



MARGOT
café & bar

Wednesday, May 15, 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**

Whipped Feta with Strawberry Rhubarb Jam & Pullman Toast 14

first course

Creamy Fennel Soup with Focaccia Croutons cup 4/bowl 7

Red Gem Lettuces with Cucumber, Ricotta Salata, Mint, Almonds & Banyuls Vinaigrette 8

Pizzette : Benton's Ham, Pickled Green Strawberries & Herbed Goat Cheese 11

Golden Beets with Avocado Mousse, Watercress & Pistachios 12

*Smoked Amberjack Hushpuppies with Parmesan Anchovy Aioli 12**

Finocchiana with Celery, Hazelnuts, Balsamic Syrup & Parmesan 12

second course

Grilled Quail with Grits, Balsamic Radicchio, Shaved Fennel & Bacon Vinaigrette 24

*Grilled Tri Tip Steak with Arugula, Crispy Yukon Gold Potatoes, Radish & Blue Cheese Dressing 28**

Pan Roasted Chicken, Basmati, Couscous, Almond & Pepper Pilaf, Haricots Verts, and Pickled Currants 24

Fried Soft Shell Crabs with Spinach, Red Onion, Hard Cooked Egg & Mustard Vinaigrette 32

Grilled Trout with Mustard Greens, French Fries & Caramelized Onions 28

House Spaghetti with Blistered Cherry Tomatoes & Parmesan 22

Curried Potato Cake with Spring Pea Salad, Shaved Carrots & Jalapeno Labna 20

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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