



MARYGOLD'S
ON MAIN
Dinner Menu

Starters

Acorn Squash Tempura 14
miso shallot aioli, chili crunch

Pierogis 14
roasted butternut squash, local cheddar, maple cream, chives

Burrata 19
heirloom tomatoes, sliced prosciutto, arugula pesto,
herbed crostini, aged balsamic

Roasted Beet Hummus 14
vegetable crudité

Whipped Ricotta 16
black pepper honey, marinated cucumber, crunchy bread

Butter Poached Salmon Spread 14
crackers, pickled veggies

Escargot 13
garlic, shallot, parsley, Pernod butter, toast points

Baked Clams 19
bacon, sausage, sourdough breadcrumbs

Oysters* \$3.50 each
on the half shell, lemon wedge, tabasco, seasonal mignonette

Salads

add chicken 7 shrimp 9 steak 10*

Marygold's 9/15
gem lettuce, endive, shaved fennel, asparagus,
sugar snap pea, manchego, dates, truffle vinaigrette

Beets and Blue 10/16
wine poached beets, arugula, blue cheese fondue, fennel,
pickled onion, caramelized pistachios, prosecco-honey vinaigrette

Endive 10/15
red and white endive, roasted squash, dried cranberry,
candied walnut, goat cheese, mustard vinaigrette

Caesar 10/16
gem lettuce, parmesan fondue,
sourdough crouton, parmesan crisps, caesar dressing

Mains

Scallops and Three Squashes 38
U-10 scallops, brown butter & sage spaghetti squash,
seared acorn squash, pickled squash ribbons

Seared Salmon 29
forbidden rice, mirepoix,
ginger-lemongrass beurre blanc

Herb Butter Roasted Cod 34
pork belly, crispy confit fingerling potato,
chowder broth

Grass Fed Wagyu Coulotte Steak 40
sautéed spinach, potato gratin, black truffle sauce

Steak Frites* 45
prime NY strip, caramelized shallot, french fries
choice of horseradish, chimichurri or sauce bordelaise

Beef Shepherd's Pie 29
root vegetable, whipped potato topping

Roasted Vegetable Pot Pie 27
herb roasted veggies, puff pastry

McMary Burger* 21
double smash patty, truffle pecorino,
roasted garlic aioli, griddled onion
sub house salad +\$2