

# dinner 8/25/19

## 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\**

*Peirce Point cow's Milk, CA with Onion Jam & Pullman Toast 14*

## first course

*Chilled Vidalia Bisque Soup cup 4/bowl 7*

*Lettuces with Cucumber, Feta, Croutons & Tahini Vinaigrette 8*

*Pizzette: Nduja, Broccolini, Mozzarella & Parmesan 11*

*Marinated Farro & Plum Salad with Rocket Pesto & Citrus 12*

*Smoked Salmon with Radish, Pickled Red Onion, Gribiche & Crostini 13*

*Toscana with , Grapes, Goat Cheese, Radish Sprouts, Marcona Almonds & Calabrian Oil 13*

## second course

*Grilled Porkchop with Creamy Polenta, Peppers & Arugula 26\**

*Grilled Skirt Steak with Fingerling Potatoes, Haricots Verts, Gremolata & Worcestershire 27\**

*Pan Roasted Yogurt Marinated Chicken with Romaine, Carrots, Cucumber, Crispy Chickpeas Feta & Hummus Vinaigrette 24*

*Pan Roasted Troll King Salmon with Speckled Butter Bean Succotash & Crispy Bacon 26*

*Fried Skate with French Fries, Watercress, Fennel & Malt Vinegar Aioli 26*

*Mafaldine with Caramelized Onions, Gruyere Mornay Sauce, Thyme & Parmesan 22*

*Summer Vegetable Crostata with Artisan Greens & Preserved Lemons 18*

Chef de Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients.

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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