

Marben

Brunch

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Our Farmers	<i>Gwillimdale Farm</i>
	<i>Tanjo Farm</i>
	<i>Howick Community Farms</i>
	<i>Sheldon Creek</i>
	<i>Barrie Hill Farm</i>
	<i>Rosewood Estates Winery</i>
	<i>Warner's Farm</i>
	<i>Gunns Hill Cheeses</i>
	<i>Bright Cheese and Butter</i>
	<i>Against the Grain</i>
	<i>Hillside Garden</i>
	<i>Slegers</i>
	<i>Alliston Creamery</i>
	<i>Kipfer's Farm</i>
	<i>Pristine Farms</i>
	<i>Stonetown Cheeses</i>
	<i>St. Davids Hydroponics</i>
	<i>Beverly Creek</i>
	<i>Ohme Farm</i>
	<i>The New Farm</i>
	<i>Cookstown Greens</i>
	<i>Monforte Dairy</i>
	<i>K2 Milling</i>
	<i>Den Boer Family Farm</i>

Dietary	<i>Dairy-free</i>	DF
	<i>Vegan</i>	VG
	<i>Vegetarian</i>	V
	<i>Gluten-free</i>	GF

Welcome

Our beautiful restaurant can trace its origins all the way across the Atlantic, to a tiny village in Britain. Opened in 2007, our founder wanted to name this restaurant after his parents' home in Stonham Aspal, England.

This picturesque countryside community was once home to Mary and John 'Ben' Benstead. Back in those days, the postman could only deliver mail to houses that had names. And so, the names 'Mary' and 'Ben' were joined together to make Mar-Ben, and Mary and John had a name for their home.

'Marben' was always known as a home filled with the warmth and buzz of family and friends. The door was always open to guests to gather, laugh, and share food.

Sticking to these roots, our restaurant has always believed in this old-school approach to hospitality and in the power of connecting around the dinner table. We want you to feel welcome and part of the Marben family.

Our menu has been crafted to stay true to these British beginnings, whilst also celebrating the seasonal bounty of our wonderful local farmers.

Welcome to Marben.

Large Plates

- 23 John's Burger
*Beef fat brioche, aged cheddar,
Branston pickle, braised brisket,
house-cut fries, slaw*
-
- 17 French Toast v
*Vampire plum compote, yoghurt, basil,
maple, pistachios*
-
- 17 The Fry Up (v)
*Two sunny eggs, Berkshire bacon or
parsnip bacon, bubble and squeak hash,
cremini mushrooms, baked beans,
roasted tomato, sourdough toast,
whiskey marmalade*
-
- 18 House Smoked Trout
*Beet and seabuckthorn cured trout,
squash fritters, two poached eggs, sour
cream, pickled onion*
-
- 23 Steak and Eggs GF
*Black angus sirloin, two sunny eggs,
house-cut fries, endive chilli salad,
green sauce*
-
- 17 Mushroom Toast v
*Wild and cremini mushrooms, beet
butter, greens, two poached eggs,
organic sourdough*
-
- 18 B.E.L.T. Sandwich
*Berkshire bacon, sunny egg, lettuce,
tomato, aged white cheddar, mustard
aioli, house-cut fries, beef fat brioche*
-
- 17 P.L.T. Sandwich VG
*Parsnip 'bacon', lettuce, tomato, vegan
aioli, organic sourdough, house-cut fries*

Sides	7	Sourdough Toast <i>Butter, marmalade, jam</i>	V
	6	Yoghurt and Granola <i>Strawberry gel, honey</i>	V
	6	Berkshire Bacon	GF, DF
	4	Bubble and Squeak Hash	VG, GF
	8	Arugula and Pea Shoot Salad	VG, GF
	6	House-cut Fries	VG, GF
	4	Baked Beans	VG, GF

We have always been proud to support local Ontario farmers, providing an authentic farm-to-table experience. Every dish can truly be considered Canadian - even those British classics. If you are curious about where your food has come from, we'd love to tell you the story.

White	14/65	Pinot Grigio <i>Veneto, Italy</i>	Paladin 2016
	12/55	Chardonnay <i>Niagara, Canada</i>	Southbrook <i>'Transitions'</i> 2016
Red	14/65	Pinot Noir <i>Niagara, Canada</i>	Rosewood Estates 2017
	15/70	Cabernet Sauvignon/Syrah <i>Montferrand, France</i>	Domaine Cavalier 2017
Beers	9	Royal Canadian Mead Company, Dry Hopped Mead	GF
	6	Partake, Pale Ale	
	6	Partake, Blonde	
	MP	Burdock, Grape Ales	
	10	Burdock, Blonde Ale	
	9	Burdock, Saison	
	9	Ace Hill, Amber	
	8	Ace Hill, Pilsner	
	9	Brickworks Ciderhouse, Dry Cider	
	9	Godspeed, Green Tea IPA	
	9	Collective Arts, Porter	
9	Collective Arts, IPA		

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- Beers
- 9.5 Dieu Du Ciel!, Spiced Wheat Beer
-
- 9.5 Brasserie De La Pigeonnelle,
Belgian Style Ale
-
- MP Feature Brew
Just ask us for our current feature
-

- Cocktails
- 14 El Picante
*Cazadores blanco tequila, Sombra
mezcal, Cointreau, lime, pineapple,
firewater*
-
- 14 Tickle Me Pink
*Bombay gin, Aperol, St. Germain, lemon,
bubbly*
-
- 14 Old Cuban
Bacardi 8, lime, mint, bubbly
-
- 12 Queen Bee
*Sobieski Vodka or Bombay gin, earl grey,
lemon, soda*
-
- 12 Mar-Bean Caesar
*Sobieski vodka, lime, clamato, house
fermented bean*
-
- 12 St. Germain Spritz
Elderflower liqueur, bubbly, soda
-
- 10/29 Mimosa
Orange juice, bubbly
-

*Ask us about our bottles of mimosas
and the full wine list.*

Hot & Cold Drinks	3.5	Double Espresso
	3.5	Americano
	3.5	Drip
	4.5	Latte
	4.5	Cappuccino
	4	Pluck Tea
	5	Fresh Juice
	6	House Kombucha
