

## Starters

**Hummus** marinated olives, cucumber, pita chips 9

**Maryland Crab Cake** roasted corn, avocado cream 14

**Warm Goat Cheese Tart** Chapels Creamery goat cheese, shiitake and oyster mushroom, caramelized onion 11

**Chicken Wings** 12

hickory barbecue

sweet chili – teriyaki

buffalo

**Warm Spinach & Artichoke Dip** tortilla planks, bread shards 10

**Sautéed Mussels** Nueske's bacon, fennel, vermouth, grilled focaccia 12

**Sliders** aged cheddar, dijon mustard, caramelized onions, pickle 12

**Crispy Calamari** smoked chili glaze 13

**The Bench Nachos** crispy corn tortillas, smoked cheddar, grilled corn, black beans, pickled jalapenos, tomato salsa, avocado, grilled chicken 12

## Soup/Salads

**Roasted Yellow Pepper and Crab Soup** 7

**French Onion Soup** 7

**Butternut Squash Soup with Wild Mushroom Crostini** 7

**Caesar Salad** olive oil croutons 9

add grilled chicken 14

**Kale Salad** roasted red and golden beets, bay blue cheese, toasted hazelnuts, shaved fennel, citrus vinaigrette 12

**Classic Cobb Salad** grilled chicken, avocado, egg, tomato, bacon, bleu cheese 14

**Barbecue Brisket Salad** sweet corn, grape tomatoes, avocado, smoked cheddar cheese, fried onions, buttermilk dressing 14

**Mediterranean Salad** grilled chicken, roasted red peppers, kalamata olives, garbanzo beans, grape tomatoes, marinated artichoke hearts, pita croutons, feta vinaigrette 14

## Sandwiches

**Lime-Cilantro Chicken** grilled chicken, avocado, pickled red onion, chipotle mayonnaise 13

**Angus Burger** aged cheddar, applewood smoked bacon, toasted bun 13

**Barbecued Beef Brisket** kohlrabi slaw, onion jam, crusty baguette 13

**Turkey Club** bacon, lettuce, tomato, mayonnaise 12

**Pesto Chicken Panini** roasted marinated tomatoes, pesto, fresh mozzarella 13

**Crab Cake Sandwich** jumbo lump crab, old bay remoulade, ciabatta roll 19

**Cuban Sandwich** roasted pork shoulder, black forest ham, grain mustard, pickle, swiss cheese 13

**Brioche Grilled Cheese and Roasted Tomato Soup** smoked cheddar 12



## Casual Dining

**Baked Macaroni** sautéed shrimp, jumbo lump crab, lobster, pomegranate tomato, sherry, cavatappi 26

**Bourbon-Barbecue Pork Ribs** fries, coleslaw 24

**Roasted Organic Chicken** meyer lemon–thyme potatoes, artichokes, basil 22

**Maryland Jumbo Lump Crab Cakes** mustard-caper sauce, green beans, old bay roasted potatoes 32

**Pan Roasted Salmon** olive vinaigrette, green beans, roasted fingerling potatoes 23

**Grilled Flat Iron Steak** arugula salad, mustard vinaigrette, frites and onion sauce 29

**Pan Seared Halibut** lemon fennel emulsion, roasted baby carrots, shaved fennel and arugula salad, pecorino 28

**Sweet Potato Gnocchi** oyster and shiitake mushroom, spinach, sage-brown butter 18



**MARRIOTT**

**Gaithersburg Marriott Washingtonian Center**

9751 Washingtonian Blvd, Gaithersburg, MD 20878

Phone: 301.590.0044

## Draft

**Dogfish 60min** 7

**Local Regional Draft Selection** 7

**Stella Draft** 6

**Yuengling** 6

**Bud Light** 4

**Miller Lite** 4

## Bottle

**Port City Essential Pale Ale** 6

*Alexandria, VA*

**Flying Dog Raging Bitch** 6

*Frederick, MD*

**Dogfish 60min** 6

**Blue Moon Belgian White** 6

**Sierra Nevada Pale Ale** 5

**Samuel Adams** 5

**Samuel Adams Seasonal** 5

**Negra Modelo** 5

**Heineken** 5

**Corona Extra** 5

**Corona Light** 5

**Amstel Light** 5

**Guinness Draught** 5

**Michelob Ultra** 5

**Budweiser** 5

**O'Doul's** 5

## Seasonal/Signature Cocktails

**Kentucky Bourbon Smash**

Maker's Mark, muddled mint & lemon 10

**Irish Coffee**

Bailey's, whip cream 10

**1800 Margarita**

1800 Silver Tequila, Cointreau, fresh lime juice  
simple syrup 14

**Woo Woo**

Belvedere Vodka, peach schnapps, cranberry  
juice, fresh lime juice 14

**Nuts & Berries**

Chambord, Frangelico, Cream, ice 10

**Tonda Gentile** (Try it for dessert!)

Espresso, Kahlua, Frangelico, Grand Marnier,  
Frangelico Cream, Dark Chocolate Ribbon 12

**Woodford Bourbon Marshmallow Milkshake**

Woodford Reserve Bourbon, Vanilla Ice Cream,  
Marshmallow whip 8

## Martinis

**Raspberry Martini**

Ciroc Red Berry Vodka, Chambord, lemon twist 14

**Pomegranate Cosmopolitan**

Absolut Citron Vodka, Cointreau, Pama Liqueur,  
cranberry juice, & simple syrup 14

**Hendrick's Cucumber Martini**

Hendrick's Gin, fresh lemon juice, simple syrup,  
muddled cucumber 14

**White Ghost Manhattan**

Jacob's Ghost White Whiskey, orange bitters,  
house cured cherry 14

## White Specialties

**Chateau Ste. Michelle, Riesling**, Columbia Valley, Washington

3oz \$4.5 6oz \$7 9oz \$11 B \$28

**Pighin Pinot Grigio, Friuli Grave**, Friuli – Venezia, Giulia, Italy

3oz \$6 6oz \$12 9oz \$15 B \$48

**Meridian Vineyards, Pinot Grigio**, Central Coast, California

3oz \$4 6oz \$8 9oz \$11 B \$32

**Brancott, Sauvignon Blanc**, Marlborough, New Zealand

3oz \$6 6oz \$11 9oz \$14 B \$44

**Provenance Vineyards, Sauvignon Blanc**, Napa Valley, CA

3oz \$7 6oz \$14 9oz \$17 B \$56

**The Dreaming Tree, White Blend "Everyday"**, Central Coast, California

3oz \$6 6oz \$11 9oz \$14 B \$44

**Beringer, White Zinfandel**, Napa Valley, California

3oz \$4 6oz \$8 9oz \$11 B \$32

**J Vineyard Vin Gris, Rose** Russian River Valley, California

3oz \$9 6oz \$16 9oz \$19 B \$64

## Chardonnay

**Sonoma Cutrer "Russian River Ranches"**, Sonoma Coast, California

3oz \$8 6oz \$15 9oz \$18 B \$60

**St. Supery Estate "Oak Free"**, Napa Valley, California

3oz \$10 6oz \$18 9oz \$21 B \$72

**Cakebread Cellars**, Napa Valley, CA

3oz \$11 6oz \$20 9oz \$22 B \$80

**Taken Wine Company "Complicated"**, Sonoma County, California,

3oz \$8 6oz \$15 9oz \$18 B \$60

**Rombauer Vineyards**, Carneros, CA B \$80

**Chateau St. Jean**, Sonoma, California

3oz \$6 6oz \$10 9oz \$14 B \$40

## Red Specialties

**Kim Crawford, Pinot Noir**, Marlborough, New Zealand

3oz \$7 6oz \$13 9oz \$16 B \$52

**Mark West, Pinot Noir**, Appellation, California

3oz \$6 6oz \$10 9oz \$14 B \$40

**La Crema, Pinot Noir**, Sonoma, California

3oz \$8 6oz \$15 9oz \$18 H \$30 B \$60

**Ponzi Vineyards "Tavola", Pinot Noir**, Napa Valley, California

3oz \$11 6oz \$20 9oz \$22 B \$80

**Roots Run Deep "Educated Guess", Merlot**, Napa Valley, California

3oz \$7 6oz \$16 9oz \$18 B \$64

**Rutherford Hill, Merlot**, Napa Valley, California

3oz \$10 6oz \$18 9oz \$21 B \$72

**St. Francis Vineyards, Merlot**, Sonoma County, California

3oz \$7 6oz \$14 9oz \$17 B \$56

**Swanson Vineyards, Oakville, Merlot**, Napa Valley, California B \$80

**Austin Hope Troublemaker, Red Blend**, Central Coast, California

3oz \$7 6oz \$13 9oz \$16 B \$52

## Cabernet Sauvignon

**Aquinas**, Napa Valley, California

3oz \$6 6oz \$12 9oz \$15 B \$48

**Avalon**, California

3oz \$8 6oz \$17 9oz \$19 B \$68

**Columbia Crest "H3"**, Horse Heaven Hills, Washington

3oz \$6 6oz \$11 9oz \$14 B \$44

**Estancia**, Paso Robles, California

3oz \$7 6oz \$12 9oz \$15 B \$48

**Franciscan**, Napa Valley, California

3oz \$8 6oz \$15 9oz \$18 B \$60

**Montes "Alpha"**, Colchagua Valley, Chile

3oz \$10 6oz \$18 9oz \$21 B \$60

**Ferrari-Carano**, Alexander Valley, California B \$80

**Jordan, California**, California B \$100