



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* 28
- MARGOT DEVEILED EGGS *speck / smoked paprika / relish / pickled shallots* (GF / DF) 16
- GRILLED GEORGIA SHRIMP *green harissa / smoked olives / cauliflower turmeric / chorizo crumble* (GF) 18
- BEEF TARTARE *smoked onion aioli / berbere / brown butter crostini* 24
- TUNA CRUDO *avocado / kohlrabi / red chili / crab / citrus gastrique* (GF) 26
- CHARRED SPANISH OCTOPUS *patatas bravas / basil aioli* (GF / DF) 22
- TRUFFLE FRIES *parmesan / truffle oil / rosemary / alabama barbecue sauce* (GF) 18
- CASHEW HUMMUS *cashews / chickpeas / garlic / lemon / za'atar flat bread / seasonal crudité* (V) 19
- 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) 24
- SWEET POTATO RAVIOLI *coriander / thyme / sunflower seeds / parmesan* (VG) 22
- SPICY JOLLOF RICE *king trumpet mushroom / basmati rice / red peppers / scallions / ginger / sofrito* (V / GF) 18
- CRISPY ARTICHOKE MUSHROOMS *mushrooms / heirloom carrots / georgia stone ground grits / salsa verde* (V) 19
- CRISPY OYSTER MUSHROOMS *chipotle aioli* (GF / DF) 16
- BRUSSELS SPROUTS *sherry gastrique / figs / citrus zest* (GF / V) 15
- 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* 28
- ROASTED CHICKEN *black truffle + potato puree / heirloom carrots / oyster mushrooms / salsa verde* (GF) 38
- DUCK BREAST *espelette parsnip chips / pink peppercorns / pickled blueberry jus* (GF) 34
- LAMB T-BONE *anson mills grits / black truffle / braised greens / pinot noir* 42
- CHATEL FARMS WAGYU STRIPLOIN *truffled heirloom fingerling potatoes / sauce béarnaise* (GF) 75
- RED SNAPPER *ancient grains / snap peas / squash / sweet peppers / heirloom tomato vinaigrette* 40

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

MOUNTAIN OF YOUTH 20

herradura blanco tequila / blended family blueberry / aperol / ancho / 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

LADY VICTORIA 16

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

SUMMER, LATELY 18

bulrush gin / honeydew / lillet rose / local honey / lime / egg white

OLD THYMER 22

michter's rye / spanish vermouth / amaro / peach / sauternes

THE LEGEND 65

herradura legend anejo / peruvian salt / turbinado / burned orange "smoke"

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
Kokomo / Chardonnay / Russian River Valley 25
Gueguen Cotes Salines / Chardonnay / Chablis 20

ROSÉ

Mirabeau / Still Rosé / France 13

RED

Vina Cabos Felino / Malbec / Mendoza 21
Ken Wright / Pinot Noir / Willamette Valley 26
Meunier Rouge / Merlot + Cabernet Franc / France 26
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