

Marrow 41

Snacks

Mar Jac Farms smoked wings	10
Graze Board, cured meats, cheese, fruit, pickled veg, and more	14
Black eye pea hummus, shallot oil, pita points	8
Shrimp and grits, Chef's choice	10
Crawfish dip, pita points	10
Buffalo cauliflower, house Buffalo sauce, blue cheese crema	9

Greens (add steak or shrimp \$6)

Romaine hearts, Caesar dressing, bacon, parmesan, cornbread croutons	7
Roasted beet salad, artisan greens, candied pecans, Port Derby Cheddar, raspberry vinaigrette	10

Burgers and Sandwiches (served with French fries)

Rueben burger, ground pastrami and beef, Swiss, sauerkraut, 1000 Island dressing, toasted rye bread	12
Pulled BBQ chicken sandwich, house bourbon BBQ sauce, house pickles, brioche bun	10
Irishman, Irish cheddar, onion-mushroom jam, Guinness aioli	12
Bacon cheeseburger, smoked cheddar, bacon, pickles	11

Mains

North Georgia brook trout Pecandine, Chef's veggie, Basmati rice	20
Cold smoked bone-in porkchop, peach bourbon glaze, Chef's veggie and starch, pork rind crumble	27
Smoked chicken sofrito fettucine, mushrooms, peppers, onions	17
Beef Stroganoff, cavatappi pasta, braised beef, Cremini and Shitake mushrooms, peas, carrots, cream	19
Pan seared salmon, Chef's daily preparation	18
Filet, Chef's daily preparation	MP
Shrimp and grits, Chef's choice	18

Dessert

Flourless espresso chocolate cake, whipped cream cheese frosting, fresh berries	8
Coconut dreamsicle tartlet	8
Peanut butter cheesecake, chocolate ganache, honey peanut crumble	8

*We proudly serve **Blanche Farms** products.

*Smoked menu items performed in a **Green Egg**.

May 5, 2022

Executive Chef/owner Joshua Howard

Advisory: The consumption of raw or under cooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause illness & death.

www.marowfortyone.com