

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 ...