

CIRCA THE 1916
MARIDOR
WEST SIDE

TASTES

SALMON/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 RAMEN EGGS \$3EA

Ramen egg, Tobiko, Togarashi, mirin & spice

JAR OF PICKLES  \$6

Yup. Just a jar of home-made pickles

NIBBLES

SOUTHERN CHEESE BOARD \$16

Homemade Pimento Cheese, Crackers, Bacon Jam & fresh baked bread

CHARCUTERIE \$25 SML / \$38 LRGE

Assorted Cheese, Cured Meats, Home made mustards, pickles, sauce, crackers & fresh bread. Ask us what is on our board today

FRILLS

 **SESAME SEARED AHI TUNA** \$22

Rare Sushi Grade Tuna, Sesame, Wasabi Aioli over Field Greens and Honey Ginger Vinaigrette

ROASTED GARLIC HUMMUS \$9

Served with Fresh Vegetables and Bread

SUGAR

FALL SPICED CRÈME BRÛLÉE \$8.00

FLOURLESS CHOCOLATE TORTE \$8.00

APPLE CRUMB PIE \$8.00

Served with Non Dairy Whipped Cream

BOURBON BERRY BREAD PUDDING \$8.00

Bourbon Sauce and Blueberry Compote

MAINS

BRAISED BEEF "BOURGUIGNON" \$24

Bourguignon France style slow braised Beef in Red Wine, Beef stock, Carrots, Onions, Mushroom and Bacon served over house made Gnocchi (potato dumplings)

BEEF DIP SANDWICH \$15

Sous Vide Beef, Sharp Aged White Cheddar, Pickled Red Onion, Horseradish Cream Sauce and Aus Jus for dipping

SWEET POTATO SAGE GNOCCHI \$13

Home made sweet potato dumplings, pan fried with Sage Brown Butter and Fresh Parmesan

MAPLE BACON FLATBREAD \$14

Bacon, Aged White Cheddar, Sundried Tomato Pesto, Maple drizzle

SUN DRIED TOMATO FLATBREAD \$13

Sun Dried Tomato, Smoked Bacon, Goat Cheese, Parmesan, Basil (Available as Vegetarian)

NAWLINS BBQ SHRIMP \$17

Jumbo sized Prawns, swimming in Creole style BBQ served with fresh baked bread for dipping

SPICY GARLIC NOODLES \$19

Fettucine, Parmesan, Korean Pepper, Soy and Oyster sauce, Slow Cooked Egg with your choice of Sous Vide Beef, Pork Shoulder or Shrimp +3

BULGOGI BAO BUNS \$18

Steamed folded Rice Buns filled with your choice of Beef Brisket or Pork Shoulder, Sesame Slaw, cilantro and Bulgogi Sauce

PORK BAHN MI SANDWICH \$10

Fresh baked Bahn Mi Bread, Sous Vide Pork Shoulder, Pickled Carrot and Daikon, Fresh Cucumber, Jalapeno, Cilantro and Hoisonaise

CHICKEN DUMPLING SOUP "ASIAN PENICILLIN" \$16

Hand made Chicken and Shitake Mushroom dumplings in chicken consume with Spinach, Ginger, Carrot, Fresh Greens and Green onion


Open:

4PM - 9PM

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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EAST SIDE

STARTS


CUCUMBER SALAD \$8
 Sunomono dressing with Sesame & Scallion

SEAWEED SALAD \$10
 Sesame seasoned seaweed with cucumber

 Add Spicy Tuna +6

LIL DUMPLINGS \$12
 Steamed Chicken and Lemongrass Dumplings served with Sweet Chili Sauce

RICE BOWLS

 **TUNE IN TOKYO BOWL** \$18
 Spicy Tuna Rice bowl, Cucumber, Avocado, Tobiko Sesame Slaw, Leafy Greens, Bell Peppers and Spicy Mayo

KRABBY RICE BOWL \$16
 Surimi Crab, Cucumber, Avocado, Tobiko, Spicy Mayo, Seaweed Salad, Scallion

THE RASTA BOWL \$18
 Smoked Salmon, Avocado, Cucumber, Cream Cheese, Jalapeno, Frizzled Onions, Spicy Mayo

CRISPY

DRAGON BALLS

Two Crispy Sushi Rice Balls stuffed with your choice of ingredients and topped with sweet and spicy sauce.

 **SPICY TUNA** \$15

 **SPICY TUNA & CREAM CHEESE** \$15

SMOKED SALMON, AVOCADO & CREAM CHEESE \$15

AVOCADO & CREAM CHEESE \$13

CRISPY BEEF & CHEESE \$15

 **HOMEBOY ROLL** \$16
 Tuna, Crab, Cucumber, Cream Cheese, Tobiko rolled, Tempura Fried, Topped Sweet and Spicy

SHRIMP TEMPURA ROLL \$12
 Shrimp Tempura, Cucumber and Sweet Soy

 **LEIA ROLL** \$16
 Shrimp Tempura roll topped with Spicy Tuna

ROLLS

MAKI IS RICE ROLLED WITH SEAWEED AND SESAME. LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES


SPICY TUNA ROLL \$11 
 Saku Tuna, Tobiko, Scallion and Spicy Mayo


CALIFORNIA ROLL \$9
 Crab Surimi, Cucumber, Avocado and Tobiko

PHILLY ROLL \$11
 Smoked Salmon, Avocado and Cream Cheese

KUNIK ROLL \$11 
 Fresh Salmon, Avocado, Cucumber


VEGGIE ROLL \$8
 Fresh and pickled vegetable, Spicy Mayo


DYNAMITE ROLL \$12 
 Assorted mixed Fish, Tobiko, Scallion, Spicy


ADOBO ROLL \$14 
 Adobo Tuna, Tobiko, Scallion, topped with Avocado, Crispy Shallots, Sweet Soy

MAVERICK ROLL \$19 
 Blackened Tuna, Cucumber, Cream Cheese Roll topped with Spicy Tuna and Sweet Soy

JEDI ROLL \$17 
 Spicy Tuna and jalapeno roll topped with Avocado, Wasabi Tobiko, Spicy and Sweet Soy

LOGAN ROLL \$19 
 Spicy Tuna Roll topped with Tuna and Salmon, Tobiko, and Scallion

HOKIE ROLL \$19 
 California roll topped with Tuna and Salmon Tobiko and Scallion

SEA DRAGON ROLL \$18 
 Spicy Tuna, Cream Cheese roll topped with Seaweed Salad, Crunchies, Spicy Mayo and Sweet Soy


GREEN GIANT ROLL \$18
 Fresh Vegetables, Pickled Vegetables, Jalapeno, cream Cheese, topped with Seaweed Salad, Sweet Soy, Spicy Mayo and Crunchies

LUKE ROLL \$18
 Chicken Nugget and Cream Cheese Roll topped with Surimi Crab, Tobiko, Sweet Soy

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