

MARGOT BRUNCH MENU: USD 89

Choose from a variety of *à la carte* appetizers and *delicious entrées*, then indulge in decadent selections from our *French pastry corner* and our *raw seafood bar*, all accompanied by *endless rose* or *mimosas* for the table.

@BarMargotATL



ENHANCEMENTS

LOBSTER & CRAB PLATEAU \$85
cocktail sauce | horseradish | lemon

CAVIAR SERVICE \$125
blini | crème fraîche | citrus | osetra caviar



STARTERS

Choice of One



KALE & ROMAINE

sunflower seeds | herb croutons | pecorino | anchovies
caesar dressing

STRAWBERRY & ASHER BLUE
CHEESE SALAD (VEG)

mixed greens | pickled shallots | citrus honey dressing

TUNA CRUDO (GF)

avocado | kohlrabi | red chili | crab | citrus gastrique

WAHOO (GF | DF)

togarashi | fresno pepper | red onion | radish | grapefruit
aji amarillo

PORK BELLY (GF)

anson mills grits | black truffle | duck egg | smoked
thomasville tomme

CHARRED SPANISH OCTOPUS

(GF | DF)

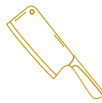
patatas bravas | basil aioli

POACHED BEETS

goat feta | pecans | citrus | arugula | blis

MAINS

Choice of One



SMOKED SALMON

plain bagel | lettuce | tomato | red onion | lemon | caper
mascarpone cheese

BAR MARGOT BURGER

double patty | american cheese | bacon | charred red onions
pickles | dijonaise | french fries

SPICY CHICKEN SANDWICH

crispy hot chicken | chipotle aioli | pickled peppers
lettuce | tomato | french fries

CLASSIC EGGS BENEDICT

english muffin | benton's ham | poached egg | hollandaise

FARMER'S OMELET (GF)

egg whites | artichoke | spinach | mushroom | chives | goat feta

HAM & CHEESE OMELET

serrano ham | manchego cheese | garden herbs

ANCIENT GRAINS(V)

market vegetables | snap peas | squash | sweet peppers |
quinoa | farro | wild rice | peppers | heirloom tomato vinaigrette

Executive Chef

Gavin Pera

Sous Chef

Jonathan Hoefle

Sous Chef

Sosa Hester

CHICKEN & WAFFLES

crispy chicken | belgian waffle | hot honey
black pepper gravy

CHALLAH BREAD FRENCH TOAST (VEG)

bourbon butter | seasonal jam | candied pecans | citrus
cream bliss | maple syrup

LOBSTER ROLL

lemon aioli | toasted brioche | garden herbs | french fries

LAMB T-BONE CHATEL FARMS (GF)

carolina rice grits | braised greens | crispy shallot | pinot noir
jus

STEAK & EGGS (GF)

chatel farms black wagyu | truffle fries | chimichurri

GRILLED SALMON

asparagus risotto | haricots verts | almonds | pickled fennel
citrus truffle vinaigrette

SMOKED PRIME RIB (GF) +\$25

wood fire smoked | truffle yukon potatoes | root vegetables
pinot noir jus

BREAKFAST POTATOES

BACON

PORK SAUSAGE

SIDES \$9

TRY IT TRUFFLED

GRITS| HOUSE FRIES

GRILLED ASPARAGUS

* A service charge of 20% will be automatically included on all checks for your convenience.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
* V - Vegan | VEG - Vegetarian | GF - Gluten Free | DF - Dairy Free
* The Bar Margot Experience includes regular and decaffeinated coffee, tea, assorted non-fresh squeezed juices, lemonade, iced tea and unlimited rosé or mimosa or mocktail. Beverages such as sodas, cold pressed juices, specialty coffee drinks, nitro cold brew and cocktails are available for an additional charge.

MARGOT BRUNCH COCKTAILS

THE LEGEND \$65
herradura legend / burned orange "smoke"

KEY LIME PIE \$18
absolut elyx / preserved lime / graham cracker

PEACH COBBLER \$19
four roses bourbon / pearson peach / vanilla

AFFOGATTO \$18
borghetti / vanilla waffle cone



ZERO - PROOF COCKTAILS

GARDEN PARTY \$12
salted cucumber / hibiscus / lime / bubbles

BERRY DELICIOUS \$12
strawberry / vanilla / lemon verbena / bubbles

VICTORIA JR. \$12
garden rosemary / lemon / bubbles

CHEERLEADER \$12
pomegranate / ginger / lemon / bubbles

BEER

BUD LIGHT \$8

pale lager / 5%

CORONA \$8

pale lager / 4.6%

BUDWEISER \$8

pale lager / 5%

HEINEKEN \$8

pale lager / 5%

COORS LIGHT \$8

lager / 4.2%

GUINNESS \$8

dry stout / 4.2%



LAGUNITAS \$8

ipa / 6.2%

WICKED HAZY \$8

ipa / 6.2%

SWEETWATER 420 \$8

pale ale / 5.7%

MILLER LITE \$8

pilsner / 4.2%

STELLA ARTOIS \$8

pilsner / 5%

NON-ALCOHOLIC \$6

HEINEKEN 00



Bar Margot

Restaurant General Manager

Vinnie Dugan

Bar Manager

Danielle Covington

Restaurant Assistant Manager

Anthony Jones / Carson Moore

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 & ROSÉ

Pieropan / Garganega / Soave DOC \$18

Craggy Range / Sauvignon Blanc / Marlborough \$16

Flowers / Chardonnay / Sonoma \$20

Gueguen Cotes Salines / Chardonnay / Chablis \$20

Mirabeau / Still Rosé / France \$13

RED

Vina Cabos Felino / Malbec / Mendoza \$21

Ravel & Stitch / Cabernet Sauvignon / Central Coast \$21

Ken Wright / Pinot Noir / Willamette Valley \$26

Meunier Rouge / Merlot + Cabernet Franc / France \$28

Kokomo / Zinfandel / Dry Creek Valley \$19



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