

dinner 9/15/2019

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**

Artisan Cheese: Taleggio Goat's Milk, Italy with Onion Jam & Toasts 14

first course

Chilled Zucchini Soup with Pesto cup 4/bowl 7

Local Lettuces with Nectarines, Feta, Almonds & White Balsamic Vinaigrette 8

Pizzette: Meatballs, Tomato Sauce, Fresh Mozzarella & Parmesan 11

Cornmeal Fried Green Tomatoes with Blue Cheese Dressing 12

Salmon Gravlox with Golden Beets & Dill Sour Cream 13

Soppressata with Jardinière, Butter & Baguette 13

second course

*Grilled Pork Chop with Hot Water Cornbread, & Apple Fennel Arugula Slaw 28**

*Grilled Skirt Steak with Crispy Potatoes, Grilled Red Onions, Mushrooms & Steaksauce 27**

Grilled Chicken Thighs with Escarole, Hand Torn Croutons & Sherry Caesar Dressing 24

Grilled Swordfish with Summer Squash Succotash, Chickpeas, Green Beans, Cherry Tomatoes & Salsa Verde 26

Pan Roasted Mahi Mahi with Okra, Bacon, Corn, Green Tomato Chow Chow 26

House Fettuccine with Shrimp, Cherry Tomatoes & Parmesan 20

Creole Rice Stuffed Peppers with Watercress Salad & Labna 20

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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