

Dinner



Starters

Bruised Tomato Soup Garlic Crouton, Parmesan, Fried Herbs	9 VG
Cauliflower Potage Shoestring Potatoes, Candied Bacon	8 GF
Baby Greens Spiced Pecans, Roasted Apples, Blue Cheese Vinaigrette	12 GF/VG
Caesar Salad Romaine, Anchovy, Parmesan, Crouton	12
Meat & Cheese Board Florida & Georgia Cheeses, Midwestern Cured Pig & Boar Selections Fruits, Mustards, Breads	26
Crab Cake Citrus Sabayon, Roasted Corn Relish, Basil	18
Burrata Varietal Tomatoes, Aged Balsamic, Pesto	15 VG
Fig & Prosciutto Flatbread Saba, Kale, Camembert	15
Shrimp Cocktail Lime, Marie Rosa, Cilantro, Michelada Ice	18

Entrées

Filet Hand Cut Fries, Truffle Aioli, Seasonal Produce, Bordelaise	42 GF
Ribeye Roasted Tomatoes & Mushrooms, Béarnaise, Baby Potatoes	43 GF
Salmon Whipped Potato, Lump Crab, Asparagus, Hollandaise	31 GF
Gulf Grouper Balsamic & Brown Butter, Toasted Wheat, Heirloom Tomato	33
Scallop Mushroom Textures, Farrow, Baby Kale	36
Chargrilled Chicken Cavatelli, Chevre, Fine Herbs, Mushroom, Arugula	27
Falafel White Bean Puree, Tzatziki, Feta, Quinoa Tabbouleh	23 GF/VG

1925 Classic Menu

Sunday-Thursday 5PM – 6:30PM

\$19.25

No Other Discounts or
Substitutions Accepted

First Course

Bruised Tomato Soup
Garlic Crouton, Parmesan, Fried Herbs

Main -choice of

Braised Brisket-GF
Whipped Russets, Garlic Jus, Roasted Carrots & Shallots

Trout Schnitzel

Lemon Butter, German Potato Salad, Broccolini

Cavatelli-VG

Goat Cheese, Roasted Mushrooms, Fresh Herbs & Tomatoes

Dessert

Warm Maple Blondie
Brown Butter Ice Cream

Restaurant Chef – Ross Clingman

GF – Gluten Friendly

VG – Vegetarian

Consuming raw or undercooked meats, egg, seafood and shellfish may increase your risk for food borne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

Marchand's Specialty Cocktails

Tequila, Spice & Everything Nice 13

Volcan Tequila, Grand Marnier
St. George Spiced Pear Liqueur
Angry Orchard Hard Cider
agave-clove syrup, lemon zest

Citrus Figster 13

Nolet's Gin, St. Germaine Elderflower
fresh lime juice, simple syrup
orange-fig jam, club soda

Holiday Sangria 13

Pama Liqueur
St. George Spiced Pear Liqueur
draft prosecco, simple syrup

It's Tiki Time 13

Malibu Coconut Rum, Old St. Pete Rum
pineapple juice, fresh lime juice
simple syrup, Poly Kiss Bitters

Apple-Ginger Mule 12

Belvedere Rye, Angry Orchard Hard Cider
Domaine de Canton French Ginger
Liqueur, ginger beer

Maple Bourbon Old Fashioned 15

Horse Soldier Bourbon Whiskey
blood orange bitters, pure maple syrup
fresh ground cinnamon, club soda

Chocolate Decadence 15

Van Gogh Vanilla Vodka
Godiva Dark Chocolate Liqueur
Godiva White Chocolate Liqueur
Crème de Cocoa

Espresso Yourself 14

Absolute Vanilla Vodka, Kahlua
Borghetti, Illy Espresso

Barrel Aged Cocktails 15

Marchand's is proud to be on the cutting edge of the spirit and cocktail culture. Please ask your server or bartender about our very own barrel aging program.

Black Manhattan

Rittenhouse Rye Whiskey, Averna

Tequila Old Fashioned

Casamigos Blanco Tequila, Xicaru Silver
Mexcal, Agave Nectar, Cinnamon Bitters

Horse Soldier Manhattan

Horse Soldier Bourbon, Carpano
Antique Vermouth, Angostura Bitters

Boulevardier

Aperol, Carpano Vermouth
Bulleit Rye Whiskey

Wine on Tap

Prosecco	10
Sauvignon Blanc	10
Super Tuscan	11
Featured Tap	MKT

Wine by the Glass

White

North by Northwest, Riesling Washington	10
Paco & Lola, Albariño, Spain	14
Wairau River, Sauvignon Blanc Marlborough, New Zealand	12
Pighin, Pinot Grigio, Friuli, Italy	12
Snoqualmie, Chardonnay Columbia Valley, WA	11
King Estate, Pinot Gris, Oregon	13
Copain, Chardonnay	12
Cuvaison, Chardonnay, Carneros, CA	16

Rose

Chateau de Fleur, Rose, France	10
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Red

Sledgehammer, Cabernet Sauvignon North Coast, CA	10
Luna "Lunatic", Red Blend, CA	10
The Fog Theory, Pinot Noir Santa Rita Hills, CA	13
Decoy, Merlot, CA	16
J Lohr, Seven Oaks, Cabernet Sauvignon	12
Cherry Pie, Pinot Noir, CA	16
The Four Graces, Pinot Noir Willamette Valley, OR	15
Napa Valley Quilt, Cabernet Sauvignon	16
Trivento Reserve, Malbec, Argentina	12
Ferrari Carano, Cabernet Sauvignon Alexander Valley, CA	20

A gratuity of 18% will be added
To parties of 8 or more.

