

DEVILED EGGS- 16

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

HOUSE FRITES - 12

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

CRAB & SHRIMP TOAST - 28

Sourdough Bread, Gulf Shrimp, Spicy Crab Salad, Avocado Puree (DF)

FARM FRESH CRUDITÉ - 16

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

TUNA TARTARE - 28 👻

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

POTATO CHIPS & DIP - 12

Russet Idaho potato chips, French onion dip, burnt onion ash (VG)

CHICKEN WINGS - 22

Choice of sauce, buffalo, barbecue or Atlanta lemon pepper served with vegetable crudité & ranch

CHEESE & CHARCUTERIE

Chef's selection of three cheeses and two meats accompanied by Lavash, Grissini, Honeycomb, Dried fruit & Nuts Small Board - 24 Large Board - 48

BAR MARGOT —

19

30

25

CLASSIC CAESAR

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

PAN SEARED BELL & EVANS CHICKEN

Polenta, roasted brussel sprouts, $garlic\ chicken\ jus\ (GF)$

PESTO BUCATINI

Sundried tomato, kalamata olive, sunflower and arugula pesto (VG)

Add grilled chicken +16 or grilled shrimp +18or Atlantic salmon +18

MARGOT BURGER

Double patty, American cheese, bacon, lettuce, tomato charred red onions, pickles, Dijonnaise sauce

28

27

42

CRISPY COD SANDWICH

Brioche bun, shredded lettuce, capers, pickles, aioli

BLACK ANGUS SIRLOIN

Confit fingerling potato, grilled broccolini, chimichurri $with\ Prime\ NY\ Strip\ 12oz\ +25$

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, New Realm Brewing & 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.



Balance by Four Seasons focuses on global health and wellness

— DESSERTS —

GINGER CRÈME BRULEE

Pomegranate sorbet (GF)

16

APPLE BREAD PUDDING

Bourbon anglaise, cinnamon ice cream 14

PECAN MARJOLAINE CAKE

Pecan, Diplomatico rum, coffee

HOUSE MADE ICE CREAM & SORBEST BY THE SCOOP - 6

Vanilla, chocolate, mint chocolate chip, mango, raspberry lemon hibiscus