



MARGOT BITES

ŒUFS MIMOSA - 16

Spinach farce, bacon lardon, pearl onions, piment d'Espelette (DF, GF)

TRUFFLE GRILLED CHEESE - 35

Pain de mie bread, comte cheese
black truffle yogurt dip (VG)

SHRIMP COCKTAIL - 22

Classic cocktail sauce, champagne mignonette (DF, GF)

HOUSE FRITES - 12

Served with Dijon and house aioli (V)
with truffle oil & parmesan cheese +5

FARM FRESH CRUDITÉ - 16

Seasonal vegetables, tahini and roasted garlic hummus (V, DF, GF)

TUNA TARTARE - 26

Fresh yellowfin tuna, cucumber, house made chili, edamame (GF)

CRAB AND SHRIMP TOAST - 28

Pain de mie bread, gulf shrimp
spicy crab salad (DF)

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*

CLASSIC CAESAR 18

Hearts of romaine, parmesan cheese, focaccia croutons,
anchovies, Caesar dressing
*Add grilled chicken +16 or grilled shrimp +18
or Atlantic salmon +18*

SEASONAL LOCAL VEGETABLES 24

Black rice, roasted seasonal veg, sauce vierge (V, DF)

PASTA TAGLIARINI 25

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

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

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)

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