



MARGOT

café & bar

Thursday, March 14, 2019

Tonight's menu features local & regional products from Dozen Bakery, Greener Roots Farm, Southern Natural Farm, Bear Creek Farm, Springer Mountain Chicken, Eaton's Creek Organics, and more

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*

Halloumi Sheep & Goat's Milk, Cyprus with Tapenade & Pullman Toast 14

first course

Watercress Soup with Preserved Lemon cup 4/bowl 7

Greener Roots Lettuces with Beets, Radish, Parmesan & Honey Cider Vinaigrette 8

Pizzette: Meatballs, Herbed Ricotta, Mozzarella & Parmesan 11

Roasted Asparagus with Gribiche & Cornbread Crumbs 10

Chicken Liver Pate with House Mustard, Cornichons & Apples 12

Sesame Smoked Salmon with Pickled Red Onion & Remoulade 12

second course

Braised Lamb Shank with Polenta & Arugula 28

Grilled Hangar Steak with French Fries, Escarole & Creamy Caesar Dressing 27

Pan Roasted Chicken with English Peas, Potatoes & Mint Pesto 24

Pan Roasted King Clip with Sunchoke Puree, Frisee & Benton's Bacon Vinaigrette 26

Grilled Tuna with Haricots Verts, Charred Fennel & Tomato Fondue 26

House Fettuccine with Chicken Parmesan & Tomato Sauce 22

Potato Gnocchi with Trumpet Mushrooms, Peas & Parmesan Cream Sauce 19

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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