

Marathon serves thoughtful, wholesome, and affordable food. Our food is made from scratch every day. We use cage-free eggs. As well as sourcing the finest and freshest ingredients available.

INDEPENDENT FARMERS AND VENDORS IN OUR AREA WHO MAKE IT POSSIBLE FOR US TO PROVIDE FRESH LOCAL FOOD FOR OUR NEIGHBORHOOD.

# {SOUPS}

SALLY'S CHICKEN MATZOH BALL best of philly 9.5

CHICKEN NOODLE 7. / 8.

**VEGETARIAN CHILI** sour cream, cheddar jack, cilantro 8.5 / 9.5

**SEASONAL** 7.5 / 8.5 **SOUP OF THE DAY** 7.5 / 8.5

# **{STARTERS}**

CRISPY CALAMARI jalapeño, cilantro, spicy aioli 14

**HUMMUS PLATE** pita, feta cheese, kalamata olives, pickled vegetables 13.5

ELIJAH'S BAKED MAC & CHEESE herbs, panko bread crumbs 13.00

CHICKEN FINGERS w. whole grain honey mustard 13.

PAN-SEARED POTATO CHEESE PIEROGIES caramelized onions, ©

lemon chive sour cream I4 💿

#### GRILLED CHICKEN MARGHERITA FLATBREAD 13.

marinara, fresh mozzarella, basil oil, arugula, parmigiano-reggiano

# **{SANDWICHES}**

served with hand-cut fries or caesar salad

 $\begin{tabular}{ll} \textbf{MARATHON BURGER} & \textit{custom blend of sirloin, short rib, and chuck} \end{tabular}$ 

vermont cheddar, caramelized onions, applewood smoked bacon, marathon bbq sauce, lettuce, tomato, country bun  $18.^{5}$ 

### 18hr BRISKET PRESS

caramelized onions, provolone cheese, horseradish dijon, on ciabatta w.coleslaw I8.

### SHERYL'S SALMON BURGER

swiss, spinach, remoulade, tomato, country bun 18.

### **TURKEY & GRAIN BURGER**

applewood smoked bacon, cheddar, apple slaw, apple mostarda, on country bun 17.

### **GRILLED HAM & CHEESE**

sharp cheddar, honey mustard, on sourdough 16

### **BLACKENED CHICKEN PRESS**

provolone, pickles, oven-dried tomatoes, rosemary aioli, lettuce, ciabatta 17.

### TURKEY CLUB

house-roasted turkey, swiss, bacon, basil aioli, lettuce, tomato, to asted sourdough  $\,$  I7.

# CRISPY BUFFALO CHICKEN SANDWICH

frank's redhot®, blue cheese carrot celery slaw, ciabatta 17.

### ALBACORE TUNA SALAD WRAP

provolone, lettuce, tomato 15.5

# ROASTED CHICKEN SALAD WRAP

provolone, avocado, lettuce, tomato 15.5

### PHILLY CHEESESTEAK

= vegetarian

provolone, caramelized onions, roasted peppers 16.

# {SALADS}

#### **GRILLED CHICKEN COBB**

crisp greens, avocado, blue cheese crumbles, tomato, bacon, hard-boiled egg. blue cheese dressing I7

#### MOROCCAN SALMON SALAD

crisp greens, marinated couscous, cucumber, cranberries, pumpkin seeds, almonds, lemon vinaigrette 19.

#### **CRISPY CHICKEN & SESAME SALAD**

field greens, napa cabbage, cucumber, carrot, radish, sesame seeds, crispy wontons, almonds, citrus sesame vinaigrette 17.

**GREEK SALAD** cucumber, feta, tomato, shaved red onion, kalamata olives, over crisp greens, lemon vinaigrette  $15^{\circ}$  add chicken  $4.5^{\circ}$  add shrimp  $7.5^{\circ}$ 

### MARATHON CLASSIC CAESAR 15.5 0

add blackened chicken 4.5 add shrimp 7.5 add salmon 7.5 add calamari 5.5

#### **BLACKENED SHRIMP ARUGULA SALAD**

avocado, cherry tomatoes, mushrooms, red onion, shaved parmesan, lemon vinaigrette 19. <sup>©</sup>

#### **CHOPPED MARATHON SALAD**

romaine, roasted turkey, black forest ham, bacon, provolone, egg, cucumber, tomato, shaved parmesan, thousand island dressing I7.

# {PLATES}

# HERB-MARINATED GRILLED CHICKEN

boneless chicken breast, mashed potatoes, corn fricassée, basil oil 22 <sup>1</sup>

# GRILLED SALMON

whole grain honey mustard, mashed potatoes, asparagus 25.5 <sup>©</sup>

 $\textbf{GRILLED SOY GINGER SALMON} \ \ \text{roasted vegetables, warm couscous} \ \ 25.^{5}$ 

**VEGETABLE CAPELLINI** spinach, cremini mushrooms, tomato, asparagus, parmigiano-reggiano, fresh basil, extra virgin olive oil 18. add herb marinated chicken 4.5 add grilled shrimp 7.5

CRISPY CHICKEN PARM marinara, mozzarella, parmigiano-reggiano, fresh basil chiffonade, over capellini pasta  $23.^{5}$ 

**BLACKENED CHICKEN QUESADILLA** cheddar jack, caramelized onions, roasted peppers, corn, flour tortillas, w. sour cream and fire-roasted salsa 18.

 $\mbox{HOT ROASTED TURKEY PLATE}\,$  house-roasted turkey, mashed potatoes, broccoli, cranberry compote, turkey gravy  $20.^{\text{S}}\,$ 

**BLACKENED CHICKEN TORTELLINI** blush sauce, roasted peppers, spinach, parmigiano-reggiano, 21.5

JAMBALAYA andouille sausage, chicken, shrimp, over basmati rice 22.

**SHRIMP TACOS** blackened shrimp, salsa verde, pico de gallo, fresh avocado, cilantro 20.

# {BREAKFAST ALL DAY} all eggs cage-free

# OMELETTE & SALAD

cage-free eggs, bacon, tomato, mozzarella

w. field greens salad, balsamic vinaigrette, whole wheat toast 17.

**VEGGIE BREAKFAST WRAP** scrambled eggs, cheddar jack, caramelized onions, roasted peppers, green peppers, chopped tomatoes, mushroom, spinach 16.  $^{\circ}$ 

### PANCAKES & BACON 18.

add banana I. add chocolate chip cookie dough I.

{ SIDES } HAND-CUT FRIES SWEET POTATO FRIES MASHED POTATOES COUSCOUS BROCCOLI SPINACH ASPARAGUS FRUIT SALAD

w. gravy

CATERING 215-561-0500 16<sup>TH</sup> & SANSOM 215-569-3278

19TH & SPRUCE 215-731-0800

G = gluten-free



# SERVING THE NEIGHBORHOOD

# {CONTROL FREAK SALAD}

choose from sections below starting at 14.5

### **GREENS**

choose one

crisp greens baby spinach romaine hearts field greens arugula

#### **TOPPINGS**

three included extras .75 each

grilled asparagus carrot mushroom couscous cucumber radish garbanzo beans grilled red onion shaved red onion tomato oven-dried tomatoes grilled zucchini hard-boiled egg almonds kalamata olives applewood bacon dried cranberries

### **CHEESES**

one included extras .75 each

bleu cheese crumbles goat cheese greek feta grated parmesan cheddar jack fresh mozzarella

### **HEARTY EXTRAS**

that's the best part!

herb-marinated chicken 4.5 blackened chicken 4.5 crispy chicken 7. crispy calamari 5.5 grilled salmon 7.5 grilled shrimp 6.5 salmon cake 7 house-roasted turkey 4. tuna salad 5. chicken salad 6. hummus 5. avocado 4.

### **DRESSINGS**

choose on

thousand island balsamic vinaigrette lemon vinaigrette blue cheese caesar citrus sesame

### **FREEBIES**

free free free

crispy wontons parmesan croutons mint+parsley+basil sesame seeds pumpkin seeds

# **{ALL NATURAL SMOOTHIES}**

made with low fat frozen yogurt 8.5

GREEN MONSTER spinach, organic apple juice, banana

ORANGE DREAM fresh oj, banana,

PB&B natural creamy peanut butter, banana, honey

STRAWBERRY MANGO non fat milk, banana, sliced almonds

 $\textbf{MIXED BERRY \& HONEY} \ \ \text{strawberry, blueberry, honey}$ 

MOCHA ESPRESSO shot of espresso, chocolate sauce

# **{SHAKES ETC.}**

JUST A SHAKE

vanilla, chocolate, or b&w 6.

ROOT BEER FLOAT

a&w® root beer, with vanilla ice cream 6.5

STRAWBERRY & CREAM

vanilla, fresh strawberry purée 6.5

COOKIES & CREAM

oreos, vanilla 6.5

# {BEVERAGES}

CHESTNUT HILL COFFEE 3.

**CAPPUCINO** 6

LATTE 6

MIGHTY LEAF TEA 4.

FRESH-BREWED ICED TEA 3.5
FRESH-SQUEEZED ORANGE

JUICE 5.

PELLIGRINO 4.5

FOUNTAIN SODAS 4

# **{MARATHON KIDS MENU}**

KIDS CHICKEN MATZOH BALL SOUP 6.5

**ELIJAH'S MAC & CHEESE** 5.5 add grilled chicken 3.5 add broccoli 1.5

SIMONE'S HUMMUS PLATE w. pita 6.5 <sup>Q</sup>

**PEANUT BUTTER & JELLY** whole wheat bread, hand-cut fries or fruit salad 4.5

CRISPY CHICKEN FINGERS all white meat chicken, w. fries or fruit salad  $\,7.5$ 

NOA'S CHEESE QUESADILLA hand-cut fries or fruit salad 6.5

GRILLED CHICKEN PARM w. marinara, mozzarella, over capellini pasta 8.5

AYA'S CAVATAPPI PASTA w. marinara *or* bolognese sauce, parmigiano-reggiano 6.

THANKSGIVING DINNER

free range turkey, mashed potatoes, broccoli, turkey gravy  $8.^{\rm 5}$ 

 $\textbf{SONIA'S CHEESE TORTELLINI} \ w. \ blush \ sauce \ 8.$ 

SILVER DOLLAR PANCAKES AND BACON  $6.^{5}.\ \mbox{add bananas, strawberries, or chocolate chips I.}$ 

# MARATHON FRESH

As a family owned and operated restaurant, we take pride in the comfort food that we serve. We are a restaurant model crafted upon a philosophy our management team takes pride in. A philosophy founded upon warm and personable hospitality, while at the same time, introducing guests to our city's local purveyors. Marathon Grill opened 38 years ago to serve the neighborhood, not only as a place to dine and drink, but also to offer the farm-fresh lifestyle.

We promise you will enjoy your meal!

