



Le Margot

B R U N C H

— ❁ — SALADS — ❁ —

BUTTER LETTUCE SALAD 17
shaved radishes, mustard vinaigrette

TUNA NIÇOISE 24
cherry tomatoes, haricots verts

LYONNAISE SALAD 16
poached egg, bacon vinaigrette

SHRIMP COCKTAIL 21
shaved radish, mustard vinaigrette

OYSTERS DU JOUR 4 EACH
classic mignonette, grated horseradish

— ❁ — 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, roasted onions

LE MARGOT BENEDICT 25
choice of smoked salmon or country ham, dill hollandaise

— ❁ — 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. 8/23/23