

# Le Margot

## APPETIZERS

OYSTERS AU NATURALE <i>classic mignonette</i> .....	4 EACH
TARTE FLAMBÉES <i>choice of bacon &amp; onion, mushroom &amp; truffle, pear &amp; gorgonzola</i> .....	17
STEAK TARTARE <i>potato chips, horseradish cream</i> .....	20
WALDORF SALAD <i>roasted chicken, crumbled gorgonzola</i> .....	17
BIBB LETTUCE SALAD <i>shaved fennel, lemon vinaigrette</i> .....	14
LYONNAISE SALAD <i>poached egg, crispy bacon</i> .....	16
FRENCH ONION SOUP <i>toasted baguette, gruyère cheese</i> .....	13

## ENTRÉES

LE MARGOT BURGER <i>roasted onions, melted brie</i> .....	20
STEAK FRITES <i>baby watercress, béarnaise sauce</i> .....	32
CROQUE MADAME <i>country ham, farm egg</i> .....	16
QUICHE LORRAINE <i>crispy bacon, mixed greens</i> .....	21
HERB CRUSTED SALMON <i>melted leeks, cabernet reduction</i> .....	32
LAVENDER GLAZED CHICKEN <i>sautéed spinach, sun-dried tomato</i> .....	28

## DESSERTS

LEMON SORBET <i>citrus medley, champagne syrup</i> .....	12
CRÈME BRÛLÉE <i>rose water, fresh raspberries</i> .....	12

COFFEE 4 • ESPRESSO 6 • PORT WINE 12

# Le Margot

## BITES

OYSTERS AU NATURALE <i>classic mignonette</i> .....	4 EACH
SHRIMP COCKTAIL <i>dijonnaise sauce</i> .....	19
TARTE FLAMBÉES <i>choice of bacon &amp; onion, mushroom &amp; truffle, pear &amp; gorgonzola</i> .....	17
MEDITERRANEAN OLIVES <i>fresh thyme, orange peel</i> .....	7
MARCONA ALMONDS <i>fried rosemary, sea salt</i> .....	6
CRISPY ARANCINI <i>sun dried tomato cream, chopped chives</i> .....	11

## APPETIZERS

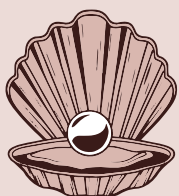
STEAK TARTARE <i>potato chips, horseradish cream</i> .....	20
STEAMED MUSSELS <i>grilled baguette, garlic aioli</i> .....	20
SEAFOOD POT PIE <i>lobster sauce, puff pastry</i> .....	22
BIBB LETTUCE SALAD <i>shaved fennel, mustard vinaigrette</i> .....	14
LYONNAISE SALAD <i>poached egg, crispy bacon</i> .....	16
FRENCH ONION SOUP <i>caramelized onions, gruyère cheese</i> .....	13
WALDORF SALAD <i>roasted chicken, crumbled gorgonzola</i> .....	16

## ENTRÉES

*add lobster to any dish \$20*

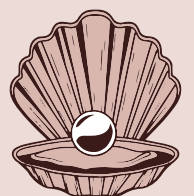
STEAK FRITES <i>baby watercress, béarnaise sauce</i> .....	32
LE MARGOT BURGER <i>roasted onions, melted brie</i> .....	20
SHORT RIB BOURGUIGNON <i>whipped potatoes, baby carrots</i> .....	32
FILET AU POIVRE <i>green peppercorn, cognac sauce</i> .....	58
HERB CRUSTED SALMON <i>melted leeks, cabernet reduction</i> .....	32
LAVENDER GLAZED CHICKEN <i>baby spinach, sun-dried tomato</i> .....	28
BOUILLABAISSE RISOTTO <i>saffron rouille, tomato emulsion</i> .....	35
SEARED SCALLOPS <i>cauliflower cream, caper-raisin chutney</i> .....	43
COQ AU VIN <i>vichyssoise potatoes, crispy prosciutto</i> .....	24
DOVER SOLE <i>sautéed spinach, sauce meunière</i> .....	69
BEEF WELLINGTON <i>pommes puree, veal jus</i> .....	65

*(limited availability, please allow 25 minutes for chef to prepare)*



## CHEF'S EXPERIENCE

tasting menu consisting of five courses of Le Margot's signature dishes 115  
with wine pairing 165  
(to be enjoyed by the entire table)



## WINE BY THE GLASS

### BUBBLES

<i>Amor Di Amanti Prosecco</i> .....	8
<i>Vietti Moscato d'Asti</i> .....	9
<i>Faire La Fete Brut Crémant De Limoux</i> .....	10
<i>Laurent Perrier Brut</i> .....	25
<i>Laurent Perrier Rosé</i> .....	30

### WHITE & ROSÉ

<i>Domitia Picpoul</i> .....	9
<i>French Blue Sauvignon Blanc</i> .....	10
<i>Les Cailloux Silex Pouilly Fumé</i> .....	11
<i>Les Sarrins Rosé</i> .....	12
<i>Trimbach Riesling</i> .....	13
<i>Patriarche Chablis</i> .....	14

### REDS

<i>Château Goudichaud Blend</i> .....	12
<i>Serial Cabernet Sauvignon</i> .....	12
<i>Gerard Bertrand 'Art de Vivre' GSM</i> .....	13
<i>Haut Monplaisir Cahors Malbec Cuvée 'Tradition'</i> .....	14
<i>Domaine Nicolas Rossignol Bourgogne</i> .....	16
<i>Domaine Duseigneur 'Matteo' Châteauneuf-Du-Pape</i> .....	28

## COCKTAILS



### C'EST SI BON 16

*Grey Goose La Poire, pear syrup, bubbles*



### PAPILLON VIOLETTE 15

*Empress 1908, lavender syrup*



### BOULEVARD OF BROKEN DREAMS 17

*Russell's 10 Bourbon, Antica Formula Vermouth, Campari*



### OOH LÀ LÀ 16

*Grey Goose L'Orange, Combier, strawberry syrup, cotton candy*



### CITY OF LIGHTS 15

*Grey Goose Le Citron, lemon, egg white, orange zest*



### MON AMI 16

*Belvedere Organic Vodka, citrus, egg white, aromatic bitters*



### NAPOLEON COMPLEX 16

*Citadelle Gin de France, St. Germain, cucumber, lime*

# APRÈS

## DESSERT

CHOCOLATE POT DE CRÈME 12  
*whipped cream, espresso bean*

LEMON SORBET 12  
*citrus medley, champagne syrup*

PROFITEROLE DE MARGOT 14  
*hot fudge, white chocolate gelato*

CRÈME BRÛLÉE 12  
*rose water, fresh raspberries*

## VIN

2017 CH DOISY-VEDRINES SAUTERNES.....9  
2023 VIETI MOSCATO D'ASTI.....9

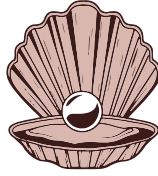
## DIGESTIF

FONSECA BIN 27.....12  
2018 TAYLOR FLADGATE VINTAGE PORTO.....10  
TAYLOR FLADGATE 20 YEAR PORTO.....13  
LARRESSINGLE XO ARMAGNAC.....25  
PIERRE FERRAND 1ER CRU CONGNAC.....16  
DON GONZALO OLOROSO VOS.....16

## CAFÉ

CAPPUCCINO.....5  
ESPRESSO.....5  
COFFEE.....4  
TEA.....5

EST. 2023



*Le Margot*

B R U N C H

SALADS

BUTTER LETTUCE SALAD 17  
*shaved radishes, mustard vinaigrette*

OYSTERS DU JOUR 4 each  
*classic mignonette*

LYONNAISE SALAD 16  
*poached egg, bacon vinaigrette*

SHRIMP COCKTAIL 21  
*classic cocktail sauce*

EGGS

BREAKFAST TARTE FLAMBÉ 18  
*farm eggs, crispy bacon*

CLASSIC OMELETTE 18  
*grilled asparagus, field greens*

FRENCH TOAST 16  
*mixed berries, toasted almonds*

QUICHE LORRAINE 21  
*crispy bacon, field greens*

LE MARGOT BENEDICT 25  
*country ham, hollandaise sauce*

SANDWICHES

ROYALE WITH CHEESE 20  
*pomme frites, brie fondue*

LE MARGOT BURGER 20  
*bleu cheese, crispy prosciutto*

CROQUE MADAME 16  
*fried egg, gruyère cheese*

ENTREES

HONEY GLAZED CHICKEN 25  
*sautéed spinach, sun-dried tomato*

SLOW ROASTED SALMON 28  
*melted leeks, cabernet reduction*

BISTRO STEAK FRITES 28  
*baby watercress, Margot butter*



*Executive Chef - Graham Elliot*

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability. 11/27/23

# *Le Margot* COCKTAILS



## **ROYAL TREATMENT 9**

*bubbles, Creme de Cassis, lemon peel & cherry*



## **LE CLASSIQUE 9**

*bubbles, Grand Marnier, orange juice*



## **BLOODY MARIE 12**

*vodka, mezcal, bloody mary mix, bleu cheese olive, celery,  
fresh lime, pork belly*



## **CHIEN SALÉ 12**

*vodka, fresh grapefruit, salt rim*



## **LE GRAND AMOUR 12**

*Grey Goose Le Citron, pomegranate, lemon*



## **HER MAJESTY 13**

*gin, strawberry simple, lemon, egg white, fresh strawberry*

# HAPPY HOUR

*Everyday! 7 Days a Week! From 3-5PM  
50% OFF Wine Bottles Monday-Wednesday*



**ROASTED MARCONA ALMONDS**

6

**MARINATED MEDITERRANEAN OLIVES**

5

**POTATO CHIPS & TRUFFLE RANCH**

6

**HAND-CUT FRENCH FRIES**

6

**CRISPY ARANCINI**

3 EACH

**CRISPY BACON & ONION FLATBREAD**

10

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability. 06/14/24

# Le Margot

## COCKTAILS 10



### C'EST SI BON

*Grey Goose La Poire, pear, bubbles*



### PAPILLON VIOLETTE

*Empress 1908, lavender, bubbles*



### LE GRAND AMOUR

*Grey Goose Le Citron, pomegranate, lemon*



### NAPOLEON COMPLEX

*Citadelle Gin de France, St. Germain, cucumber, lime*



### TOUCHÉ

*Benchmark, simple, bitters*



### MADAME ARMENTA

*100% agave tequila, Combier, house-made sweet & sour*

## WINE & BEER

DUC DE PARIS, BRUT 7

LES SARRINES, ROSE 7

B&G MAGNOL BLEND, SAUVIGNON BLANC 7

CHATEAU GOUDICHAUD, BORDEAUX BLEND 7

SERIAL, CABERNET SAUVIGNON 7

MICHELOB ULTRA 5

ST. ARNOLD 'ELISSA IPA' 5

STELLA ARTOIS 5

*Available at the bar  
Everyday! 7 Days a Week 3-5PM*