



Welcome to Bar Margot, a restaurant and bar with a focus on intimate conversation,
a shared culinary table and crafted cocktail experience. No one dish is the same. Not one drink is similar

M A R G O T B I T E S

- BREAD SERVICE *jalapeño cheddar bread / maldon salt / irish butter* (VG) 8
- CRAB AND SHRIMP TOAST *french bread / avocado coulis / lemon aioli* 24
- MARGOT DEVILED EGGS *speck / smoked paprika / relish / pickled shallots* (GF / DF) 12
- GRILLED GEORGIA SHRIMP *green harissa / smoked olives / cauliflower turmeric / chorizo crumble* (GF) 26
- BEEF TARTARE *smoked onion aioli / berbere / brown butter crostini / pea tendrils* 24
- TUNA CRUDO *satsuma mandarin / carrots / vadouvan curry / radish* (GF) 20
- CHARRED SPANISH OCTOPUS *patatas bravas / basil aioli* (GF / DF) 27
- TRUFFLE FRIES *parmesan / truffle oil / garlic / rosemary / alabama barbecue sauce* (GF) 16
- CASHEW HUMMUS *cashews / chickpeas / garlic / lemon / za'atar flat bread / seasonal crudité* (V) 18
- CHEESE AND CHARCUTERIE *fig preserves / honeycomb / spiced pickles* 38

H A R V E S T T A B L E

- STRAWBERRY & ASHER BLUE CHEESE SALAD *mixed greens / pickled shallots / citrus honey dressing* (VG / GF) 19
- GEORGIA GREENS *tucker farm lettuces / radish / cucumber / snap peas / green goddess dressing* (VG / GF) 17
- HOUSE-MADE CACIO E PEPE *parmesan / black pepper / tagliolini* (VG) 22
- SWEET POTATO RAVIOLI *coriander / thyme / sunflower seeds / parmesan / red ribbon sorrel* (VG) 28
- SPICY JOLLOF RICE *king trumpet mushroom / basmati rice / red peppers / scallions / ginger / sofrito* (V / GF) 16
- CRISPY ARTICHOKEs *mushrooms / heirloom carrots / georgia stone ground grits / salsa verde* (V) 19
- CRISPY OYSTER MUSHROOMS *chipotle aioli* (GF / DF) 15
- BRUSSELS SPROUTS *sherry gastrique / figs / citrus zest* (GF / V) 14
- FINISHING TOUCHES: *atlantic salmon 18 / grilled shrimp 18 / grilled chicken 16*

L A N D & S E A

- BAR MARGOT ANGUS BURGER *american cheese / bacon / charred red onions / pickles / dijonaise* 26
- ROASTED CHICKEN *black truffle + potato puree / heirloom carrots / oyster mushrooms / salsa verde* (GF) 38
- DUCK BREAST *espelete sunchoke chips / pink peppercorns / pickled blueberry jus* (GF) 38
- JERK LAMB CHOPS *pickled papaya slaw* (DF / GF) 38
- CHATEL FARMS WAGYU STRIPLOIN *truffled yukon gold potatoes / sauce béarnaise* (GF) 95
- GROUPER *field peas / duck fat potatoes / saffron + lemon froth / togarashi / caviar* (GF) 44

GF | Gluten Free DF | Dairy Free VG | Vegetarian V | Vegan

We do not recommend raw food for take away service. All seafood and Lavazza coffee items are certified sustainable. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Groups of 6 or more require an automatic gratuity charge of 20% applied to bill.

RESTAURANT CHEF: CHAD “SOSA” HESTER

COCKTAILS

AVANT GARDEN 20

st. germain elderflower / salted cucumber / hibiscus / brut rosé

PRIMA FUEGA 20

mi campo tequila / yellow chartreuse / raspberry / habanero / lime

MEDICINE MAN 19

four roses bourbon / vida mezcal / ginger / lemon

GIN MARGOT 21

monkey 47 gin / preserved lime / salted lime / thai basil / fever tree tonic

BELLE'S BERRY 18

absolut elyx vodka / belle farms strawberry / lemon verbena / vanilla / brut rosé

LADY VICTORIA 16

ketel one vodka / cocchi americano / rosemary / lemon
-non-alcoholic option available- 12

HIGHWAY ONE 18

conniption kinship gin / chamomile / eucalyptus / egg white / bitters

TERMINUS 22

rittenhouse rye / cocchi di torino / rivulet pecan / burned orange / tobacco

ZERO-PROOF COCKTAILS

GARDEN PARTY 12

salted cucumber / hibiscus / lime / bubbles

VICTORIA JR. 12

garden rosemary / lemon / bubbles

BERRY DELICIOUS 12

strawberry / vanilla / lemon verbena / bubbles

CHEERLEADER 12

pomegranate / ginger / lemon / bubbles

WINES BY THE GLASS

SPARKLING

Ruinart / Brut Rosé / Champagne 60
Faire La Fete / Brut Rosé / Limoux 15
Laurent Perrier / Brut La Cuvée / Marne 29
Zardetto / Prosecco / Veneto Italy 13

WHITE

Pieropan / Garganega / Soave DOC 18
Craggy Range / Sauvignon Blanc / Marlborough 16
Flowers / Chardonnay / Sonoma 20
Louis Latour / Chardonnay / Mâconnais 20

ROSÉ

Mirabeau / Still Rosé / France 13

RED

Vina Cabos Felino / Malbec / Mendoza 21
Ysios / Tempranillo / Rioja 27
Cristom / Pinot Noir / Willamette Valley 29
Duckhorn / Merlot / Napa Valley 28
Kokomo / Zinfandel / Dry Creek Valley 19
Ravel & Stitch / Cabernet Sauvignon / Central Coast 21

BEER 8

BUD LIGHT

pale lager / 5%

CORONA

pale lager / 4.6%

LAGUNITAS

ipa / 6.2%

SWEETWATER 420

pale ale / 5.7%

BUDWEISER

pale lager / 5%

GUINNESS

dry stout / 4.2%

MILLER LITE

pilsner / 4.2%

WICKED HAZY

ipa / 6.2%

COORS LIGHT

lager / 4.2%

HEINEKEN

pale lager / 5%

STELLA ARTOIS

pilsner / 5%

NON-ALCOHOLIC

HEINEKEN 00 6

GENERAL MANAGER : VINNIE DUGAN
LEAD MIXOLOGIST : NICK MIDDLEBROOKS