



## M A R G O T B I T E S

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- 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

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- 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 / tagliarini (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

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- BAR MARGOT ANGUS BURGER *american cheese / bacon / charred red onions / pickles / dijonaise* 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 / 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.

## 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 oleo / mediterranean tonic*

### REINA ROSSA 50

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

### THE LEGEND 65

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

### PEACH PAL 16

*rishi peach blossom white tea / tito's handmade vodka / tipsy blackberry spritzer / lemon*

### 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*

## 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 40  
Rotari / Brut Rose / Trentino-Alto Adige 15  
Laurent Perrier "La Cuvée" / Brut Champagne / Reims 30  
Zardetto / Prosecco / Veneto Italy 15

### WHITE

Zenato / Pinot Grigio / Delle Venezie 15  
Strub "Soil to Soul" / Riesling / Germany 16  
Greywacke / Sauvignon Blanc / Marlborough 19  
Flowers / Chardonnay / Sonoma Coast 25  
Gueguen Cotes Salines / Chardonnay / Chablis 18

### ROSÉ

Planeta / Still Rose / Sicilia 15

### RED

Cristom / Pinot Noir / Willamette Valley 26  
Fattoria Poggerino / Sangiovese / Chianti Classico 25  
Chateau Pavie "Espirit de Pavie" / Blend / Bordeaux 22  
Weatherford / Cabernet Sauvignon / Napa Valley 25  
Harvey & Harriet / Red Blend / San Luis Obispo 20

LEAD MIXOLOGIST : NICK MIDDLEBROOKS  
SOMMELIER: CARSON MOORE