

CIRCA THE 1916  
MARIDOR  
INN

## TASTES

### SALMON AND GOAT CHEESE CANAPE \$3EA

Served on cucumber or baguette, goat cheese spread, pickled red onion, capers

### CLASSIC SHRIMP COCKTAIL \$3EA

Jumbo Prawns with cocktail sauce

### DEVILED EGGS \$3EA

Ramen egg, tobiko, red chili, mirin, miso & spice

### JAR OF PICKLES \$6

Yup. Just a jar of home-made pickles

## BITES

### SOUTHERN CHEESE BOARD \$16

Homemade Pimento Cheese, crackers, bacon jam & fresh baked bread

### SESAME SEARED AHI TUNA \$22

Rare Tuna, sesame, wasabi aioli over field greens and honey ginger vinaigrette

### NAWLINS BBQ PRAWNS \$19

Jumbo sized prawns, swimming in creole style bbq served with bread for dipping

## NIBBLES

### BEEF DIP \$13

Soupe beef, horseradish cream, havarti, pickled red onion. au jus on baguette

### MUFFALETTA \$14

Salami, Ham, Mortadella, Mozzarella, Provolone, Olive tapenade on sesame roll

### SUN DRIED TOMATO FLATBREAD \$12

Sun dried tomato, cherry tomato, goat cheese spread, Parmesan fresh basil, bacon (optional)

### MAPLE BACON FLATBREAD \$16

Bacon, aged white cheddar sundried tomato pesto, maple

### SPICY GARLIC NOODLES \$19

Fettuccini, Parmesan, Thai Red Pepper, Soy and oyster sauce, slow cooked egg with your choice of sous vide beef or pork belly

### PASTA ALLA MEATBALLS \$22

Pork meatballs with red basil sauce and fresh parmesan. Served with fresh baked bread

### BULGOGI BEEF BAO BUNS \$18

Steamed folded rice buns filled with Beef Brisket and Sesame Slaw

Open:

4PM - 9PM

**OPEN MON-FRI**

4PM - 9PM


**RESERVATIONS PLEASE**

1857 GRANDIN RD. ROANOKE, VA 24015  
PARKING ON GRANDIN RD & SHIRLEY AVE

Indulge in a 4% discount when settling your bill with cash.  
Our menu prices reflect this exclusive savings for cash payments.



Home-style cooking with global flavors balancing well-being with Southern charm.

WWW.THEMARIDOR.COM | 540-982-1940 | EVENTS@THEMARIDOR.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  = RAW

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**SALT**

-  **Raw or Baked:** Crackers, Lemon, Ponzu, Mignonette or Cocktail Sauce
- Rockefeller :** Bacon, Spinach, Artichoke, Parmesan, panko bread crumbs
-  **Un-Shucked :** Get them to go daily!

**RAPPHANNOCK RIVER**

- UNSHUCKED **\$2.50**
- RAW OR STEAM BAKED **\$3.00**
- ROCKEFELLER **\$3.75**

**FEATURED OYSTERS**

- UNSHUCKED **\$2.50**
- RAW OR STEAM BAKED **\$3.25**
- ROCKEFELLER **\$3.75**

**FRILLS**

- ROASTED GARLIC HUMMUS** **\$8**  
Served with bread and fresh vegetables
- CABBAGE ROLLS** **\$8**  
Ask you server about daily options
- CUCUMBER SALAD** **\$8**  
Sesame, Scallion, Sunomono Dressing
- FRESH BREAD** **\$8**

**SWEETS**

- CREME BRULEE** **\$8.00**
- NEW YORK STYLE CHEESECAKE** **\$8.00**
- FLOURLESS CHOCOLATE TORTE** **\$8.00**
- APPLE CRUMB PIE** **\$8.00**
- BOURBON BERRY BREAD PUDDING** **\$8.00**

**PRESERVES**

**CHARCUTERIE** **\$25 / \$38**

Cheese, Cured Meats, House Accoutrements, crackers & fresh bread

**MEAT #1**

Cochan Mortadella - Louisiana, Heritage breed pork, cloves, mace, and allspice

**MEAT #2**

Pastrami Cured Margret Duck Breast. Sonoma artisan duck. California.

**MEAT #3**

Berkwood Farm Berkshire Pork Toscano Salami

**MEAT #4**

Berkshire Pork Spanish Dry Aged Chorizo

**CHEESE #1**

La Bottega Gorgonzola made with cow and sheep's milk. Aged 90 days. Soft

**CHEESE #2**

Artigiano Balasamic & Cipolline Onion Wisconsin Cheese . Nutty and sweet. balsamic vinegar, sweet cipolline onions

**CHEESE #3**

Vino Rosso Red Wine Cheese, robust red wine, firm and crumbly texture

**CHEESE #4**

Brown Creek Cremery Mild aged cheddar Wadesboro, NC.

**SWEET**

VA Dried Fig Jam

**SPREAD**


Southern Mustard Caviar

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