

dinner 9/10/2019

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**

Fresh Mozzarella with Marinated Heirloom Cherry Tomato Salad 14

first course

Curried Eggplant Soup cup 4/bowl 7

Artisan Greens with Golden Beets, Feta, Croutons & Buttermilk Dressing 8

Pizzette: Olive Tapenade, Mozzarella & Parmesan 11

Blistered Shishito Peppers with Orange & Chiles 12

Smoked Amberjack Rillettes with Bacon & Crostini 13

Benton's Ham Tartine with Gruyere, Pickles & Dijonaise 13

second course

*Grilled Quail with Celery Root Potato Cake, Watercress & Bacon Vinaigrette 24**

*Grilled Sirloin with Crispy Potatoes, Celery, Radish, Pickled Red Onion & Marinated Gorgonzola 27**

Pan Roasted Chicken with Summer Squash, Zucchini, Couscous, Pistachios, Basil & Preserved Lemon 24

Grilled Whole Red Snapper with Coconut Basmati & Green Beans 26

Pan Roasted Redfish with Arugula, Tomato, Fennel, Sweet Corn & Green Herb Vinaigrette 26

House Fettuccine with Pork Mushroom Sugo & Parmesan 20

Mushroom Risotto with Gremolata 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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