

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

HORS D'ŒUVRES

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

DUCK WINGS À L'ORANGE 14
grand marnier gastrique, orange zest, garden chive

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

ROASTED BONE MARROW 19
vadouvan, oxtail marmalade, meyer lemon confit

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

FOIE GRAS PARFAIT 18
spiced pears, port wine, grilled knob onion

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

SWEETBREADS AIGRE-DOUX 16
baby fennel, fried caper, golden raisin

WOOD-FIRED OYSTERS 19
bacon, leek, pernod crème

WARM TOMATO TATIN 16
puff pastry, camembert, pistou

PLATS PRINCIPAUX

ARCTIC CHAR AUX LENTILLES 26
sunchoke chips, beluga lentils

DRY-AGED ROHAN DUCK BREAST 32
michigan cherry, chanterelle, cognac jus

WHOLE ROASTED DOVER SOLE MEUNIÈRE 55
baby spinach, brown butter, lemon confit

MAINE LOBSTER BOUILLABAISSE 42
p.e.i mussels, grilled prawn, rouille toast

ROASTED RACK OF LAMB* 45
fresh chick pea, piquillo pepper, lamb rib croustillant

HERITAGE CHICKEN RÔTI 32
maitake mushroom, braised bacon, sauce à la chasseur

Margeaux
Chariot de Fromage
chef's selection of artisanal cheeses
served tableside
7 per ounce

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

'L'ARTICHAUT' 16
baby artichoke, foie gras, crispy chicken skin, truffle vinaigrette

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

ONION SOUP GRATINÉE 13
baguette crostini, cave-aged gruyère, chive
add black truffle duxelles & braised oxtail +8

ROASTED BEETS AND LOCAL APPLE 16
hazelnut, belgium endive, fourme d'ambert blue cheese

SWEET CORN & LEEK VELOUTÉ 13
black truffle, maryland blue crab

BUTTER LETTUCE 12
laclare farms chèvre, shaved radish, crème fraîche dressing

Les Steaks Frites

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

10 oz COULOTTE* 36

8 oz FILET MIGNON* 42

12 oz NY STRIP* 40

add to any of the above:

STEAK "FOIE POIVRE" +9
green peppercorn, shallot confit, fourme d'ambert

SIDES

POMMES PURÉE 9

SUMMER RATATOUILLE 12

MUSHROOM & FENNEL FRICASSÉE 14

HARISSA-ROASTED CARROTS 12

MACARONI GRATINÉE 12

POMMES FRITES 6

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

Champagne Cart

IRON HORSE SPARKLING WINE
CUVÉE MICHAEL MINA
green valley of russian river valley, california 2012 17

CHARTOGNE TAILLET BRUT CUVÉE ST. ANNE
champagne, france nv 22

JCB SPARKLING WINE #21
burgundy, france nv 14

LARMANDIER-BERNIER EXTRA BRUT LATTITUDE
reims, champagne, france NV 27

MAS DE DAUMAS GASSAC ROSÉ FRIZANT
languedoc, france 2016 16

BILLECART-SALMON ROSÉ
champagne, france nv 32

RED

CHÂTEAU THIVIN BROUILLY 'REVERDON'
beaujolais, burgundy, france 2013 14

MAISON ROCHE DE BELLENE BOURGOGNE
burgundy, france 2014 16

BANSHEE PINOT NOIR
sonoma coast, california 2015 15

CHÂTEAU SAINT-EULALIE MINERVOIS LA LIVINIÈRE
languedoc, france 2014 15

CHÂTEAU ST. COSME CÔTES-DU-RHÔNE
rhône, france 2015 13

FAURY ST. JOSEPH VIEILLES VIGNES
rhône, france 2014 16

COULY DUTHEIL CHINON BARONNIE DE LA MADELEINE
loire valley, france 2014 15

RAMEY RED WINE CLARET
napa valley, california 2014 18

CHATEAU COUFAN
bordeaux, france 2001 20

LIONEL OSMIN & CIE CAHORS
southwest, france 2012 11

WHITE

DOMAINE DE LA PÉPIÈRE 'CLISSON'
MUSCADET SÈVRES-ET-MAINE SUR LIE
loire valley, france 2012 12

LEITZ RIESLING DRAGONSTONE
rheingau, germany 2015 12

PATIENT COTTAT SANCERRE ANCIENNES VIGNES
loire valley, france 2015 16

CHÂTEAU DUCASSE GRAVES BLANC
bordeaux, france 2015 11

CHAMPALOU VOUVRAY SEC
loire valley, france 2016 14

PASCAL CLEMENT BOURGOGNE BLANC
burgundy, france 2015 16

FAILLA CHARDONNAY
sonoma coast, california 2014 19

Rosé

JOLIE FOLLE
méditerranéen igp, france 2016
9

MAESTRACCI E PROVE
corse calvi, france 2016
13

CHÂTEAU MIRAVAL
côtes du provence, france 2015
17

COCKTAILS

CREEK RAN DRY 13
st. george pear brandy, pineau des charentes
dry vermouth, dolin véritable génepy des alpes

ISLANDS IN THE STREAM 11
citadelle gin, coconut cream, angostura amaro
lime, orange bitters

SUN ALSO RISES 14
bols genever, earl grey-infused bianco vermouth
apricot, tiki bitters

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

LOVABLE TRIXTER 15
aylesbury duck vodka, raspberry, rhubarb, champagne

LES VIEUX CORPS 14
hine cognac, house-made rock & rye
cocchi americano rosa, "herbstura"

RUNAWAY BRIDE 12
dubonnet rouge, espolon tequila, yellow chartreuse
ferand orange curaçao, celery bitters

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

SQUARED AWAY 13
rittenhouse rye whiskey, drouin calvados, px sherry
roasted banana, bitters

BEER

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

KRONENBOURG 1664
lager strasbourg, france 5.5% abv 6

METROPOLITAN KRANK SHAFT
kölsch chicago, illinois 5.8% abv 7

ERIC BORDELET ARGELETTE SYDRE
PAYS D'AUGE 2014
cider normandy, france 4.5% abv 45 (750ml)

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