

# BRUNCH AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

Freshly Baked Pastry Basket (V)	21
Russ and Daughters Norwegian Smoked Salmon (Toasted Bagel, Red Onion, Cream Cheese)	34
French Toast, Sauteed Stone Fruit (V)	27
Buttermilk Pancakes, Sliced Banana, Mixed Berries (V)	27
House Made Granola Parfait Greek Yogurt Seasonal Compote (V)	20
Avocado Toast (V)	
(Seven Grain, Gluten Free)	
18	
with Two Poached Eggs	
23	
with Smoked Salmon	
26	
with Eggs and Salmon	
30	
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (V)	21
Eggs Benedict, Roasted Potatoes (Choice of Ham, or Smoked Salmon)	29
STARTER	
Chilled Artichoke, Mustard Sauce, Frisée and Chervil (V)	27
Shrimp Cocktail	32
Egg Caviar	49
Osetra Caviar, Warm Blinis	120 per ounce
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	29
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	29
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	29
SOUPS & SALAD	
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	28
Tomato Gazpacho, Summer Flavors, Olive Oil (V)	24
Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	38
Kale Salad, Serrano Chili, Parmesan, Lemon, Sourdough Crouton	26
Boston Lettuce and Arugula Salad, Avocado, Fine Herbs, Mustard Vinaigrette (V🌱)	28
Heart of Romaine Caesar Salad	27
Watermelon and Goat Cheese Salad (V)	28
Sugar Snap Pea and Endive Salad, Parmesan Cheese Dressing, Herbs (V)	28

*\*All Salads may be accompanied by a choice of protein*

Chicken Paillard 14

Grilled Salmon 17

Grilled Shrimp 16

We are committed to serve our guests local, organic and GMO-free products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) vegetarian (V🌱) vegan

## PIZZA & PASTA

Mozzarella, Tomato, Basil (V)	25
Black Truffle, Fontina Cheese (V)	38
Fresh Fettucine, Meyer Lemon, Parmesan, Black Pepper (V)	36
Fusilli, Mozzarella, Tomato, Basil (V)	32

## ENTRÉE

Simply Grilled Salmon, Shishito Pepper	49
Grilled Black Seabass, Braised Fennel, Carrots, Cerignola Olives	51
The Mark Cheeseburger, Black Truffle Dressing, Brie	41
Croque M (Ham, Comte, Gruyere Cheese)	28
Parmesan Crusted Organic Chicken, Artichokes and Lemon-Basil Butter Sauce	43
Whole Roasted Cauliflower, Grainy Mustard, Cilantro (V)	40

## SIDES

15

Mashed Potato (V)
French Fries (V 🌱)
Broccoli Rabe (V 🌱)
Spinach (V 🌱)
Summer Beans, Salt, Olive Oil (V 🌱)
Sautéed Corn Jalapeno, Lime (V 🌱)

## DESSERT

Strawberries and Cream (V)	19
Salted Caramel Sundae, Candied Popcorn, Peanuts, Fudge Sauce (V)	19
Profiteroles, Vanilla Ice Cream, Chocolate Sauce (V)	19
Warm Chocolate Cake Vanilla Ice Cream (V)	19
Cookie Plate (V)	19
Assorted Ice Cream & Sorbet (V)	19
Artisanal Cheese Plate	29
Saint Nectaire	
Gruyère Rolf Beeler	
Istara	
Brie de Meaux	
Stilton, Colston Basset	

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## COCKTAILS

The MARK Rosé	23
Rosé, Tito's Vodka	
The MARK Cocktail	22
Bisol 'Jeio' Prosecco, Lychee-Raspberry	
Vodka Thyme Lemonade	29
Belvedere Vodka, Lemon, Thyme	
Cucumber Mint Martini	25
Hendrick's Gin, Cucumber, Mint	
Ginger Margarita	25
Maestro Dobel Diamante Tequila, Ginger, Lime	

## WINE BY THE GLASS

### SPARKLING

Cremant de Bourgogne, Dominique Gruhier NV, France	21
Champagne, HRML Brut Reserve NV, France	25
Champagne, Delamotte Brut NV, France	29
Champagne Rosé, Billecart-Salmon, Brut NV, France	51
Champagne, Moutard Vignes Chiennes Brut Nature NV, France	56
Champagne, Moët & Chandon 'Dom Pérignon' Brut 2009, France	90

### ROSE WINE

Château Beaulieu 2019, Coteaux d'Aix-en-Provence, France	19
Bedell Cellars 2020, North Fork of Long Island, New York	23
Château de Peyrassol 2020, Côtes de Provence, France	32
Domaine Ott, Château du Selle 2020, Côtes de Provence, France	38

### WHITE WINE

Grüner Veltliner, Federspiel, Josef Fischer 2017, Wachau, Austria	18
Nascetta, Elvio Cogno 'Novello Anas-Cëtta' 2018, Langhe, Italy	20
Riesling, Carl Loewen 'Longuicher Herrenberg' Kabinett 2018, Mosel, Germany	19
Alvariño, Quinta de Soalheiro 2019, Vinho Verde, Portugal	21
Sancerre, Alfonse Mellot La Moussiere 2018, France	28
Chardonnay, Sequoia Grove 2017, Napa Valley, California	27
Chassagne Montrachet, Phileppe Colin 2018, Burgundy, France	49

### RED WINE

Rhone Style Blend, Big Basin Vineyards Homestead 2017, California	21
Malbec, Bodega Norton 'Reserva' 2018, Lujan de Cuyo, Mendoza, Argentina	20
Pinot Noir, Elk Cove Vineyards 2017, Willamette Valley, Oregon	25
Barbera d'Alba, Bruno Giacosa 'Falletto' 2017, Piedmont, Italy	32
Cabernet Sauvignon, Chappellet 'Mountain Cuvée' 2017, Napa Valley, California	32
Gevrey-Chambertin, Antonin Guyon 'La Justice' 2014, Burgundy, France	37
Super Tuscan, Tenuta San Guido 'Guidalberto' 2018, Bolgheri, Italy	38
Pauillac, Château Pontet-Canet 'Hauts de Pontet-Canet' 2008, Bordeaux, France	42