



Sunday, April 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

cocktail feature Strawberry Daiquiri Papa's Pilar Blonde Rum, Strawberry Puree, Lime Simple Syrup

snacks to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Bread 3

Housemade Potato Chips with Aoli 5*

Marinated Olives with Fennel & Orange 5

Surfing Goat Ping Pong Balls Goat's Milk, HI with Green Olive Tapenade & Pullman Toast 14

appetizers

Roasted Garlic Soup Cup 4/ Bowl 7

Greener Roots Lettuces with Radish, Brioche Croutons, Feta & Banyuls Vinaigrette 8

Pizzette: Creamy Crawfish & Parmesan 10

Strawberries with Mizuna, Pickled Jalapenos, Pistachios & Lemon Labna 10

Smoked Mackerel Fritters with Malt Aioli 12

Veal Scalloppine with Parmesan Anchovy Dressing & Local Greens 12

entrees

Pan Roasted Duck Breast with Polenta, Sugar Snap Peas, Pickled Red Onion & Pepperonata 28

Grilled Sirloin with French Fries, Frisee, Marinated Gorgonzola & Steak Sauce 27*

Pan Roasted Chicken with Roasted Carrots, Broccolini, Crimini Mushrooms, Quinoa, Orange & Chiles 24

Grilled Salmon with Tomato Braised Crowder Peas, Sautéed Spinach & Bacon Vinaigrette 26

Fried Soft Shell Crabs with Watercress, Fennel, Charred Lemon & Tartar Sauce 26

House Fettuccine with Sausage Ragout & Parmesan 22

Asparagus Risotto with Preserved Lemon & Ricotta Salata 18

dessert

Chocolate Mousse Cake 8 Boston Cream Pie 8

Breton Butter Cake with Strawberries 8 Pineapple Icebox 8

Cookie Plate 5 Caramel Ice Cream with Pizelle 6

Apricot Sorbet with Pecan Lace Cookie 6

Chef de Cuisine Hadley Long

Menu Subject to Change due to Quantity & Availability of Ingredients. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness. For daily menus upcoming events & to join our mailing list check out www.margotcafe.com