



MARIETTA, OHIO



The Lafayette
A Grand Riverboat Era Hotel



TO START

Putnam Potato Skins – \$10

Fresh potato boats fried golden brown, loaded with smoked gouda and cheddar cheese, bacon crumbles, broiled and topped with scallions.

Boneless Chicken Wings – \$12

Boneless wings, fried and tossed in your choice of sauce: (Nashville Hot, Thai Chili, Hot Honey, BBQ, Roasted Garlic Parmesan or Buffalo).

Chicken Quesadilla – \$12

Roasted chicken with peppers, onions, and Mexican cheese blend on a tortilla.

Boursin Cheese Stuffed Mushrooms – \$10

Mushrooms stuffed with creamy Boursin garlic and herb cheese, baked to perfection.

Pulled Pork Fries – \$12

Crispy golden fries topped with cheese, pulled pork and BBQ sauce.

Cheese Curds – \$10

Wisconsin white cheddar cheese curds, fried to a golden brown and served with a side of Nashville hot sauce or marinara.

Batter Dipped Shrimp – \$12

Five jumbo shrimp, hand-dipped in our signature batter and served with a house-made cocktail sauce.

Pickle Chips – \$10

Breaded pickle chips, fried until golden brown and served with a horseradish aioli.

SOUP & SALAD

Soup Du Jour – \$4 Cup | \$6 Bowl

Add a classic grilled cheese to soup for \$6

French Onion Soup – \$8

Savory blend of caramelized onions, garlic and herbs, topped with house-made croutons, broiled mozzarella and Swiss cheese.

Caesar Salad – \$10

Crisp romaine lettuce with shaved Parmesan, cherry tomato, topped with house-made croutons and Caesar dressing.

House Salad – \$10

Fresh spring greens, shredded carrots, cucumbers, onions, tomatoes, and your choice of dressing.

Iceberg Wedge – \$10

Two wedges of iceberg lettuce with bacon, tomato, and red onion. Topped with Thousand Island or blue cheese dressing.

Southwest Salad – \$13

Mixed greens topped with cucumber, tomatoes, red onion, roasted corn, avocado, and a chipotle lime ranch.

Add Protein:

Grilled Chicken Breast – \$6

Salmon Filet – \$8

Shrimp – \$10

DRESSINGS:

Ranch • Italian • Bleu Cheese • Caesar
Raspberry Vinaigrette • Balsamic Vinaigrette
Honey Mustard • French • Thousand Island

Notice: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

**** 18% Gratuity will be added to parties of 6 or more ****



TAVERN FAVORITES

Served with your choice of fries

Ohio Valley Fish & Chips – \$12

Fresh wild caught Cod dipped in beer batter. Served with our house made tartar sauce; best with our crispy sidewinder fries.

Captains Way Steak Burger – \$13

Our proprietary blend of ground beef patty, char-broiled, served on a toasted brioche bun with your choice of toppings:

VEGGIES: lettuce, tomato, onion, pickle

CHEESE: Smoked Gouda, Aged Cheddar, Swiss, Mozzarella, Pepper Jack (extra \$1)

EXTRAS: bacon \$3, sauteed mushrooms \$1

Chicken Bacon Ranch Sandwich – \$15

Breaded or grilled chicken breast topped with lettuce, tomato, bacon and ranch dressing, on a brioche bun.

Cranberry Walnut Chicken Salad – \$13

Chicken salad mixed with dried cranberries, walnut, onion, and celery. Served on a croissant with lettuce and tomato.

Sourdough BLT – \$12

Bacon, fresh lettuce and tomato on toasted sourdough bread with peppercorn aioli.

Hot Roast Beef Sandwich – \$16

House made roast beef served with a horseradish aioli and candied caramelized onions, on a brioche bun.

BBQ Pulled Pork Sandwich – \$14

BBQ pulled pork and slaw served on a pretzel bun.

Roasted Vegetable Sandwich – \$13

Roasted zucchini, squash, peppers, and red onion with lettuce, tomato, and Boursin cheese served on herb focaccia bread.

PROPER MAINS

Served with your choice of two sides (except pastas)

Liver and Onions – \$24

Seared liver slices served with sauteed onions and bacon.

Smothered Chicken – \$26

Grilled chicken breast topped with a honey mustard glaze, sauteed onion, mushroom and bacon and finished with a gouda cheddar cheese blend.

Crab Cakes – \$28

Gulf coast style crab cakes served with a roasted jalapeno remoulade.

Grilled Salmon – \$28

Grilled salmon filet topped with a mild charred salsa Verdi.

Grilled Strip Steak – \$36

House cut 12-ounce strip steak served with a lemon rosemary compound butter.

Florentine Ravioli – \$22

Cheese ravioli served with a spinach and sun-dried tomato cream.

Penne alla Vodka – \$14

Penne Pasta tossed in a house made vodka sauce and topped with parmesan cheese.

Add Protein:

Grilled Chicken Breast – \$6

Salmon Filet – \$8

Shrimp – \$10

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TO FINISH

**ASK YOUR SERVER FOR TODAY'S
SELECTION OF FRESH MADE DESSERTS**

ON THE SIDE — \$5

Yukon Mashed Potatoes
Confit Roasted Potatoes
Roasted Tomato and Parm Risotto
Broccolini
Asparagus
Brussels Sprouts
Crispy Sidewinder Fries
Sweet Potato Fries
Side Salad

FOR THE KIDS — \$7

Children 12 and under, soft drink included

Cheeseburger

4 oz ground beef patty grilled and served on a toasted bun with lettuce, tomato, and pickle. Served with choice of one side.

Cheese Quesadilla

A flat grilled tortilla stuffed with cheese.

Chicken Fingers

Three fried chicken fingers. Served with your choice of one side.

KIDS SIDES

French Fries
Sweet Potato Fries
Mashed Potatoes
Potato Chips

OUR HISTORY

Both The Lafayette and the city of Marietta are of significant historical importance. During 1788, pioneers to the Ohio Country established Marietta as the first permanent settlement of the new United States in the territory Northwest of the Ohio River.

The Lafayette Hotel in Marietta, Ohio, derives its name from the renowned Marquis de Lafayette, a French hero of the American Revolution who made a visit to the city in 1825. A plaque adjacent to the hotel marks the precise spot along the Ohio River banks where Lafayette first arrived, and our local community takes pride in the fact that he was Marietta's first-ever tourist.

The Lafayette Hotel, which is the oldest hotel in Marietta, was initially known as The Bellevue Hotel when it was constructed in 1892. The original hotel was considered a luxury hotel that stood at four stories high and had 55 rooms that were heated by steam. It featured a bar, a call bell system in every room, and advertised the availability of hot and cold baths. Visitors could stay for \$2-\$3 per night during that time!

Unfortunately, the Bellevue Hotel was destroyed by fire on April 26, 1916 (pictures of the fire are still on display by the Gunroom Restaurant). The Lafayette Hotel was built on the same location and opened its doors to the public in 1918. In 1936, the Hoag addition was constructed. The Hoag family owned the hotel until 1973, during which time it underwent various changes and updates to become more modern.

The Lin family from Columbus, Ohio purchased the hotel in 1991 and has taken significant steps to conserve, renovate, and revive the hotel's heritage and authenticity. While The Lafayette Hotel has undergone numerous renovations to keep up with the times, they have also maintained intriguing artifacts and artwork in each room and the public areas, which tell an engaging and charming historical tale.



BEER

16oz Draft / Bottles & Cans Vary

DRAFT

Lock 7 Lager	\$6
Blue Moon Belgian Wheat Ale	\$6
1796 Hard Cider	\$6
Jackie O's Mystic Mama IPA	\$6

BOTTLES/CANS

Budweiser	\$4
Bud Light	\$4
Bud Select 55	\$4
Carbuss	\$5
Coors Light	\$4
Corona / Premier	\$5
Dos Equis Amber	\$5
Guinness Extra Stout	\$5
Guinness Draught	\$5
Heineken	\$5
High Noon Seltzer	\$5
Killian's Red	\$5
Miller Light	\$4
Sam Adams Boston Lager	\$5
Michelob Ultra	\$4
Smirnoff Raspberry	\$4
Smirnoff Ice	\$4
Rolling Rock	\$4
Stella	\$4
Yuengling	\$4
White Claw	\$5

NEAR-ZERO ABV

O'Doul's	\$4
Michelob Zero	\$4
Corona NA	\$5

BY THE GLASS

Standard 4oz Pour

RED

Liberty Creek - Cab Sauv	\$6
14 Hands - Cab Sauv	\$7
Coppola - Claret	\$8
Coppola - Rosso	\$7
Liberty Creek - Merlot	\$7
Columbia Crest - Merlot	\$7
Mark West - Pinot Noir	\$7
Line 39 - Syrah	\$6
Di Seno - Malbec	\$6

WHITE / ROSE

Liberty Creek - Chard	\$6
Kendall Jackson - Chard	\$7
Cavit - Pinot Grigio	\$6
Starborough - Sauv Blanc	\$6
Chateau St. Michelle - Riesling	\$6
Liberty Creek - White Zin	\$6
Beringer - White Zin	\$6
Yellow Tail - Moscato	\$6

SPARKLING (Split)

Jaume Serra Cristalino Brut	\$7
Lunette Prosecco	\$7

BY THE BOTTLE

750mL unless otherwise noted

RED

CABERNET SAUVIGNON

Coppola	\$33
14 Hands	\$25

MERLOT

Columbia Crest	\$24
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PINOT NOIR

Mark West	\$24
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OTHER REDS

Coppola, Rosso	\$24
Line 39, Syrah	\$24
Di Seno, Malbec	\$24

WHITE

CHARDONNAY

Kendall Jackson	\$26
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PINOT GRIGIO

Cavit	\$23
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SAUVIGNON BLANC

Starborough	\$24
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OTHER WHITES / ROSES

Chateau St. Michelle, Riesling	\$23
Beringer, White Zinfandel	\$23
Yellow Tail, Moscato	\$19

SPARKLING

Korbel	\$32
Martini & Rossi Asti	\$32
Verdi	\$20



SPIRITS

Standard 1oz Pour

SCOTCH WHISKEY

CHIVAS REGAL 12YR \$8

Slightly orange, buttery, and herbal, finished with a tingly dryness.

CRAGGANMORE 12 YR \$11

Touch of honey, berry, dried apricot, meaty but elegant.

DALMORE 12 YR \$11

Cream toffee, with a malty spice, nice long finish.

DALWHINNIE 15 YR \$12

Smooth and soft, honey and vanilla sweetness, with deep citrus flavor, long sweet and smoky finish.

DEWAR'S 12 YR \$7

A rich, fruity sweetness, well-rounded warm feel, long full-flavored finish.

GLENFIDDICH 12 YR \$8

Light, lean, and firm. Dry and slightly nutty.

GLENLIVET 12YR \$9

The archetypal speyside dram, honey, and orchard fruit driven. Long finish of almonds and apples.

GLENMORANGIE 12 YR \$9

Voluptuously smooth with a balance of sweet and dry. Hints of rich chocolaty and minty flavors.

HIGHLAND PARK 12YR \$10

Smokey sweetness with a mild nose of honey and fruit.

JOHNNY WALKER BLACK 12 YR \$8

A deep and complex flavor full of refinement.

JOHNNY WALKER RED \$8

A powerful combination of spicy, smoky malts, with a lighter lingering grain.

LAGAVULIN 16 YR \$13

Peat, sherry, and big oak. Offers breathtaking depth.

MCCALLAN 12YR \$19

Smokey sweetness with a mild nose of honey and fruit.

OBAN 14 YR \$12

Delivers smooth and silkiness. Fruity, gentle, and slightly nutty.

TALISKER 10YR \$11

Massively warming and spicy, with multi-layered peat lingering.

**PLEASE ASK OUR TEAM
FOR RECOMMENDED
BOURBONS AND OTHER
AMERICAN WHISKEYS.**