

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

HORS D'ŒUVRES

LA VIENNOISERIE 14
croissant, pain au chocolate, seasonal scone

SMOKED TROUT RILLETES 14
grain mustard, cornichon, toasted baguette

WOOD-FIRED OYSTERS 19
bacon, leek, pernod crème

HAND-GROUND STEAK TARTARE* 16
potato gaufrette, spicy cornichon, egg yolk

GRANOLA MAISON PARFAIT 10
orange blossom yogurt, seasonal fruit

DUCK WINGS À L'ORANGE 15
grand marnier gastrique, orange zest

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



Chariot de Rosé

complete your brunch experience with a visit from our table side rosé cart as we guide you through our sommelier's rotating selection of french rosé



PLATS PRINCIPAUX

CROQUE MADAME 17
brioche, mornay, paris ham, poached egg

AU POIVRE BURGER 18
caramelized onion, comté, herb fries

SALADE NIÇOISE 22
hearts of lettuce, confit tuna, haricot vert, lemon-garlic aioli

BAVETTE STEAK AND EGGS* 21
piperade, pommes rösti

Premium Shellfish

CHILLED PRAWNS 24

HAWAIIAN BIGEYE TUNA CRUDO* 16

POACHED HALF MAINE LOBSTER 30

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

KING CRAB REMOULADE 22

SHELLFISH PLATEAUX

small - 3 shrimp, 3 oysters, mussel escabeche 22

medium - 3 shrimp, 3 oysters, mussel escabeche, king crab 35

large - 6 shrimp, 6 oysters, mussel escabeche, king crab 70

GRANDE SHELLFISH TOWER* 149
serves 4 to 6

SOUPES & SALADES

SOUPE À L'OIGNON GRATINÉE 14

baguette crostini, cave-aged gruyère, chive

add black truffle duxelles & braised oxtail +8

ROASTED BEETS AND LOCAL APPLE 14

hazelnut, belgium endive, fourme d'ambert blue cheese

BUTTER LETTUCE 12

laclare farms chèvre, shaved radish, crème fraîche dressing

FRENCH OMELETTE 18

fines herbes, gruyère, petite salade

MARGEAUX FRENCH TOAST 18

tahitian vanilla, blueberry, meyer lemon curd

BUTTERMILK PANCAKES FLAMBÉ 16

maple, grand marnier chantilly, rum-roasted banana

AMERICAN IN PARIS 19

two eggs any style, applewood bacon, pommes rösti, tomato provençal

Croissants Benedicts

poached eggs, béarnaise, bloomsdale spinach

PARIS HAM 18

SMOKED SALMON 23

MAINE LOBSTER 27

SIDES

POMMES RÖSTI 4

TOULOUSE SAUSAGE 5

TOMATO PROVENÇAL 4

APPLEWOOD SMOKED BACON 6

BREAKFAST POTATOES 6

TURKEY BACON 6

PARIS HAM 6

TOAST 4

Sweet Endings

NUTELLA STICKY BUN

tahitian vanilla brioche, toasted hazelnut

6

CROISSANT BREAD PUDDING

dark chocolate, vanilla custard

7

WARM FRENCH CRULLERS

orange cardamom, meyer lemon curd

9

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

Champagne & Sparkling

POL ROGER BRUT RESERVE
 champagne, france nv 30

FLUTEAU BLANC DE NOIRS
 champagne, france nv 24

VEUVE CLICQUOT BRUT ROSÉ
 champagne, france nv 34

IRON HORSE SPARKLING WINE
CUVÉE MICHAEL MINA
 green valley of russian river valley, california 2013 17

LANGLOIS BRUT 'CRÉMANT DE LOIRE'
 loire valley, france nv 14

WHITE

DOMAINE SPECHT 'MANDLEBERG' GRAND CRU RIESLING
 alsace, france 2015 14

GASPARD SAUVIGNON BLANC
 loire valley, france 2016 13

MARC BRÉDIF VOUVRAY
 loire valley, france 2015 12

LANDRON LA FIEF DU BREIL MUSCADET SÈVRE ET MAINE
 loire valley, france 2013 13

CHÂTEAU DUCASSE BLANC
 graves, bordeaux, france 2016 11

GUY AMIOT CUVÉE FLAVIE BOURGOGNE BLANC
 burgundy, france 2015 17

THOMAS FOGARTY CHARDONNAY
 santa cruz mountains, california 2014 19

YVES CUILLERON 'LES VIGNES D'A COTE' ROUSSANNE
 vin de france 2016 15

ROSÉ

FABRE EN PROVENCE
 côtes du provence, france 2017 10

TRES SABORES "INGRID & JULIA"
 napa, california 2016 13

CHÊNE BLEU ROSÉ
 igp valduse, france 2017 18

Everlasting Rosé

SOMMELIER SELECTION

bottomless glass of rosé to accompany your entire brunch
 25

RED

MAISON CHAMPY MARSANNAY
 burgundy, france 2013 17

JEAN MARC BURGAUD 'LES CHARMES' MORGON
 beaujolais, burgundy, france 2016 13

MORGAN TWELVE CLONES PINOT NOIR
 santa lucia highlands, california 2015 15

CHÂTEAU LA NERTHE 'LES CASSAGNES'
 côtes du rhône, france 2014 14

BEATRICE & PASCAL LAMBERT CABERNET FRANC
 chinon, loire valley, france 2014 13

PAUL JABOULET LES JALETS CROZES-HERMITAGE
 northern rhône, france 2015 16

CHÂTEAU COUFRAN
 bordeaux, france 2001 20

MICHEL GASSIER LOU COUCARDIE
 costières de nîmes, france 2012 15

CHÂTEAU DU CAYROU CAHORS
 southwest, france 2014 13

HONIG CABERNET SAUVIGNON
 napa, california 2014 19

SMOOTHIES

SUMMER BERRY | COCONUT MANGO | BANANA PEANUTBUTTER 12

COCKTAILS

MARGEAUX BLOODY MARY 14
 absolut elyx vodka, house-made bloody mix
 traditional garnishes

MARGEAUX 75 13
 death's door gin, yellow chartreuse, falernum,
 lemon, champagne foam topper

GREEN HILLS OF AFRICA 13
 banks 5 rum, cocchi americano rosa, lemon
 jasmine tea & grapefruit cordial, egg white

BELLINIS 15
 ask your server about our
 seasonally inspired flavors

BRUNCH PUNCH 14
 apple & cinnamon infused bourbon, meyer lemon
 blueberry, crème de violette, campari, sparkling wine

MARGEAUX MAI TAI 14
 pineapple & coriander infused rum, lime, orgeat
 passionfruit, rosemary, peychauds bitters

RAMOS GIN FREEZE 13
 death's door gin, vanilla, cream
 orange blossom water, citrus

LOVEABLE TRIXTER 15
 aylesbury duck vodka, fresh lemon, cherry
 egg white, champagne

SON OF A PREACHER 13
 four roses bourbon, pommeau de normandie
 toasted pecan demerara

BEER

GOOSE ISLAND MATILDA
 belgian style pale ale chicago, illinois 6.5% abv 8

3 FLOYD'S ALPHA KING
 american pale ale munster, indiana 6.7% abv 8

FOUNDER'S
 porter grand rapids, michigan 8.5% abv 9

KRONENBOURG 1664
 lager strasbourg, france 5.5% abv 6

STELLA ARTOIS
 pilsner leuven, belgium 5.0% abv 7

POLESTAR PILSNER
 pilsner longmont, colorado 5.5% abv 7

On Tap

REVOLUTION BREWING ANTI-HERO
 india pale ale chicago, illinois 6.5% abv 8

OFF COLOR BREWING APEX PREDATOR
 farmhouse saison chicago, illinois 6.8% abv 9