

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

HORS D'ŒUVRES

LA VIENNOISERIE 14
croissant, pain au chocolate, orange scone

NUTELLA STICKY BUN 9
warm tahitian vanilla brioche, brown sugar, toasted hazelnut

FRUIT DE SAISON 12
sliced fruit and fresh berries

SMOKED SALMON PLATE 15
gin-cured & house-smoked with traditional accompaniments

GRAPEFRUIT BRÛLÉE 6
coconut palm sugar, tahitian vanilla

GRANOLA MAISON PARFAIT 10
orange blossom yogurt, local fruit

Sides

APPLEWOOD-SMOKED BACON 5
PARIS HAM 5
TOULOUSE SAUSAGE 6
POMMES RÖSTI 4
TURKEY BACON 5
BREAKFAST POTATOES 6
TOMATO PROVENÇAL 4
TOAST 4

Croissants Benedicts

poached eggs, béarnaise, bloomsdale spinach

PARIS HAM 18

SMOKED SALMON 22

MAINE LOBSTER 26

PLATS PRINCIPAUX

CROQUE MADAME 17
country miche, gruyère fondue, paris ham, sunny-side egg

HEARTH-BAKED QUICHE DU JOUR 15
chef's daily quiche creation

AMERICAN IN PARIS 19
two eggs any style, Nueske's bacon, pommes rösti
tomato provençal, toast

FRENCH OMELETTE 18
fines herbes, gruyère, petite salade

EGG WHITE OMELETTE 18
bloomsdale spinach, avocado, fines herbes

BAVETTE STEAK AND EGGS 21
piperade, pommes rösti

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

BUTTERMILK PANCAKES 16
maple, grand marnier chantilly, rum-roasted banana

HUNTER'S-STYLE WAFFLE 18
duck confit, swiss chard, sauce à la chasseur

LES BOISSONS

SQUEEZED

ORANGE JUICE 6
GRAPEFRUIT JUICE 6

BLENDED

SUMMER BERRY 12
COCONUT MANGO 12
BANANA & PEANUT 12

BREWED

FRENCH PRESS 5
CAPPUCINO 5
LATTE 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.