



L A N D M A R C



MARC MURPHY

Marc Murphy is a Chef & Restaurateur who has been cooking for over thirty years. Son of a globetrotting diplomat, he's honed his craft in kitchen all over the world to open three restaurant concepts, **Ditch Plains**, **Grey/Salt** and **Landmarc** to rave reviews. He is a judge on Food Network's top-rated show, *Chopped* and has appeared on *Guy's Grocery Games*, *Guy's Ranch Kitchen*, *Beat Bobby Flay*, *The Today Show*, and *Good Morning America* among others. Today, Marc's involvement in the industry moves beyond the kitchen and television. He was the President of the Manhattan chapter of the *New York State Restaurant Association* from 2014 until 2018. He is on the Food Council and is a

Board Member of *City Harvest*, New York City's largest food rescue organization. Marc also sits on the Leadership Council for *Share our Strength's No Kid Hungry* campaign and is an Ambassador for *Braintrust*, an organization that helps children who learn differently. In 2012 Marc began traveling as a culinary diplomat representing American culture and cuisine. He participates in public diplomacy programs for *The Culinary Diplomacy Project*, that engages foreign audiences abroad as well as those visiting the U.S. Marc is the author of *Season with Authority: Confident Home Cooking* and launched Food 360, a podcast produced by iHeartRadio.

Marc Murphy teamed up with his wife Pamela Schein Murphy to open their much anticipated first restaurant Landmarc, in Tribeca, to much success. Part bistro, part trattoria this casual hotspot is for all people and courts all appetites. Pasta dishes like spaghetti alla carbonara vie with a perfectly cooked pan roasted chicken and roasted bone marrow.

Landmarc is a neighborhood favorite featuring exceptional bistro fare with Italian influences from Marc's childhood. Classic European dishes are served alongside an extensive wine list, in a bustling dining room that welcomes guests in an iconic New York setting. Landmarc is a restaurant for all people.

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LANDMARC

APPETIZERS

FRENCH ONION SOUP

16

GREENMARKET CRUDITÉ

hummus & aleppo pepper

14

GULF SHRIMP COCKTAIL

1/2 dozen

24

ROASTED BONE MARROW

21

CRISPY CALAMARI

cherry peppers & saffron aioli

16

ESCARGOTS

garlic butter & puff pastry

19

SALADS

add grilled chicken, steak,
shrimp or salmon +9

KALE CAESAR*

17

MEDITERRANEAN

lettuce, pepperoncini, feta,
cucumbers, black olives,
roasted red peppers, crispy
spiced chickpeas & oregano
vinaigrette

20

CHOPPED WEDGE

iceberg lettuce, bacon,
tomatoes & blue cheese
dressing

19

STEAKS

FILET MIGNON

*served with french fries
& field greens*

45

SKIRT STEAK

*served with french fries
& field greens*

38

COTE DE BOEUF FOR TWO

& potato gratin

95

CHOOSE A SAUCE:

green peppercorn
shallot bordelaise
chimichurri
butter maître d'hôtel

PASTAS

CLASSIC RIGATONI POMODORO

san marzano tomatoes,
fresh basil & aged
parmesan

21

SPAGHETTI CARBONARA

bacon, egg & aged
parmesan

24

ORECCHIETTE

italian sausage, broccoli
rabe & calabrian chili

26

GRILLED PIZZAS

MARGHERITA

mozzarella, san marzano
tomatoes & basil

18

SALSICCIA

italian sausage,
mozzarella, broccoli rabe
& calabrian chili

19

WILD MUSHROOM

aged parmesan
& sweet garlic

19



LANDMARC

ENTREES

PEI MUSSELS MEUNIÈRE

shallots, parsley & white wine
french fries
28

MARKET CATCH

ratatouille & parsley pistou
36

16 OZ. PORK CHOP*

cannellini beans,
smoked rhubarb
& grilled onions
34

PAN-SEARED SEA SCALLOPS

black rice, sugar snap peas
& smoked tomato vinaigrette
38

PAN-ROASTED CHICKEN

salsa verde & grilled filone
32

PAN-SEARED CAULIFLOWER

parsley salad
& pickled raisin chimichurri
26

LANDMARC HAMBURGER CHICKEN OR IMPOSSIBLE BURGER*

french fries & field greens
20
add cheese: american,
guyère, blue, cheddar,
mozzarella +3

SIDES 10

SAUTÉED BROCCOLI RABE

RATATOUILLE

CANNELLINI BEANS

GRAFTON CHEDDAR

MACARONI & CHEESE

POTATO GRATIN

BASKET OF FRIES

DESSERTS

CRÈME BRULÉE

BLUEBERRY CRUMBLE

LEMON TART

TIRAMISU

CHOCOLATE MOUSSE

4

FOR THE TABLE

CHOCOLATE BROWNIE (GLUTEN FREE)

vanilla ice cream & chocolate
sauce
15

PINK VANILLA COTTON CANDY

4

ICE CREAM CONES

USDA certified organic
(no corn syrup, or artificial ingredients)
vanilla, chocolate or strawberry
5

A JAR OF OUR HOUSEMADE CARMELS

20

COFFEE BY NESPRESSO





LANDMARC





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For any inquiries on working with Marc or one of his restaurant concepts, please reach out to the following:

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