

FRUITS & GRAINS

PASTRY BASKET 14
croissant, pain au chocolate, seasonal scone

SEASONAL FRUIT PLATE 12
sliced fruit & fresh berries

TRADITIONAL OATMEAL 9
brown sugar, dried fruits, warm syrup

GREEK YOGURT PARFAIT 11
seasonal berry compote, honey-roasted granola

GRAPEFRUIT SUPRÊMES 9
fresh grapefruit, passion fruit yogurt

CHIA SEED PUDDING 12
candied almonds, banana, fresh berries

Everlasting Rosé

sommelier's selection of everlasting rosé
choice of still or sparkling to accompany
your entire brunch

SIGNATURES

BRIOCHE FRENCH TOAST 18
tahitian vanilla, blueberry, meyer lemon curd

HASHBROWN WAFFLE 22
poached eggs, hollandaise, applewood-smoked bacon

LINGONBERRY PANCAKES 16
whipped ricotta, shaved foie gras, maple syrup

MARGEAUX BREAKFAST SANDWICH 16
mornay, eggs royale, bacon, bibb lettuce

HAND-GROUND STEAK TARTARE* 16
cornichon, anchovy aioli, caper

MARGEAUX CHEESEBURGER 18
caramelized onion, arugula, comté

TRUFFLE AVOCADO TOAST 14
frisée, spinach & artichoke duxelle, parmesan

ARTISAN CHEESE CART 7 per ounce
chef's selection of cheeses served tableside



Croissants Benedicts

poached eggs, sauce béarnaise, sautéed spinach

PARIS HAM 18

SMOKED SALMON 23

MAINE LOBSTER 27



Premium Shellfish

CHILLED PRAWNS 24

POACHED HALF MAINE LOBSTER 30

CHEF'S SELECTION OF OYSTERS* 18 per 1/2 dozen



SHELLFISH PLATTER

small - 3 shrimp, 3 oysters, mussels 22

medium - 3 shrimp, 3 oysters, mussels, king crab 35

large - 6 shrimp, 6 oysters, mussels, king crab 70

GRANDE SHELLFISH TOWER* 149

serves 4 to 6

SOUPS & SALADS

BUTTER LETTUCE 12

laclare farms chèvre, shaved radish, crème fraîche dressing
add shrimp | 6 add chicken | 6 add salmon | 7

BLUE CRAB & ENDIVE CAESAR 19

caper aioli, parmigiano-reggiano, herbed bread crumbs

ROASTED BEETS & GOAT CHEESE 16

wild arugula, hazelnuts, cassis vinaigrette

SEASONAL MARKET SOUP 12

chef's daily soup

FRENCH ONION SOUP 14

baguette crostini, cave-aged gruyère, chive

EGG SPECIALTIES

LYONNAISE OMELETTE 18

caramelized onions, bacon lardons, white cheddar

EGG WHITE FLORENTINE OMELETTE 18

spinach, goat cheese, roasted tomatoes

HEARTH-BAKED QUICHE DU JOUR 15

chef's daily quiche

FRENCH OMELETTE 18

finest herbes, gruyère, petite salad

BRAISED SHORTRIB & EGGS 23

boursin polenta, sunny-side up egg, mushrooms

CROQUE MADAME CREPES 17

bread crumbs, paris ham, mornay, sunny-side up egg

SIDES

TOAST 4

POTATO RÖSTI 4

BREAKFAST POTATOES 6

APPLEWOOD-SMOKED BACON 6

PORK SAUSAGE 5

TURKEY BACON 6

Sweet Endings

NUTELLA STICKY BUN

tahitian vanilla brioche, toasted hazelnut

6

CROISSANT BREAD PUDDING

orange, bourbon caramel

7

CHOUQUETTES

pâte à choux, hazelnut mousse, orange marmalade

9