



**MARGOT**  
café & bar

Thursday, January 10, 2019

## to share

*Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 3*

*Marinated Provençale Olives with Fennel & Orange 5*

*Housemade Potato Chips with Aioli 5\**

*St. Andre Cow's Milk, France with Blood Orange Marmalade & Dozen Sourdough Currant 14*

## first course

*Creamy Rutabaga Soup with Gorgonzola cup 4/bowl 7*

*Greener Roots Lettuces with Pears, Fennel, Almonds & Meyer Lemon Vinaigrette 8*

*Pizza with Gulf Shrimp, Pesto, Mozzarella & Parmesan 11*

*Heirloom Carrots with Curried Butternut Squash Puree, Pickled Vegetables, Pomegranate & Labna 10*

*Smoked Trout Dip with Scallions & Crostini 12*

*Salami Toscano with Arugula, Marcona Almonds & Balsamic Reduction 12*

## second course

*Crispy Mustard Glazed Pork Belly with Pears, Mustard Greens & Hot Water Cornbread 24*

*Porter Road Beef Stew with Polenta, Pearl Onions, Shiitake Mushrooms & Parmesan 25*

*Pan Roasted Springer Mountain 1/2 Chicken with Potatoes, Turnips, Bacon & Gorgonzola 24*

*Grilled Spanish Mackerel, Quinoa, Radishes, Fennel, Blood Orange & Scallions 26*

*Pan Roasted Swordfish with Sunchoke Puree, Watercress & Preserved Lemon 26*

*Housemade Fettuccine with Lamb Bolognese & Parmesan 22*

*Sweet Potato Pancake with Roasted Bronze Cauliflower, Swiss Chard & Roasted Red Pepper Relish 18*

Chef de Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Please inform your server of any allergies or dietary requirements so we may serve you better.

\*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.

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