

ESTD 2023

MARGAUX

BRASSERIE

Hors d'oeuvres

ESCARGOT VOL-AU-VENT 17

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

DUCK TURNOVER 19

duck confit, puff pastry, citrus lentil and watercress salad, cherry apricot gastrique, porcini dust

MUSSELS FRITES 24

prince edward island steamed mussels, white wine, butter, fine herbs, lemon, frites

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

COUNTRY PORK PATE 18

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

CHICKEN LIVER MOUSSE 18

shallot jam, cornichons, dijon

SOUP & SALADS

ADD PROTEIN: TUNA 10, SALMON 15, SHRIMP 11, CHICKEN 11

FRENCH ONION SOUP 14

caramelized onion, herb crouton, gruyere

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

LYONNAISE SALAD 16

warm mustard dressing, bacon lardons, frisee, soft boiled egg, brioche croutons

STRAWBERRY GOAT SALAD 15

marinated strawberries, french goat cheese, sliced prosciutto, toasted pecans, brioche croutons, balsamic vinaigrette

SANDWICHES

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

ROYALE WITH CHEESE 19

hand-made burger, gruyere, shallot jam, bibb lettuce, tomato, cornichons, brioche bun

CROQUE MARGAUX 19

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

PRIME STEAK SANDWICH 29

crispy frites, caramelized onions, sauce foyot, arugula, buttered baguette

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

MONTE CRISTO 19

battered brioche toast, sliced jambon de Paris, prosciutto, gruyere cheese, powdered sugar, raspberry jam

Specialties

HALIBUT MEUNIÈRE 42

dredged pacific halibut, french beans, lemon caper brown butter, toasted macadamia

BOUILLABAISSÉ 43

sea scallops, halibut, colossal shrimp, mussels, saffron tomato broth, provençal rouille, grilled baguette

ORA KING SALMON 39

tomato vierge, braised lentils, asparagus

CHICKEN FRITES 32

roasted airline breast, mushroom volute, frites

SIDES

FRENCH BREAD SERVICE 5

fresh baguette, whipped butter, maldon salt

FRITES 9

black summer truffle aioli

HERB ROASTED POTATOES 9

Rosemary, thyme, garlic, shallot

BLISTERED GREEN BEANS 11

battered string beans, espelette pepper, crushed almonds

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 glacage, berry coulis

ESTD 2023

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

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|---------------------------------------|-----------|-------------------------------------|-----------|
| 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 | | |