

Marrow 41

Dinner Menu

(Items subject to change due to availability)

Appetizers

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| Risotto with Pumpkin, Sweet Potato, Spicy Capicola, Pumpkin Seeds..... | \$12 |
| Braised Pork Belly with Roasted Sweet Potato Chipotle maple glaze..... | \$14 |
| Smoked Bone Marrow with Cornbread and Jam..... | \$14 |
| Manchego Bacon and Corn Dip with Pita Points..... | \$10 |
| Shrimp & Grits, Chefs Choice | \$12 |

Salads

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| Pickle Plate, Seasonal Vegetables Pickled in House..... | \$10 |
| Caesar Salad - Romaine Lettuce, Bacon, Parmesan Cheese, Cornbread Croutons, with Caesar Dressing | \$12 |
| House Salad - Baby Spinach, Toasted Almond, Fresh Strawberry, Bleu Cheese Crumble, Red Onion and Raspberry Walnut Vinaigrette..... | \$14 |
| (Add Chicken \$6, Shrimp \$8, Tenderloin \$12) | |

Entrees

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| House Burger, Bacon, Pimento Cheese, Strawberry & Tomato Jam | \$18 |
| Shrimp & Grits, Chefs Choice | \$23 |
| Smoked Bone-in Pork Chop, Chefs Preparation..... | \$33 |
| Chefs Fried Chicken, Hot Honey, Mac-N-Cheese, Chefs Vegetables..... | \$25 |
| Smoked Baby Back Ribs Chefs Starch and Vegetable..... | \$25 |
| Beef Stroganoff, Braised Filet, Mushroom, Vegetables, Cavatappi..... | \$30 |
| Fish of the Day, Chefs Preparation..... | market price |
| *8oz. Filet with Chefs Starch & Vegetable | \$39 |

**Ask Your Server About Our
Seasonal Desserts and Cocktails!**

Executive Chef Joshua Howard

Advisory: The consumption of raw or undercooked foods such as meats, fish, and eggs which may contain harmful bacteria, may cause illness and death. *Smoked menu items prepared in a Green Egg.

06/21/2023