

ESTD 2023



MARGAUX

BRASSERIE

Brunch

Hors d'oeuvres

ESCARGOT VOL-AU-VENT 17

stuffed puff pastry, wine braised burgundy snails, parisian butter, mushroom velouté

BAKED CAMEMBERT 19

blackberry chutney, mint honey, candied pecans, crostini

SEAFOOD PLATTER 77

kumamoto oysters, alaskan snow crab claws, colossal gulf shrimp, accoutrements

TRUFFLED GOAT CHEESE GOUGÈRES 17

pate a choux, provence black summer truffle, whipped goat mascarpone, burnt honey butter, pistachio

MÉNAGE À TROIS 16

french artichoke poichichade, nicoise olive tapenade, whipped garlic boursin, warm baguette

TUNA TARTARE 25

sushi-grade ahi-tuna, avocado mousse, shaved egg yolk, arome ginger reduction, sesame seeds, pinenut crumbs

OYSTERS MIGNONETTE 29

kumamoto oysters, cocktail sauce, cocktail verte, mignonette

SNOW CRAB SHRIMP COCKTAIL 32

pacific snow crab claws, colossal gulf shrimp, espelette remoulade, cocktail verte

Charcuterie

INCLUDES FRENCH BREAD SERVICE

FROMAGE 18

selection of french cheese, grapes, assorted nuts

TABLE CHARCUTERIE 38

chicken liver mousse, country pork pate, saucisson sausage, rotating french cheese, assorted nuts, radish, preserves, grapes

COUNTRY PORK PATE 18

bacon wrapped, fig stuffed, shallot jam, cornichons, dijon

CHICKEN LIVER MOUSSE 18

shallot jam, cornichons, dijon

Entrees

BRASSERIE BRUNCH 16

warm croissant, eggs, bacon, breakfast potatoes

STEAK AND EGGS 32

prime hangar steak, eggs, hollandaise, breakfast potatoes

BRASSERIE OMELETTE 16

french omelette, seasonal mushrooms, spinach, gruyere, brasserie salad

POACHED APRICOT 9

cardamon yogurt, almond granola

MONTE CRISTO 15

battered brioche, prosciutto, jambon de paris, mornay, raspberry jam, gruyere, breakfast potatoes

FRENCH LENTIL BOWL 14

braised lentils, asparagus, mushrooms, radish, avocado, bell pepper, pickled onions, chickpeas, arome reduction

STRAWBERRY CREPES 13

strawberry compote, strawberry neufchatel, basil mint chantilly, breakfast potatoes

DUCK CREPES 19

buckwheat crepes, duck confit, braised lentils, caraway choucroute, cherry apricot gastrique, porcini dust

PARISIAN BENEDICT 16

brown butter brioche, jambon de paris, poached eggs, asparagus, hollandaise, breakfast potatoes, breakfast potatoes

DEVILED BENEDICT 18

horseradish baguette, prosciutto, poached eggs, deviled bavaroise, crispy pancetta, breakfast potatoes, breakfast potatoes

SANDWICHES

SERVED WITH FRITES AND GARLIC AIOLI (PETITE BRASSERIE SALAD +3)

BRUNCH BURGER 18

gruyere, crispy onion straws, Bloody Mary ketchup, honey-cured bacon, cornichons, sesame brioche

CROQUE MARGAUX 19

jambon de paris, mornay sauce, dijon, gruyere, toast, sunny side up egg

LOBSTER SALAD CROISSANT 34

maine lobster salad, bibb lettuce, fresh baked croissant

GRILLED CHICKEN 19

marinated chicken breast, tarragon aioli, garlic tomato spread, cucumber, pickled red onion, arugula, brioche

SIDES

BREAKFAST POTATOES 8

yukon potatoes, rosemary, thyme, garlic, shallot

FRITES 7

black summer truffle aioli

CRISPY BACON 6

thick cut, honey cured

BLISTERED GREEN BEANS 11

buttered string beans, espelette pepper, crushed almonds

SALADS

ADD PROTEIN: TUNA 10, SALMON 25, SHRIMP 11, CHICKEN 11

NICOISE SALAD 16

mesclun mix, french beans, confit fingerlings, tomato, nicoise olives, soft-boiled egg, red onion, mustard vinaigrette

BRASSERIE SALAD 11

field greens, marinated tomatoes, carrot, red onion, cucumber, champagne vinaigrette

ASPARAGUS SALAD 14

sugar snap peas, arugula, frisee, cucumber, radish, mint dressing, micros

Desserts

CRÈME BRÛLÉE 12

madagascar vanilla bean custard, caramelized sugar crust, seasonal fruit

MINI ÉCLAIRS 12

espresso crème, hazelnut ganache, almond topping

FIFTEEN-LAYER CREPE CAKE 12

sweet cream glacement, berry coulis



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MARGAUX

BRASSERIE

WINES by the glass

SPARKLING AND CHAMPAGNE

CHAMPAGNE
BILLECART-SALMON "1818"
Brut, NV **25**

SPARKLING
BOUVET-LADUBAY "BRUT EXCELLENCE"
Crémant de Loire Brut, NV **13**

SPARKLING ROSE
PIERRE SPARR
Crémant d'Alsace Brut, NV **14**

ZERO PROOF SPARKLING ROSE
JOSEPH LEITZ "EINS ZWEI ZERO"
Rheingau, Germany NV **12**

BLANC

SAUVIGNON BLANC
CHAUMEAU BALLAND
Sancerre, Loire Valley '22 **16**

ECHO BAY
Marlborough, NZ '22 **9**

RIESLING
DR. HERMANN "H"
Mosel, Germany '22 **11**

MUSCADET
DOMAINE MICHEL BREGON
"SEVRE ET MAINE"
Pays Nantais, Loire Valley '22 **15**

PINOT GRIGIO
SCARPETTA
Friuli-Venezia, Italy '22 **10**

CHARDONNAY
DOMAINE VOCORET
Chablis '22 **22**
BOEN
Central Coast, CA '20 **12**

CHENIN BLANC
DOMAINE PICHOT "LES PEU MORIETTE"
Vouvray, Loire Valley '20 **13**

ROUGE

GAMAY
DOMAINE MARCEL LAPIERRE
"LÀ BEAUJOLAIS"
Beaujolais '21/'22 **18**

PINOT NOIR
LOUIS JADOT
Burgundy '22 **15**

GRENACHE
CHÂTEAU DE CAMPUGET "1753"
Rhône Valley '22 **13**

GRENACHE/SYRAH/MOURVEDRE
FAMILLE PERRIN "RESERVE"
Côtes du Rhône '22 **9**

MALBEC
CROCUS L'ATELIER
Cohors '20 **12**

MERLOT
CHÂTEAU DE PARENCHÈRE
"CUVÉE RAPHAEL"
Bordeaux '20 **15**

CABERNET FRANC
MASION FOUCHER
Chinon, Loire Valley '22 **12**

CABERNET SAUVIGNON
FAR NIENTE "POST & BEAM"
Napa Valley '22 **25**

ROSE

CHÂTEAU DE CAMPUGET
Rhône Valley '23 **9**



COCKTAILS

MARGAUX SIDECAR 14

Korbel Brandy, Cointreau, Fresh Lemon and
Lime Juice, Simple Syrup

THE WAY A BIRD SINGS-MONET 16

Rehorst Gin, Fruitful Apricot, Creme Violette, Fresh Lemon
Juice, Simple Syrup

PINEAPPLE ROYALE 15

Plantation Pineapple Rum, Dry Curacao, Heirloom Pineapple
Amaro Acid Adjusted Pineapple Juice

FRENCH MARTINI 17

Grey Goose Vodka, Fruitful Raspberry, Fresh Lemon Juice,
Raspberry Preserves

LEMON MERINGUE MARGARITA 18

Don Julio Blanco Tequila, Fresh Lime Juice,
Meringue Syrup, Fruitful Cleminte

SEINE OLD FASHIONED 18

Green River Bourbon, Orgeat Croissant, Angostura Bitters,
Cherry Bitters, Smoked Mexican Cinnamon

CREME BRULEE ESPRESSO MARTINI 19

Grey Goose Vodka, Good Land Coffee Liqueur, Espresso, Burnt
Sugar Syrup, Creme Brulee Whip

BOULEVARDIER 17

Woodford Reserve Bourbon, Campari, Sweet Vermouth

ZERO PROOF MOCKTAILS

SANS 75 13

Sans Junipre, Fresh Lemon Juice, Simple
Syrup, Lyre's Classico Grande

PHONY NEGRONI SBAGLIATO 13

Lyre's Italian Orange, Lyre's Aperitif Rosso,
Lyre's Classico Grande



BRUNCH COCKTAILS

MADAME MARGAUX BLOODY 11

Tito's Homemade Vodka, House Made Bloody
Mix, Grey Poupon Mustard

BLOODY MARIA 12

Casamigos Jalapeno Tequila, House Made
Bloody Mix

JE T'AIME 16

Grey Goose Citron Vodka, Fruitful
Raspberry, Fresh Lemon Juice, Simple Syrup

AVEC FRAMBOISE 15

Sparkling Wine, Chambord

SIDECAR DE PATISSERIE 19

D'usse Cognac, Good Land Orange Liqueur,
Croissant Orgeat, Fresh Lemon Juice

BEER MENU

MILLER HIGH LIFE	5	CHOUFFE LA CHOUFFE	11
<i>(THE CHAMPAGNE OF BEERS)</i>			
KRONENBERG 1664	7	UNIBROUE LA FIN DU MONDE	9
CHIMAY BLUE GRANDE RESERVE	15	LINDEMAN'S FRAMBOISE	11
STELLA LIBERTE NA	6		

