



M A R G O T B I T E S

- JALAPENO CHEDDAR BREAD *butter / sea salt (VG)* 8
- MARGOT DEVILED EGGS *speck / smoked paprika / relish / pickled shallots (GF / DF)* 16
- 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
- CRISPY OYSTER MUSHROOMS *chipotle aioli (GF / DF)* 16
- BRUSSELS SPROUTS *sherry gastrique / figs / citrus zest (GF / V)* 15
- TUNA CRUDO *avocado / kohlrabi / red chili / crab / citrus gastrique (GF)* 26
- CRAB AND SHRIMP TOAST *french bread / avocado coulis / lemon aioli* 28
- ARTISANAL CHEESE AND CHARCUTERIE *preserves / honeycomb / house pickles* 38
- OSETRA CAVIAR *classic accompaniments* 149

B E G I N N I N G S

- CALAMARI *gochujang / burnt lemon aioli / smoked tomato (GF / DF)* 18
- STRAWBERRY & ASHER BLUE CHEESE SALAD *mixed greens / pickled shallots / citrus honey dressing (VG / GF)* 19
finishing touches: atlantic salmon 18 / grilled shrimp 18 / grilled chicken 16
- GEORGIA GREENS *tucker farm lettuces / radish / cucumber / snap peas / green goddess dressing (VG / GF)* 17
finishing touches: atlantic salmon 18 / grilled shrimp 18 / grilled chicken 16
- PORK BELLY *cauliflower / grain mustard / georgia honey / pecan vinaigrette (GF)* 24
- HOUSE-MADE CACIO E PEPE *parmesan / black pepper / tagliolini (VG)* 24
- CHARRED SPANISH OCTOPUS *patatas bravas / basil aioli (GF / DF)* 22
- DIVER SCALLOPS *sweet corn / swiss chard / heirloom tomatoes / fava beans / chard lemon aioli
chorizo infused olive oil* 30

L A N D & S E A

- BAR MARGOT ANGUS BURGER *american cheese / bacon / charred red onions / pickles / dijonnaise* 28
- SPRINGER MOUNTAIN CHICKEN ROULADE *potato puree / heirloom carrot / oyster mushroom / chimichurri (GF)* 38
- DUCK BREAST *espelette sunchokes chips / pink peppercorn / pickled blueberries jus (GF)* 34
- CHOATE FARMS LAMB RACK *english peas / carrot / turnip / baby fennel / pinot noir jus (GF)* 61
- CHATEL FARMS PRIME STRIPLOIN *10 oz prime NY strip / duck fat potatoes / asparagus
truffles / cabernet jus (GF)* 72
- BRANZINO *carolina gold rice grits / sofrito / clams / english peas / saffron (GF)* 40
- 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 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

MOUNTAIN OF YOUTH 20

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

GREAT ESCAPE 19

*absolut elyx / berentzen apple liqueur / madeira wine
cinnamon spiced cranberry / lime / honey*

GIN MARGOT 22

gin / limoncello / lime / lime oleo / mediterranean tonic

REINA ROSSA 50

komos rosa / cocchi rosa / lemon / lavender / honey simple / egg white

MEDICINE MAN 19

four roses bourbon / vida mezcal / ginger / lemon

CALL ME COLTRANE 18

vodka / cocchi americano / lemon / smoked guava

SOUTHERN PARADISE 18

*bulrush gin / chinola passion fruit liqueur / banana-oat-vanilla syrup
lemon / egg white*

OLD THYMER 22

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

JIVE TALK 25

diplomatico almond rum / cointreau / tropical blend

THE LEGEND 65

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

ZERO-PROOF COCKTAILS

GARDEN PARTY 12

salted cucumber / hibiscus / lime / sparkling water

LIL' COLTRANE 12

smoked guava / rosemary / sparkling water

QUICK VACATION 12

cinnamon spiced cranberry / lime / honey / sparkling water

CHEERLEADER 12

pomegranate / ginger / lemon / sparkling water

WINES BY THE GLASS

SPARKLING

Moët & Chandon / Brut Rose / Champagne 35

Rotari / Brut Rose / Trentino-Alto Adige 15

Laurent Perrier "La Cuvée" / Brut Champagne / Reims 29

Zardetto / Prosecco / Veneto Italy 15

ROSÉ

Planeta / Still Rose / Sicilia 15

WHITE

Zenato / Pinot Grigio / Delle Venezie 15

Strub "Soil to Soul" / Riesling / Germany 16

Greywacke / Sauvignon Blanc / Marlborough 18

Flowers / Chardonnay / Sonoma Coast 25

Gueguen Cotes Salines / Chardonnay / Chablis 20

RED

Cristom / Pinot Noir / Willamette Valley 26

Fattoria Poggerino / Sangiovese / Chianti Classico 23

Chateau Pavie "Esprit de Pavie" / Blend / Bordeaux 22

Weatherford / Cabernet Sauvignon / Napa Valley 25

Harvey & Harriet / Red Blend / San Luis Obispo 20

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%

BOSTON LAGER
ipa / 6.2%

COORS LIGHT
lager / 4.2%

HEINEKEN
pale lager / 5%

STELLA ARTOIS
pilsner / 5%

NON-ALCOHOLIC 6
HEINEKEN 00

LEAD MIXOLOGIST : NICK MIDDLEBROOKS
SOMMELIER: CARSON MOORE