



MARGOT BITES

DEVILED EGGS- 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) <i>with truffle oil & parmesan cheese +5</i>	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)	CHICKEN WINGS - 22 Choice of sauce, buffalo, barbecue or Atlanta lemon pepper served with vegetable crudité & ranch	POTATO CHIPS & DIP - 12 Russet Idaho potato chips, French onion dip, burnt onion ash (VG)

BAR MARGOT

SOUPE À L’OIGNON French onion soup, gruyère cheese, baguette	18	MARGOT BURGER Double patty, American cheese, bacon, lettuce, tomato, charred red onions, pickles, Dijonnaise sauce	28
ARTISAN GREENS Cherry tomato, radish, sunflower seeds, Choice of vinaigrette or buttermilk herb dressing (V, DF) <i>Add grilled chicken +16 or grilled shrimp +18 or Atlantic salmon +18</i>	18	STEAK FRITES 7 oz flat iron, house frites, sauce Périgueux <i>with Prime NY Strip 12oz +33</i>	35
CLASSIC CAESAR Hearts of romaine, parmesan cheese, focaccia croutons, anchovies, Caesar dressing <i>Add grilled chicken +16 or grilled shrimp +18 or Atlantic salmon +18</i>	18	PAN SEARED PRAWNS Risotto, Parmigiana, mascarpone, lobster vinaigrette, piment d’Espelette (GF)	44
SEASONNAL LOCAL VEGETABLES Black rice, roasted seasonal veg, sauce vierge (V, DF)	24	LOBSTER MAC’N’ CHEESE Orecchiette pasta, truffle oil, aged cheddar and Parmesan cheese, herb breadcrumbs	28
PASTA TAGLIARINI Roasted garlic chicken jus, bechamel, cave-aged gruyere, breadcrumbs <i>Add Shrimp +18 or Lobster +25</i>	25	CHICKEN PAILLARD Braised cabbage, roasted garlic chicken jus (GF, DF)	28
		SIBERIAN CAVIAR House made crème fraiche, egg yolk, pommes paillasson (GF)	53

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.

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 <i>Add Diplomático Ambassador Rhum +20</i>

COCKTAILS

AVANT GARDEN 20

St. Germain | salted cucumber | hibiscus | Rotari rosé

MOUNTAIN OF YOUTH 20

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

GIN MARGOT 22

Monkey 47 Gin | limoncello | lime oleo
Fever Tree Mediterranean tonic

REINA ROSA 40

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

MARGOT MARTINI 30

Procera “Blue Dot” | Dolin Dry | botanical saline

THE LEGEND 60

Volcan De Mi Tierra XA | demerara syrup | Bolivian pink salt | cinnamon

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

MARGOT SOLERA AGED COCKTAIL

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

ROSÉ

Planeta | Nero d’Avola & Syrah | Sicilia 15

WHITE

Zenato | Pinot Grigio | Delle Venezie 15
Domaine Beausejour | Sauvignon Blanc | Loire Valley 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 de Janicon | Cabernet Blend | Bordeaux 22
Neyers Vineyards “Vista Notre” | Zinfandel | Napa Valley 19
Harvey & Harriet | Cabernet Blend | San Luis Obispo 20
Terrazas | Cabernet Sauvignon | Mendoza 22