	10
CORONA LIGHT.	10
MILLER LITE	9
STELLA ARTOIS	10

 = local

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Atlanta Marriott Marquis
265 Peachtree Center Ave,
Atlanta GA 30303
404-586-6134

IN AND OUT COCKTAILS

FISHERS ISLAND LEMONADE ORIGINAL	13
FISHERS ISLAND HALF AND HALF	13
CULTOR PASSION FRUIT TEQUILA.	16
CULTOR FLORA HIBISCUS TEQUILA	16
CULTOR SOUL PINEAPPLE GINGER TEQUILA	16
CULTOR COCONUT WATER & LIME TEQUILA	16
MARQUIS MIMOSA	17
LA MARCA PROSECCO, FRESHLY SQUEEZED ORANGE JUICE	

BEVERAGES

SPARKLING VOSS WATER	6
STILL VOSS WATER	6
SODAS	5
COFFEE.	5
HERBAL TEA	5
FRESHLY BREWED TEA.	5
JUICE	6

GLASS WINES

WILD CHILD ROSÉ	15
WILD CHILD CABERNET SAUVIGNON.	15
WILD CHILD CHARDONNAY	15
LA PLUMA SAUVIGNON BLANC	15
LA MARCA PROSECCO	15