



M A R G O T B I T E S

- JALAPENO CHEDDAR BREAD *butter / sea salt (VG)* 8
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
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

B E G I N N I N G S

- 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
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
CHATEL FARMS PRIME STRIPLOIN *10 oz prime NY strip / duck fat potatoes / asparagus / cabernet jus (GF)* 72
RED SNAPPER *ancient grains / snap peas / squash / sweet peppers / heirloom tomato vinaigrette* 40

D E S S E R T S

- COCONUT PANNA COTTA *passion fruit / mango / exotic sorbet (GF, V)* 16
NUTTELA CANDY BAR *hazelnut / salted caramel / lemon sorbet* 17
BOURBON PECAN CHEESECAKE *pecan / caramel* 16

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 / salted cucumber / hibiscus / Rotari rosé

MOUNTAIN OF YOUTH 20

Don Fulano Fuerte / Blended Family blueberry / Aperol / ancho lime

CARNAVAL DE MELANCIA 18

High West Bourbon / watermelon Campari / limonada / watermelon

GIN MARGOT 22

*Castle & Key "Rise" / limoncello / lime oleo
Fever Tree Mediterranean tonic*

REINA ROSA 40

Komos rosa / Cocchi Rosa / lemon / lavender honey / meringue

MARGOT MARTINI 30

Procera "Blue Dot" / Cocchi Vermouth di Torino Extra Dry / botanical saline

MEDICINE MAN 19

Old Forester / Siete Misterios mezcal / ginger / lemon

CALL ME COLTRANE 18

Belvedere / Cocchi Americano / lemon / smoked guava

SOUTHERN PARADISE 18

Monkey 47 gin / Chinola / banana-oat-vanilla syrup / lemon / meringue

OLD THYMER 22

*Michter's rye / Spanish vermouth / amaro / peach
Sauternes*

JIVE TALK 25

Almond infused Diplomatico rum / Cointreau / pineapple / coconut / orange

THE LEGEND 60

Herradura Legend / demerara syrup / Bolivian pink salt / cinnamon

ROYAL REMEDY 100

Dom Perignon / Hennessy VSOP / lemon / sweet tobacco

MARGOT BARRELED AGED COCKTAILS

OLD FASHIONED 20

Bourbon / Anogstura Bitters / sugar

TERMINUS 20

Michter's rye / Rivulet Pecan / vermouth / Benedictine / tobacco

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

Zardetto / Prosecco / Veneto 15
Almacita / Brut Rosé / Uco Valley 15

CHAMPAGNE

Laurent Perrier "La Cuvée" / Brut / Reims 30
Veuve Clicquot / Brut 35
Moët and Chandon / Brut Rosé 40
Ruinart / Blanc de Blanc 50
Ruinart / Brut Rosé 65
Dom Perignon / Brut 75

ROSÉ

Planeta / Nero d'Avola & Syrah / Sicilia 15

WHITE

Zenato / Pinot Grigio / Delle Venezie 15
Domaine Durand / Sauvignon Blanc / Sancerre 22
Palliser Estate "Pencarrow" / Sauvignon Blanc
Martinborough 18
Neyers Vineyards / Chardonnay / Carneros 22
Domaine Céline & Frédéric Gueguen / Chardonnay
Côtes Salines 18

RED

Bethel Heights "Estate" / Pinot Noir / Willamette Valley 23
Luigi Giordano "Cavanna" / Nebbiolo / Barbaresco 25
Tornatore / Nerello Mascalese / Etna Rosso DOC 18
Château Pavie "Esprit de Pavie" / Merlot Blend
Bordeaux 22
Neyers Vineyards "Vista Notre" / Zinfandel
Napa Valley 19
Harvey & Harriet / Cabernet Blend / San Luis Obispo 20
Weatherford / Cabernet Sauvignon / Napa Valley 22

LEAD MIXOLOGIST : NICK MIDDLEBROOKS
SOMMELIER: CARSON MOORE