

MICHAEL MINA

# MARGEAUX

Chicago Illinois

BRASSERIE

## HORS D'ŒUVRES

**WARM CAMEMBERT TRUFFLE BAGUETTE** 9  
truffle butter, garlic confit, chive

**HUDSON VALLEY FOIE GRAS TORCHON** 22  
huckleberry, saffron liège waffle, grains of paradise

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

**MOULES FRITES** 28  
p.e.i mussels, vermouth, garlic butter, bacon

**ESCARGOTS À LA BORDELAISE** 17  
parsley, garlic, porcini mushroom, puff pastry fleuron

**WOOD-FIRED OYSTERS** 19  
bacon, leek, pernod crème

**WARM TOMATO TATIN** 19  
puff pastry, camembert, pistou

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



### CHARIOT DE FROMAGE

chef's selection of artisan cheeses served tableside

7 per ounce



## PLATS PRINCIPAUX

**DRY-AGED ROHAN DUCK BREAST** 33  
cherry, chanterelles, cognac jus

**ATLANTIC COD BOUILLABAISSÉ** 36  
mussels, squid, grilled prawn  
*add half 2 pound grilled lobster +30*

**CHICKPEA & LENTIL NAPOLEON** 26  
cauliflower, swiss chard, harissa vinaigrette, green goddess

**WHOLE-ROASTED DOVER SOLE MEUNIÈRE** 56  
roasted garlic pommes purée, brown butter, meyer lemon

**GRILLED BLOCK ISLAND SWORDFISH** 32  
tomato provençal, confit cipollini, petite zucchini

**GREEN CIRCLE CHICKEN RÔTI** 30  
hon shimeji mushroom, parisian gnocchi, spring onion

## POUR DEUX

*entrées designed for two*

**WHOLE-ROASTED GREEN CIRCLE CHICKEN** 55  
oil-cured olive, warm bread salad, sherry chicken jus

**CÔTE DE BOEUF** MP  
confit shallot, roasted garlic, red wine jus

## 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

**BUTTER LETTUCE** 12

laclare farms chèvre, shaved radish, crème fraîche dressing

**SALADE NIÇOISE** 22

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

**LOCAL SWEET CORN VELOUTÉ** 15

corn lavash, king crab, meyer lemon crème fraîche

**MARINATED HEIRLOOM TOMATO AND MELON** 16

butter milk, toasted grain lavash, yellow chartreuse

**HEIRLOOM BEETS AND LOCAL APPLE** 14

hazelnut, belgium endive, fourme d'ambert blue cheese

**PETITE GEM SALADE** 14

bagna càuda vinaigrette, crispy olive, garlic streusel

**ONION SOUP GRATINÉE** 14

baguette crostini, cave-aged gruyère, chive

## Les Steaks Frites

all steaks are usda prime wood-grilled served with pommes frites and béarnaise

**10 OZ COULOTTE\*** 36

**8 OZ FILET MIGNON\*** 43

**12 OZ NY STRIP\*** 40

*add to any of the above:*

**STEAK "FOIE POIVRE"** +9

green peppercorn, shallot confit, fourme d'ambert

**KING CRAB OSCAR** +28

## SIDES

**POMME PURÉE** 10 *TRUFFLED* +5

**MUSHROOM & FENNEL FRICASSÉE** 14

**ROASTED LOCAL CORN & TRUFFLE** 12

**HARICOT VERTS "AMANDINE"** 10

**DUCK FAT POMMES FRITES** 8

**MACARONI GRATINÉE** 12

M I C H A E L M I N A  
**M A R G E A U X**  
*Chicago Illinois*  
**B R A S S E R I E**

*Champagne Cart*

**VEUVE CLICQUOT BRUT**  
 champagne, france nv 30

**FLUTEAU BLANC DE NOIRS**  
 champagne, france nv 24

**TAITTINGER BRUT PRESTIGE 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

**MAS DE DAUMAS GASSAC ROSÉ FRIZANT**  
 languedoc, france 2016 16

**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 2016 15

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

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

**CHÂTEAU DU TRIGNON GIGONDAS**  
 southern rhône, france 2012 19

**CHÂTEAU COUFRAN**  
 bordeaux, france 2001 20

**CHÂTEAU DU CAYROU CAHORS**  
 southwest, france 2014 13

**TURNBULL CABERNET SAUVIGNON**  
 napa, california 2015 20

**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 vaucluse, france 2017  
 18

**COCKTAILS**

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

**FRENCH DAISY 13**  
 calvados, pinneau de charentes, grenadine,  
 orange-lime sherbert, angostura, lime

**PAMPELOMA 14**  
 vida mezcal, pamplemousse rose, lime,  
 jalapeno syrup, grapefruit

**WHISKEY FLIGHT OF THE DAY 18**  
 bartender's selection of three craft whiskeys  
 one ounce pour of each

**CHASE THE MARK 15**  
 maker's mark margeaux select barrel, canton ginger,  
 peychaud & angostura bitter, simple syrup, lemon

**LOVABLE TRIXTER 15**  
 aylesbury vodka, creme de violette, lime, egg white,  
 blackberry basil syrup, champagne

**SMASHIN' BEES 15**  
 maker's mark margeaux select barrel, lemon, june esprit,  
 crimsonberry honey, blueberries & basil

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

**LA DOCTORA 13**  
 rittenhouse rye, aperol, lime  
 cinchona & tumeric syrup, mint

**BEER**

**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

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

**HALF ACRE DAISY CUTTER 16oz**  
 pale ale chicago, illinois 5.2% abv 10

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

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

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

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