



MARGOT
café & bar

Tuesday, June 11, 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**

Halloumi Sheep & Goat's Milk, Cyprus with Olives & Sourdough Toasts 14

first course

Sweet Corn Soup with Sour Cream & Pickled Red Onion cup 4/bowl 7

Local Lettuces with Radish, Croutons, Gorgonzola & Rosè Vinaigrette 8

Pizzette: Spinach, Ricotta, Mozzarella & Parmesan 11

Ceci Tempura Fried Squash Blossoms with Whipped Feta & Local Honey 12

Smoked Salmon Dip with Malt Chips 13

Finocchiana with Peaches, Pistachios, Sunflower Seeds & Crema di Pecorino Picante 13

second course

*Lamb Skewers with Couscous, Cucumber, Crispy Chickpeas, Feta & Herb Salad 24**

*Grilled Flatiron Steak with Tri Color Peppers, Vidalia Onion, Criminis & Sherry Vinaigrette 26**

Grilled Chicken with Arugula, Pickled Grapes, Red Onions, Almonds & Buttermilk Dressing 24

Grilled Mahi Mahi with Shaved Carrots, Fennel, Crispy Potatoes & Bagna Cauda 26

Pan Roasted Monkfish Medallions with Kale, Lemon Breadcrumbs & Warm Bacon Onion Dressing 26

House Fettuccine with Summer Squash, Blistered Cherry Tomatoes & Goat Cheese 22

Spaghetti Squash Gratin with Tomato Sauce, Mozzarella, Parmesan & Garlic Breadcrumbs 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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