

MARATHON WEEKEND



{SOUPS}

SALLY'S CHICKEN MATZOH BALL best of philly 9.5

CHICKEN NOODLE 7. / 8. G

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

SEASONAL 7.5/8.5 O 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.

CHICKEN FINGERS w. whole grain honey mustard 13.

PAN-SEARED POTATO CHEESE PIEROGIES caramelized onions, Ulemon 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

MARATHON BURGER custom blend of sirloin, short rib, and chuck

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 sourdoug 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, toasted sourdough 17.

CRISPY BUFFALO CHICKEN SANDWICH

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

ROASTED CHICKEN SALAD WRAP provolone, avocado, lettuce, tomato 15.5

PHILLY CHEESESTEAK

marathon provolone caramelized onions, roasted peppers 16.

{BRUNCH ALL DAY} all eggs cage-free

MARATHON BREAKFAST two eggs any style, w. homefries, multigraintoast 15. add two pancakes 2. add blueberry, banana, or chocolate chips 1.5

SMOKED SALMON BENEDICT

= vegetarian

smoked salmon, spinach, whole grain mustard hollandaise on english muffin w. homefries, I8.

TOFU SCRAMBLE roasted tomatoes, roasted peppers, spinach, mushroom I5.

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.

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

{SALADS}

GRILLED CHICKEN COBB

crisp greens, avocado, blue cheese crumbles, tomato, bacon, hard-boiled egg, blue cheese dressing 17

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 $^{\odot}$ add chicken 4.5 add shrimp 7.5

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.

{PLATES}

HERB-MARINATED GRILLED CHICKEN

boneless chicken breast, mashed potatoes, corn fricassée, basil oil 22. ³

GRILLED SALMON

whole grain honey mustard, mashed potatoes, asparagus 25.5

GRILLED SOY GINGER SALMON 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

 $\begin{tabular}{ll} \textbf{CRISPY CHICKEN PARM} & marinara, mozzarella, parmigiano-reggiano, fresh basil chiffonade, over capellini pasta 23.5 \\ \end{tabular}$

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

HOT ROASTED TURKEY PLATE house-roasted turkey, mashed potatoes, broccoli, cranberry compote, turkey gravy 20.5.

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

BUTTERMILK PANCAKES 16. add blueberry, banana, or chocolate chips 2.

EGGS BENEDICT country ham, hollandaise on english muffin w. homefries 15.

SMOKED SALMON & BAGEL PLATTER cream cheese, tomato, red onion, cucumber, capers 8.5

OMELETTE cage free eggs bacon, tomato, mozzarella, homefries and whole wheat toast 17.

VEGGIE BREAKFAST WRAP scrambled eggs, cheddar jack, caramelized onions, roasted peppers, chopped tomatoes, mushrooms and spinach w. homefries 16.

AVOCADO TOAST smoked salmon, guacamole, cheddar cheese, fried egg, pico de gallo, microgreens, multi grain toast I8.

{ SIDES } hand-cut fries sweet potato fries applewood smoked bacon couscous broccoli spinach asparagus short stack home fries 8. each

CATERING 215-561-0500

16[™] & SANSOM 215-569-3278

19[™] & SPRUCE 215-731-0800

G = gluten-free



SERVING THE NEIGHBORHOOD

{CONTROL FREAK SALAD}

choose from sections below $\,$ starting at 14.5

GREENS

crisp greens baby spinach romaine hearts field greens arugula

TOPPINGS

grilled asparagus

three included extras .75 each

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

CHEESES

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

HEARTY EXTRAS

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

DRESSINGS

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 probiotic and active culture 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

MIXED BERRY & HONEY strawberry, blueberry, honey

MOCHA ESPRESSO shot of espresso, chocolate sauce

{SHAKES ETC.}

JUST A SHAKE

vanilla, chocolate, or b&w 6.

STRAWBERRY & CREAM

ROOT BEER FLOAT

a&w $^{\circ}$ root beer, with vanilla ice cream 6.5

COOKIES & CREAM oreos, vanilla 6.5

vanilla, fresh strawberry purée 6.5

{BEVERAGES}

CHESTNUT HILL COFFEE 3.

CAPPUCINO 4.5

LATTE 4.5

MIGHTY LEAF TEA 3.

FRESH-BREWED ICED TEA 3.

FRESH-SQUEEZED ORANGE

JUICE 4.5

PELLIGRINO 4.

FOUNTAIN SODAS 3.

{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 W.

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 $8.5\,$

SONIA'S CHEESE TORTELLINI w. blush sauce 8. 1

SILVER DOLLAR PANCAKES AND BACON 6.5 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!

