

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

HORS D'ŒUVRES

LA VIENOISERIE 12
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 14
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 16
gruyère fondue, paris ham, sunny-side egg, bacon marmalade

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* 20
piperade, pommes rösti

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, rhum-roasted banana

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

Croissants Benedicts

poached eggs, béarnaise, bloomsdale spinach

PARIS HAM 18
SMOKED SALMON 22
MAINE LOBSTER 26

SIDES

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

Sweet Endings

NUTELLA STICKY BUN
tahitian vanilla brioche, toasted hazelnut
9

VALRHONA CHOCOLATE MACARON
fresh raspberry, milk chocolate crémeux
11

WARM FRENCH CRULLERS
orange cardamom, meyer lemon curd
9

Premium Shellfish

PETIT SHELLFISH PLATEAU* 68
serves 2 to 3

GRANDE SHELLFISH TOWER* 149
serves 4 to 6

DAILY CRUDO* 16

CHILLED LOBSTER 24

CHILLED PRAWNS 24

SEA URCHIN À LA GRECQUE* 22

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

BLUE CRAB REMOULADE 22

SOUPES & SALADES

SOUPE À L'OIGNON GRATINÉE 13
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