

# LUNCH

Daily from 11am - 5pm

## STARTERS & SHARES

### SOUP OF THE DAY 7

#### CHICKEN NOODLE SOUP 7

egg noodles, roasted Jidori chicken, lavash

#### BURRATA CHEESE 16

tomato jam, speck, toasted country bread

### CHARCUTERIE 20

selection of 3 artisan meats and 2 cheeses, honey, pickles, mustard, Marcona almonds

### DAILY FARM VEGETABLES V 12

hummus, tomato jam, herb goat cheese spread, olives

### SHRIMP COCKTAIL GF 18

harissa cocktail sauce

### DAILY FLATBREAD 18

### MARGHERITA FLATBREAD V 16

fresh mozzarella, grana padano, basil, olive oil

## RISE & SHINE

### BREAKFAST BOWL 16

Eben-Haezer poached egg, speck, grain, arugula, avocado basil vinaigrette

### JIDORI FRIED CHICKEN & POACHED EGG 17

sausage black pepper gravy, cheddar chive biscuit

### LOCAL VEGETABLE FRITTATA 18

truffle tater tots, salsa verde  
with short rib 22

## SALADS

### TOGARASHI CRUSTED ALBACORE

#### TUNA POKE SALAD 22

local greens, citrus segments, avocado, cashews, rice crisp, ponzu vinaigrette

### ROASTED BEET SALAD GF/V 12

aged goat cheese, local citrus, arugula, spiced hazel nuts, sherry vinaigrette

### SEAFOOD SALAD 21

Dungeness crab, rock shrimp, Maine lobster, gem lettuce, avocado basil vinaigrette

### CLASSIC CAESAR SALAD 13

romaine lettuce, croutons, grana padano, caesar dressing  
with grilled chicken breast 18, with Brandt Beef skirt steak 24, with grilled shrimp 20, with artichoke 21

### BRANDT BEEF SKIRT STEAK SALAD 24

grilled romaine, charred tomatoes, queso fresco, pumpkin seed chipotle vinaigrette

### JIDORI FRIED CHICKEN SALAD 21

Little Gem lettuce, tomatoes, shaved shallots, buttermilk ranch

## SANDWICHES

Includes choice of fries, small salad, fruit or house-made chips.

### \*REUBEN SANDWICH 14

house-made Brandt Beef pastrami, thousand island, sauerkraut, swiss cheese, corn rye bread

### \*TURKEY BLT 13

roasted Diestel turkey breast, Noble Star bacon, lettuce, tomato, dijonnaise, sourdough

### \*FRENCH DIP 17

shaved Brandt Beef rib eye, horseradish mayo, au jus, hoagie roll

### MK FISH SANDWICH 19

grilled or crispy Seabass, avocado, lettuce, rémoulade sauce, brioche bun

### BLACK BEAN VEGGIE BURGER V 13

aged white cheddar, pickled red onions, lettuce, tomato, mayo, brioche bun

### JIDORI CHICKEN SANDWICH 15

grilled or crispy Jidori chicken, swiss cheese, Noble Star bacon, arugula, sriracha mayo, brioche bun

### ANGUS BURGER 17

aged Tillamook cheddar, Noble Star bacon, lettuce, tomato, red onion, brioche bun  
add avocado +4

### DRUG STORE BURGER 19

shredded lettuce, tomato, cheddar cheese, caramelized onions, Brandt Beef bacon, spicy 1000 island, MK Sauce, classic hamburger bun, 50/50 fries & onion rings

\* Can be served half portioned with a bowl of soup or side salad.

## MARKET FISH

FRESH & SUSTAINABLE sustainable fish, locally sourced vegetables, basmati rice, charred lemon GF  
MKT

### PANKO CRUSTED FISH & CHIPS 19

sustainable local white fish, coleslaw, rémoulade sauce

### DAILY VEGETARIAN PLATE V 18

fresh & seasonal

### CRAB CAKES 22

Old Bay rémoulade, malt vinegar house-cut fries, charred lemon

### SHRIMP & GRITS 23

popcorn grits, holy trinity, chicken andouille sausage, cajun cream sauce, charred lemon

### POTATO GNOCCHI V 19

locally sourced farm vegetables, vodka tomato cream sauce  
with chicken 23, with shrimp 25

Many of our items can be made Vegan, Vegetarian or Gluten Free. If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

Gluten Free - GF  
Vegetarian - V

18% service charge will be added to parties of 6 or more.

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**MARINA KITCHEN**  
... MODERN ... COMFORT ...