



## MARGOT BITES

**ŒUFS MIMOSA - 16**  
Spinach farce, bacon lardon, pearl onions,  
piment d'Espelette (DF, GF)

**HOUSE FRITES - 12**  
Served with Dijon and house aioli (V)  
*with truffle oil & parmesan cheese +5*

**CRAB AND SHRIMP TOAST - 28**  
Pain de mie bread, gulf shrimp  
spicy crab salad (DF)

**TRUFFLE GRILLED CHEESE - 35**  
Pain de mie bread, comte cheese  
black truffle yogurt dip (VG)

**FARM FRESH CRUDITÉ - 16**  
Seasonal vegetables, tahini and roasted  
garlic hummus (V, DF, GF)

**SHRIMP COCKTAIL - 22**  
Classic cocktail sauce, champagne  
mignonette (DF, GF)

**TUNA TARTARE - 26**  
Fresh yellowfin tuna, cucumber, house made  
chili, edamame (GF)

**POTATO CHIPS & DIP - 12**  
Russet Idaho potato chips, French onion dip,  
burnt onion ash (VG)

## BAR MARGOT

**SOUPE À L'OIGNON 18**  
French onion soup, gruyère cheese, baguette

**ARTISAN GREENS 18**  
Cherry tomato, radish, sunflower seeds,  
Choice of vinaigrette or buttermilk herb dressing (V, DF)  
*Add grilled chicken +16 or grilled shrimp +18  
or Atlantic salmon +18*

**MARGOT BURGER 28**  
Double patty, American cheese, bacon, lettuce, tomato,  
charred red onions, pickles, Dijonnaise sauce

**STEAK FRITES 35**  
7 oz flat iron, house frites, sauce Périgueux  
*with Prime NY Strip 12oz +33*

**SEASONAL LOCAL VEGETABLES 24**  
Black rice, roasted seasonal veg, sauce vierge (V, DF)

**PAN SEARED PRAWNS 44**  
Risotto, Parmigiana, mascarpone, lobster vinaigrette,  
piment d'Espelette (GF)

**LOBSTER MAC'N' CHEESE 28**  
Orecchiette pasta, truffle oil, aged cheddar and  
Parmesan cheese, herb breadcrumbs

**CHICKEN PAILLARD 28**  
Braised cabbage, roasted garlic chicken jus (GF, DF)

**PASTA TAGLIARINI 25**  
Roasted garlic chicken jus, bechamel, cave-aged  
gruyere, breadcrumbs  
*Add Shrimp +18 or Lobster +25*

**SIBERIAN CAVIAR 53**  
House made crème fraîche, egg yolk, pommes  
paillason (GF)

## DESSERTS

**CRÈME BRÛLÉE**  
Cotton candy, Madagascar vanilla (GF)  
16

**MOUSSE AU CHOCOLAT**  
72% Araguani, whipped cream (GF)  
14

**COCONUT PANNA COTTA**  
Passion fruit, mango, exotic cremeux (V)  
16

**BABA AU RHUM**  
Diplomatico rum, vanilla chantilly cream  
18

*Add Diplomático Ambassador Rhum +20*

### REGIONAL, LOCAL, SUSTAINABLE

*Bar Margot proudly supports our local farmers,  
producers & coffee roaster*

Brasstown Beef, Choate Family Farms, Tucker Farms, Ula Farms,  
Banner Butter, Capella cheese & Rev Coffee

*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.  
Please note that there will be a 20% automatic gratuity added to  
parties of 6 guests or more.*

## 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 BARRELAGED 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

### QUICK VACATION 12

cinnamon spiced cranberry | lime | honey | sparkling water

### LIL' COLTRANE 12

smoked guava | rosemary | 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