

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 Apples (V)	27
Buttermilk Pancakes, Sliced Banana, Mixed Berries (V)	27
House Made Granola Parfait Greek Yogurt Seasonal Compote (V)	20
Avocado Toast (V)	18
(Seven Grain, Gluten Free) 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

Warm 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	32
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	32

SOUPS & SALAD

Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	28
Cream of Tomato Soup, Sourdough Croutons and Cheddar (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

**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	52
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	46
Whole Roasted Cauliflower, Couscous, Turmeric, Tahini Sauce (V 🌱)	40

SIDES

Mashed Potato (V)	17
French Fries (V 🌱)	
Broccoli Rabe (V 🌱)	
Spinach (V 🌱)	

DESSERT

Honey Panna Cotta, Glazed figs, Rosemary Sorbet	19
Grand Marnier Chocolate Chip Souffle, Mandarin Sorbet (V)	19
Salted Caramel Sundae, Candied Popcorn, Peanuts, Fudge Sauce (V)	19
Butterscotch Pudding, Crème Fraiche, Sea Salt (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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