

MICHAEL MINA  
MARGEAUX  
Chicago Illinois  
BRASSERIE

## HORS D'ŒUVRES

- LA VIENOISSE** 14  
croissant, pain au chocolate, orange scone
- SMOKED TROUT RILLETES** 16  
grain mustard, cornichon, toasted baguette
- WOOD-FIRED OYSTERS** 21  
bacon, leek, pernod crème
- HAND-GROUND STEAK TARTARE** 16  
potato gaufrette, spicy cornichon, egg yolk
- NUTELLA STICKY BUN** 9  
warm tahitian vanilla brioche, brown sugar, toasted hazelnut
- GRANOLA MAISON PARFAIT** 10  
orange blossom yogurt, seasonal fruit
- DUCK WINGS À L'ORANGE** 16  
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 sommeliers rotating selection of french rosé

## *Premium Shellfish*

- PETIT SHELLFISH PLATEAU** 75  
*serves 2 to 3*
- GRANDE SHELLFISH TOWER** 165  
*serves 4 to 6*
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- 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** 25

## SOUPES & SALADES

- SOUPE À L'OIGNON GRATINÉE** 15  
baguette crostini, cave-aged gruyère, chive  
*add black truffle duxelles & braised oxtail +8*
- CUCUMBER & HEIRLOOM BEET SALAD** 14  
lemon-lavender emulsion, fourme d'ambert, crispy rice
- BUTTER LETTUCE** 14  
fines herbes, shaved radish, crème fraîche dressing
- SALADE NIÇOISE** 22  
yellowfin tuna, haricot vert, oil-cured olive, tomato confit, artichoke

## PLATS PRINCIPAUX

- CROQUE MADAME** 17  
country miche, gruyère fondue, paris ham, sunny-side egg
- AU POIVRE BURGER** 19  
caramelized onion, comté, herb fries
- MOULES FRITES** 28  
steamed p.e.i mussels, vermouth, garlic butter, herb fries
- AMERICAN IN PARIS** 19  
two eggs any style, nueské's bacon, pommes rösti, tomato provençal, toast
- FRENCH OMELETTE** 18  
fines herbes, gruyère, petite salade
- BAVETTE STEAK AND EGGS** 21  
piperade, pommes rösti

- MARGEAUX FRENCH TOAST** 18  
tahitian vanilla, blueberry, meyer lemon curd
- BUTTERMILK PANCAKES FLAMBÉ** 16  
maple, grand marnier chantilly, rum-roasted banana
- HUNTER'S STYLE WAFFLE** 19  
duck confit, swiss chard, sauce à la chausseur

### *Crissants Benedicts*

poached eggs, béarnaise, bloomsdale spinach

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- PARIS HAM** 18
- SMOKED SALMON** 22
- MAINE LOBSTER** 26

## SIDE ORDERS

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