

# Lunch



## Starters

<b>French Onion Soup</b> Gruyere, Crouton	8
<b>Mussels &amp; Garlic</b> Broth & Bellies, Plenty of Bread, Herbs	8
<b>White Bean Hummus</b> Fresh Veggies, Bread	11 VG
<b>Oak Fired Salmon Spread</b> Pickles, Crackers, Mustards, Breads	13
<b>Grouper Nuggets</b> Tartar Sauce, Peas, Malt Vinegar Reduction	14

## Salads

<b>Caesar Salad</b> Romaine, Anchovy, Parmesan, Crouton	12
<b>Vinoy Greens</b> Tomato, Bacon, Celery, Cornbread Crouton, Pimento-Cheese Dressing	12
<b>Any Above as a Side Salad</b>	4
<b>Add Chicken</b>	6
<b>Add Shrimp or Salmon</b>	8
<b>Add Steak or Grouper</b>	10

## Sandwiches

Gluten Friendly Bread, Buns & Wraps Available Upon Request

<b>Lobster Grilled Cheese</b> Florida Lobster, Havarti, Scallion, Brioche Bread	18
<b>Salmon Burger</b> Smoked Bacon, Lettuce, Tomato, Meyer Lemon Sauce	15
<b>Angus Burger</b> Cheddar, Lettuce, Tomato, Onion, Brioche Bun	16
<b>Prime Rib</b> Muenster Cheese, Pickled Onion, Horseradish Crème, Arugula, Natural Jus	18
<b>Black Grouper</b> Grilled, Blackened or Fried, Key Lime Tartar, Brioche Bun	18

## Entrées

<b>Rainbow Trout</b> Garlic Butter, Crispy Caper, Saffron Whipped Potato	23 GF
<b>Hangar Steak</b> Sofrito, Casava, Peppers & Onions, Culantro	24 GF
<b>Baked Mac &amp; Cheese</b> Bechamel, Gruyere, Herbs & Spices, Seasonal Salad	19

Restaurant Chef – Ross Clingman

GF – Gluten Friendly

VG – Vegetarian

A gratuity of 18% will be added to parties of 8 or more.

Consuming raw or undercooked meats, egg, seafood and shellfish may increase your risk for food borne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

## Spring Classics

### **Bramble** 13

Plymouth Gin, Blackberries  
House Made Crème de Mure  
*Created in early 80's in Great Britain by Dick Bradsell, aka, "The Cocktail King" inspired by his childhood memories of blackberrying on the Isle of Wight.*

### **Bee's Knees** 12

Prairie Organic Gin, Local Organic Raw Honey, Fresh Citrus  
*Circa 1920, this delicious, classical prohibition cocktail was designed to cover up the less than ideal taste of bathtub gin. This cocktail is literally the bee's knees!*

### **Russian Spring Punch** 13

Tito's Vodka, Brut Champagne, Fresh Citrus, House Made Crème de Cassis  
House Made Crème de Framboise  
*Created to be a cocktail for a budget, this delicious 1980's era cocktail is light and refreshing.*

### **Whiskey Smash** 13

Monkey Shoulder Blended Scotch  
Lemon, Mint  
*This cocktail dates back as far as 1862 from the grandfather of cocktails himself, Jerry Thomas. The smash started life as a julep and is now an open ended drink with many variations. We hope you enjoy yours.*

### **Jack Rose** 12

Lairds Applejack, Fresh Citrus  
House Made Grenadine  
*The Jack Rose cocktail was first mentioned in a 1905 article in the National Police Gazette. It has been said that this drink was named after the infamous Baldy Jack Rose, an American gambler and underworld figure in New York City*

### **Lynchburg Mule** 15

Jack Daniels Single Barrel Whiskey  
Fresh Citrus, Local Tidal Boar Ginger Beer  
*The Moscow Mule was invented circa 1947 as a marketing ploy to help sell Smirnoff vodka. It is now one of the most ordered cocktails in the United States. Our variation contains Tennessee single barrel whiskey for a twist on this classic.*

## Barrel Aged Cocktails 15

*Marchand's is proud to be on the cutting edge of the spirit and cocktail culture. Please ask your server or bartender about our very own barrel aging program.*

### **Vieux Carre**

Rye Whiskey, Cognac, Sweet Vermouth  
Benedictine, Peychaud's Bitters  
Angostura Bitters, Lemon Peel

### **Mai Tai**

A Blend of Aged Rums, Orange Liqueurs  
House Made Orgeat, Rock Candy Syrup  
Fresh Squeezed Lime Juice. Aged in an American Oak Barrel for 60 Days

### **Wicked Deeds**

Peach Infused Wicked Dolphin Rum  
Korbel Brandy, Old St. Pete Gin

### **Boulevardier**

Bulleit Rye, Aperol, Sweet Vermouth

## Wine by the Glass

### **White**

North by Northwest, Riesling Washington	10
Clos Du Bois, Chardonnay, CA	10
Ramon Bilbao, Albarino, Spain	10
Cape Mentelle, Sauvignon Blanc- Semillon, Margaret River, Australia	11
Wairau River, Sauvignon Blanc Marlborough, New Zealand	12
Pighin, Pinot Grigio, Friuli, Italy	12
Taken "Complicated" Chardonnay CA	12
King Estate, Pinot Gris, Oregon	13
Murrieta's Well "The Whip" White Blend, Livermore Valley, CA	15
Cuvaison, Chardonnay, Carneros, CA	16

### **Rose**

Simi, Rose	10
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### **Red**

Sledgehammer, Cabernet Sauvignon North Coast, CA	10
Tuffo, Valpolicella, Italy	10
Terrazas de los Andes Reserva, Malbec Mendoza, Argentina	12
Luna "Lunatic", Red Blend, CA	10
The Fog Theory, Pinot Noir Santa Rita Hills, CA	13
Burgess, Merlot, Napa Valley, CA	14
Brady Vineyards, Cabernet Sauvignon Paso Robles, CA	14
Cherry Pie "Cherry Tart", Pinot Noir, CA	15
The Four Graces, Pinot Noir Willamette Valley, OR	15
Kaiken "Ultra", Cabernet Sauvignon Mendoza, Argentina	14
Torres Celeste Crianza Tempranillo, Spain	15
Roots Run Deep, "Educated Guess" Merlot, Napa Valley, CA	16
Gimenez Riili, Malbec, Mendoza Argentina	16
Ferrari Carano, Cabernet Sauvignon Alexander Valley, CA	20

