

HORS D'ŒUVRES

SOUPE À L'OIGNON French onion soup, gruyère cheese, baguette	18
PROVENÇAL GRATIN Zucchini, eggplant, squash, tomato	16
STEAK TARTARE Beef filet, egg yolk, caper berry (DF) <i>Add Truffles (Market price)</i>	28
ASPARAGUS VOL AU VENT Puff pastry, asparagus, tarragon	26
FOIE GRAS French toast, market fruit gastrique, black truffle	23
SALADE LYONNAISE Bacon lardons, confit potatoes, mustard vinaigrette poached eggs	19

FRUITS DE MER

TUNA CRUDO - 28 Marcus’ tuna crudo Polynesian style, chilled coconut lime velouté, avocado mousse, forbidden rice (DF)
OYSTERS Oysters selection, Champagne mignonette, cocktail sauce
FOUR - 16
EIGHT - 30
ONE DOZEN - 42
SEAFOOD PLATTER - 95 Chilled gulf shrimp, oysters, crudo

CAVIAR

30 grs caviar selection served with Anson Mill blinis,
house made crème fraîche, shallot, chive, egg yolk

SIBERIAN - 110

TO SHARE

CÔTE DE BOEUF - 138
26 oz bone-in ribeye, house frites and
a side of your choice
Served *classic or au poivre*
Oscar +25

*Served with 3 different sauces,
béarnaise, au poivre, bourguignonne*

SIDES

- House frites - 11
- Grilled asparagus - 11
- Potato purée - 11
- Seasonal mushrooms - 11
- Buttered spinach - 9
- Green salad - 8

NOS TRADITIONS

SWORDFISH AU POIVRE 31 Pepper sauce, potatoes, carrots (GF)	CHICKEN PAILLARD 28 Roasted garlic chicken jus (GF, DF)
STEELHEAD TROUT 30 Piperade, olive and citrus gremolata(GF)	MUSHROOM RISOTTO 20 Seasonal mushrooms, asparagus parmesan
BOEUF BOURGUIGNON 29 Short rib, burgundy Jus, fava beans bacon lardons, wilted baby spinach (GF)	GNOCCHI À LA PARISIENNE 22 Gnocchi Parsian style, shaved pecorino, hazelnut
STEAK FRITES 35 7 oz sirloin steak, house frites sauce Périgueux	

RESTAURANT
EXECUTIVE CHEF
Jon Novak

EXECUTIVE
PASTRY CHEF
Eric Snow

REGIONAL, LOCAL, SUSTAINABLE
*Brasserie Margot proudly supports our local farmers, producers & coffee roaster
Brasstown Beef, Choate Family Farms, Tucker Farms, Ula Farms, Banner
Butter, Capella cheese & Rev Coffee*

*We do not recommend raw food for take away service. All seafood items
are certified sustainable. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. Please note that there
will be a 20% automatic gratuity added to parties of 6 guests or more.*