

WINE BY THE GLASS

BUBBLES

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

WHITE & ROSÉ

- Domitia Picpoul 9
 French Blue Sauvignon Blanc 10
 Les Cailloux Silex Pouilly Fumé 11
 Les Sarrins Rosé 12
 Trimbach Riesling 13
 Patriarche Chablis 14

REDS

- Château Goudichaud Blend 12
 Serial Cabernet Sauvignon 12
 Gerard Bertrand 'Art de Vivre' GSM 13
 Haut Monplaisir Cahors Malbec Cuvée 'Tradition' 14
 Domaine Nicolas Rossignol Bourgogne 16
 Domaine Duseigneur 'Matteo' Châteauneuf-Du-Pape 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
-  **RENDEZVOUS** 15
 Pierre Ferrand Cognac, dry curacao, lemon
-  **NAPOLEON COMPLEX** 16
 Citadelle Gin de France, St. Germain, cucumber, lime

HORS D'OEUVRES

- MIXED MEDITERRANEAN OLIVES citrus zest 6
 TOASTED MARCONA ALMONDS sea salt 4
 ANGEL EGGS chopped chives 4 EACH
 ARANCINI tomato cream 10

Raw Bar

- SHRIMP COCKTAIL dijonnaise sauce.....19 SEVRUGA CAVIAR stuffed brioche.....91
 SALMON TARTARE crème fraîche.....18 SCALLOP CEVICHE citrus marinade....22

SHELLFISH TOWER

jumbo shrimp, chilled oysters,
 salmon tartare, steamed mussels

85

OYSTERS

AU NATURALE
 classic mignonette 4 EACH

CHEF STYLE
 rosé gelée & caviar 8 EACH

SALADS & SOUPS

- FRENCH ONION SOUP toasted baguette, gruyère cheese 12
 POTATO-LEEK BISQUE brioche croutons, herb oil 12
 ROASTED BEET CARPACCIO Belgian endive, bleu cheese 15
 CLASSIC LYONNAISE SALAD poached egg, bacon vinaigrette 16
 BIBB LETTUCE SALAD shaved fennel, mustard vinaigrette 14
 (add shrimp +10, add salmon +12, add chicken +10)

APPETIZERS

- CRISPY CALAMARI grilled lemon, spicy marinara 16
 COUNTRY PÂTÉ duck confit, toasted bread 16
 CHARDONNAY BRAISED MUSSELS pomme frites, garlic aioli 18
 PRIME BEEF TARTARE potato chips, horseradish cream 20
 ESCARGOT POT PIE puffy pastry, garlic-herb butter20

BURGERS & SANDWICHES

- | | |
|---|---|
| CHICKEN CORDON BLEU 16
gruyère cheese, country ham | PROSCIUTTO - BLEU BURGER 20
baby arugula, roasted onions |
| CROQUE MADAME 16
country ham, farm egg | QUICHE LORRAINE 21
crispy bacon, mixed greens |
| ROYALE WITH CHEESE 20
onion marmalade, brie fondue | |

ENTRÉES

- BISTRO STEAK FRITES 31
 baby watercress, Margot butter
- FILET AU POIVRE 58
 roasted asparagus, cognac cream
- HERB CRUSTED SALMON 31
 melted leeks, cabernet reduction
- PAN SEARED SCALLOPS 43
 cauliflower purée, caper-raisin chutney
- LAVENDER GLAZED CHICKEN 28
 sautéed spinach, sun-dried tomato
- BUTTERNUT SQUASH RISOTTO 24
 crispy sage, brown butter (add lobster +20)

COQ AU VIN 24

potato purée, root vegetables

CHEF'S FEATURED SELECTION

- DOVER SOLE MEUNIÈRE MP
 imported whole French Dover Sole, caper-brown butter sauce
- BEEF WELLINGTON MP
 potato purée, red wine jus
- LOBSTER THERMIDOR MP
 herb breadcrumbs, shaved lemons

Plats du Jor

- Monday SALMON FISHCAKES
 Tuesday BEEF BOURGUIGNON
 Wednesday TROUT ALMONDINE
 Thursday DUCK CONFIT
 Friday POACHED HALIBUT
 Saturday CHATEAUBRIAND for 2
 Sunday TRADITIONAL BOUILLABAISSE

Tarte Flambés

- CRISPY BACON, CARAMELIZED
 ONIONS, CHOPPED HERBS
 16
- ROASTED MUSHROOMS, GOAT
 CHEESE, WHITE TRUFFLE
 17
- BLEU CHEESE, SHAVED
 PEARS, SPICY HONEY
 17

DESSERTS

- ROSE CRÈME BRÛLÉE
 fresh raspberries
 12
- HOT FUDGE PROFITEROLES
 white chocolate gelato
 14
- LEMON TARTE
 toasted meringue
 11
- BAKED BRIE
 roasted apples, rosemary syrup
 18

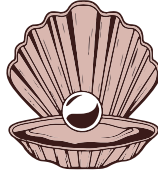
SIDES 8

- POTATO PURÉE
 FRENCH FRIES
 GRILLED ASPARAGUS
 SAUTÉED SPINACH
 BUTTERNUT SQUASH
 CAULIFLOWER GRATIN

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

Executive Chef - Graham Elliot

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*



MIXED MEDITERRANEAN OLIVES 5

citrus zest

ANGEL EGGS 3

chopped chives

ARANCINI 9

sun-dried tomato sauce

POMME FRITES 6

roasted garlic aioli

OYSTERS ON THE HALF SHELL 3 each

classic mignonette

TARTE FLAMBÉS

CRISPY BACON, CARAMELIZED ONIONS, CHOPPED HERBS 10

ROASTED MUSHROOMS, GOAT CHEESE, WHITE TRUFFLE 10

BLEU CHEESE, SHAVED PEARS, SPICY HONEY 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. 01/31/24

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*