



LES SALADES ET LES LEGUMES

Salade Kale 14

Hand-torn kale from Vertical Paradise Farm, tossed in pepita butter and a bright pear vinaigrette, finished with compressed pear, shaved bottarga, chicken crackling, and Beemster

Salade Margaux 14

Mixed greens from Vertical Paradise, tossed with pea tendrils, carrot, cucumber, radish, and tomato, finished with feta, croutons, and a bright lemon vinaigrette

Salade César 12

Crisp hearts of romaine from Vertical Paradise, tossed in classic césar dressing with brown butter breadcrumbs and shaved parmigiano-reggiano

MISE EN BOUCHE

Bread & Fat 5

Warm loaf from our bakery, served with European butter, herb oil, and flaky Maldon sea salt

French Onion Soup 13

Sweet onions, caramelized into a rich broth, ladled over a crouton and blanketed in a melted gruyère de comté

Truffle Frites 18

Crisp potato frites, tossed in white truffle oil and parmesan with fine herbs, served with a silky truffle aioli

Escargots à la Bourguignonne 20

Burgundian snails, braised in duck jus with parsley and garlic, alongside toasted brioche

Prime Steak Tartare 24

Hand-cut prime beef tartare, dressed in sauce garniture with a raw yolk, shallot, caper, and cornichon, served with brown butter brioche

Tartine 16

Tartine layered with a trio of cheese and marinated sun-dried tomatoes, topped with a house-made pesto

FRUITS DE MER

Oysters on the Half Shell 24

Half-dozen oysters, pink peppercorn mignonette, cocktail sauce

Mussels Merguez 22

Prince Edward Island mussels, simmered in a spiced merguez broth with smoked grapes, squash purée, and charred pearl onion, finished with a delicate apple foam and served with toasted miche

Blue Prawn Toast 22

Vadouvan-spiced blue prawns, set over a bright zucchini purée and piperade, on toasted brioche, finished with crispy potato strings

Crab Louie 22

Jumbo lump crab meat, picardy remoulade, cherry tomatoes vierge, tomato tuile, chives

OUR FARMS

Vertical Paradise Farm, Heffron Farms, Evergreen Lane Farm & Creamery, Shady Side Farms, Pebble Creek Farm, Farmer Jones Farm, Perry Street Farm

JW GARDEN

The leaf symbolizes that some of the ingredients are from the JW Garden located on the jDek

GOLD NOTES MARGAUX'S SIGNATURE DISHES



PLAT PRINCIPAL

Michigan Mushrooms 38

Pebble Creek wild mushrooms, butter-poached lobster mushrooms, seared king trumpets, and smoked lion's mane, fondant potato and zucchini purée, finished with a chard leaf and apple agrodolce

Campanelle 33

Braised wild boar ragout, simmered until deeply rich, tossed with campanelle, peppery arugula and finished with parmesan

Chicken a la Forestiere 36

Half freedom ranger hen from Hehlden Farm, skin on and seared skin-side down, then finished in the oven, set over baby kale with a wild mushroom crème and a drizzle of chive oil

Rainbow Trout 48

Whole rainbow trout from Eagle Creek, butterflied and seared skin-side down, resting over Janie's Mill grits and finished with a bright citrus herb salad, shaved baby carrots, and a spicy carrot-top pistou

Black Bass 49

Filet of wild caught black bass, seared, set over a sweet potato parmentier and braised baby kale, finished with a wild mushroom blend

Braised Oxtail 54

Braised oxtail from Louise Earl Butcher, cooked low and slow, laid over a silky potato robuchon and finished with a blackberry oxtail jus, pickled wheat berries, maple-glazed rainbow carrots, and a crisp spent grain tuile

LE BOEUF

Filet au Poivre 70

8oz Double R Ranch prime angus tenderloin, crusted in cracked peppercorn and finished with a cognac crème, cipollini onion, and roasted maitake

New York Frites 69

12oz Double R Ranch prime New York strip, seared to order and served with sauce béarnaise and crisp pommes frites

Cowboy Ribeye 95

18oz Louise Earl Butcher bone-in ribeye, grilled and topped with compound butter
sides served a la carte

ACCOMPAGNEMENTS

Roasted Fall Vegetables 10

Roasted vegetables from Perry Street Farm, caramelized until deeply sweet, finished with tangy Beemster and a drizzle of aged balsamic

Potatoes Robuchon 12

Yukon gold potatoes, whipped into an impossibly silky purée and finished tableside with shaved winter truffle

Beets au Chèvre 10

Roasted baby beets laid on a bed of creamy Evergreen Lane Chèvre and a squeeze of lemon

SAVEUR DE MARGAUX

includes bread service, petite salad or soup, entree, and dessert for \$59
add a glass of white or red house wine +12

Mise En Bouche

petite César | cup of french onion soup

Accompagnements

three grilled shrimp +10 | grilled asparagus +7

Plat Principal

chicken a la forestiere | campanelle | steelhead trout (*clams, fennel, mirepoix, sauce bois boudran*) | 10oz flat iron steak +10

Le Dessert

chocolate madcap | vanilla crème brûlée

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.



COCKTAILS

Hand-crafted using fresh squeezed lemon and lime juices.

Margaux Espresso Martini 18

Wheatley vodka, averna, espresso, demerara

A Night In Versailles 18

St. George's spiced pear liqueur, planteray dark rum, hennessy, cointreau, lemon juice, spiced pear syrup

Lady Grey 18

Woodinville bourbon, montenegro amaro, lime juice, earl grey tea syrup, fresh mint leaves, egg white

Ford's Flight 18

Peach infused bulliet bourbon, amaro nonino, aperol, lemon juice, peach jam

Paradise On The Grand 18

Gray whale gin, domaine de canton, lemon, persimmon honey syrup

Margaux Signature Old Fashioned 18

Buffalo Trace bourbon, remy vsop, demerara, angostura, orange bitters

Silk Trade 18

Sage infused ketel one vodka, cinnamon bark syrup, allspice extract, lime juice, ginger beer

Paris Meets Manhattan 18

Vanilla fig infused rittenhouse rye, berto's sweet vermouth, long road nocino, angostura bitters, walnut bitters

Locally Grown 18

Long road asparagin, arugula infused berto dry vermouth, lemon juice, black peppercorn syrup, dash saline solution

The Pink City 18

Eastern kille vodka, st. germaine, cranberry juice, lime juice, rosemary orange syrup

The Apple Farmer 19

AHC barrel select patrón reposado, grand marnier, blood orange, apple cider, agave, lemon juice, cinnamon, nutmeg

DRAFT BEER

Right Brain Brewery 10

Northern hawk owl amber ale

Great Lakes Brewing Co. 10

Mango cart wheat ale

Harmony Brewery 10

Sunset chaser ne ipa

Yuengling 10

Lager

Stella 10

Michelob Ultra 10

BOTTLED BEER

La Chouffe 10

Old Nation Tranquilas 10

M-43 10

Bells Two Hearted IPA 7

Founders All Day IPA 7

Blake's American Haze Hard Cider 7

Nutrl Seltzer 7

Athletic Non-Alcoholic 7

Miller Lite 7

Coors Lite 7

FEATURED COCKTAIL

Joyeux Noël 18

Makers mark 46 french oak cask, chambord, pomegranate thyme shrub, lemon juice, simple syrup, egg whites, raspberry powder

SPIRIT FREE COCKTAILS

French Frontier 14

Ritual n/a cane spirit, coconut puree, pineapple juice, lime juice, lavender syrup, walnut bitters

Michigan Tropics 14

Blood orange, lime juice, agave, saline solution, tropical ginger beer

Mediterranean Breeze 14

Spirit free Seedlip, butterfly pea tea, edible luster dust, pomegranate thyme shrub, lemon juice, soda

Pure Michigan Spritz 14

Persimmon honey syrup, lemon juice, orange bitters, soda water

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WINE

WHITE

Le Petit Salvard 15 | 66
Sauvignon blanc | loire, france

Château de Fontenille 15 | 66
Bordeaux blanc
entre-deux-mers, france

Château de Montfort 15 | 66
Chenin blanc | loire valley, france

Le Versant 15 | 66
Chardonnay | languedoc, france

Ramey 24 | 96
Chardonnay
sonoma, california

ROSÉ & SPARKLING

Rose Infinie 17 | 68
Rosé | provence, france

Veuve Ambal 15 | 66
Brut rosé | burgundy, france

Arte Latino 15 | 66
Brut cava | catalonia, spain

Bouvet Ladubay 17 | 68
Brut | loire valley, france

RED

Admire 20 | 80
Pinot noir | sonoma, california

Château Trignon 15 | 66
Cinsault, grenache, syrah, mourvèdre
côtes du rhône, france

Château Rocher-Calon 17 | 68
Bordeaux blend | bordeaux, france

Andrew 18 | 72
Cabernet sauvignon
paso robles, california

BOTTLE FEATURE

Argiolas Costamolino | 48
White blend | sardega, italy

HB Chevalier | 70
Rosé | languedoc, france

Moulin-a-Vent | 110
Gamay | beaujolais, france

EVENTS & PROMOTIONS

A Thanksgiving Feast at Margaux!

Celebrate the season at Margaux with a Thanksgiving spread worthy of the occasion. Savor a beautifully appointed carving station, time-honored holiday sides, and exquisite desserts crafted in-house by our bake shop — all in an atmosphere made for gathering.

Reserve your table on OpenTable and let us host your holiday!