

sear LUNCH MENU

STARTERS

SOUP OF THE MOMENT	12
CRISPY SHRIMP	15
Old Bay Aioli	
HUMMUS	13
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
SKIRT STEAK [GF]	19

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, Shrimp 15	

COCONUT CURRY WITH HERB-SEARED TOFU	19
Caponata Vegetables, Urban Grains consisting of Brown and Red Rice Blend, Kale, Red Quinoa and Black Barley and a Grilled Lime [VE]	

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, Bacon, B&B Pickles, Chicken Breast	
MARQUIS TURKEY CLUB SANDWICH	22
Lettuce, Tomato, Bacon, Onion Jam, and Cheddar Cheese on Sourdough Bread	

DESSERTS

FLOURLESS CHOCOLATE FUDGE CAKE	15
Brown Sugar Fudge Dust, Lavender Dulce Fudge Squares, Espresso Ice Cream	

SOUTHERN BANANA PUDDING	15
Creamy Custard, Vanilla Wafers, Caramelized Bananas, Toasted Meringue	

"Watching my mother make her famous banana pudding was a joy that filled me with excitement, especially the reward of licking the spoon. This dessert was reserved for special occasions, making it even more precious. As a professional chef, I've infused her recipe with my own touch to honor her original creation."
-Akieme Evans, Executive Sous Chef

[GF] Gluten-Friendly | [V] Vegetarian | [VG] Vegan

18% gratuity will be added for 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 HARD CIDER 	10
ATLANTA HARD CIDER	
POMEGRANATE 	10
FIRE MAKER HAZED &	
BLAZED IPA 	10
MONDAY NIGHT	
BLIND PIRATE IPA 	10
TERRAPIN	
HOPSECUTIONER IPA 	10
MONDAY NIGHT	
DR. ROBOT BERRY LEMON SOUR	10
FIRE MAKER CALAMITY	
JANE LIGHT 	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 STOUT.	11
HEINEKEN.	10
HEINEKEN 0.0	10
CORONA EXTRA.	10
CORONA LIGHT.	10
MILLER LITE	9
STELLA ARTOIS.	10

IN AND OUT COCKTAILS

CANNED COCKTAIL

MELOGRANO CUCUMBER	
LIME MOJITO	12
MELOGRANO MELON MARGARITA.	12
MELOGRANO PIÑA COLADA.	12

FRESHLY CURATED COCKTAIL


MARQUIS MIMOSA	13
MIONETTO 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	16
WILD CHILD CABERNET SAUVIGNON.	16
WILD CHILD CHARDONNAY	16
LA PLUMA SAUVIGNON BLANC	16
MIONETTO PROSECCO	13

 = local

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