



LES SALADES ET LES LEGUMES

Little Gem Salade 12

spring peas, radish, broken crostini, cipollini vinaigrette

Salade de Chèvre Chaud 13

warm chèvre on baguette, walnuts, vertical paradise greens, tomato, onion, champagne vinaigrette

Salade César 12

hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano, césar dressing

Salade Niçoise 21

seared tuna, boquerones, haricot vert, egg, tomatoes, olives, red wine vinaigrette

MISE EN BOUCHE

Bread & Fat 5

boule, house cultured butter, maldon sea salt

Onion Soup Au Gratin 13

caramelized onion broth, crouton, gruyère de comté

Truffle Frites 18

white truffle oil, parmesan, fine herbs, truffle aioli

Escargots à la Bourguignonne 20

burgundian snails, duck jus braised, parsley, garlic, brioche

Prime Steak Tartare 24

sauce garniture, raw yolk, shallot, caper, cornichon, brown butter brioche

Charcuterie & Fromage 33

curated charcuterie, artisanal cheeses

FRUITS DE MER

Oysters on the Half Shell 24

half-dozen oysters, pink peppercorn mignonette, apple cocktail sauce

Crab Louie 22

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

Moules au Vadouvan 22

spring peas, pearl onions, miche

OUR FARMS

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



PLAT PRINCIPAL

Scallops 38

fennel jam, kohlrabi, pickled pistachio, burnt carrot, sauce normande

Steelhead Trout 36

clams, fennel, mirepoix, sauce bois boudran

Pan Seared Seabass 52

potato-leek puree, peas, pebble creek mushrooms, asparagus, preserve lemon relish

Magret de Canard 42

rohan duck, escarole, golden raisins, pinenuts, spaetzle, port gastrique

Poulet a la Forestiere 36

half freedom ranger hens, baby kale, wild mushroom creme, chive oil

Colorado Rack of Lamb 52

colorado lamb, herb infused breadcrumbs, dijon, beets, radish, sauce robert

Artichoke Barigoule 36

braised artichokes, thumblina carrot, fine herbs

LUXE

Tournedos Rossini 95

7oz prime filet, Hudson Valley foie gras, Madeira truffle glaze

Market Procured Steak MP

chef's featured cut of beef

Filet au Poivre 70

angus tenderloin, cognac creme, cipollini onion, roasted maitake

New York Frites 69

12oz center cut, sauce bearnaise, pommes frites

LES PÂTES

Garganelli Pistou 30

cherry tomato, spring onion, pebble creek mushrooms, hazelnut-arugula pistou

Parisienne Gnocchi 30

charred romanesco, lemon-basil curd, arugula coulis

Campanelle 33

braised wild boar ragout, parmesan, arugula

Shrimp Risotto 35

blue prawns, peas, jamón de bayon, seafood brodo

ACCOMPAGNEMENTS

Asparagus et Oeuf 10

sunny side egg, herbed breadcrumbs, anchoiade sauce

Pommes Lyonnaise 10

cipollini onion, lardon, peas, whole grain mustard

Beets au Chèvre 10

roasted baby beets, radish, evergreen lane chèvre

Haricot Vert au Beurre Noisette 9

garlic-hazelnut crumble, apricot mustard, brown butter

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

All cocktails are hand-crafted using freshly squeezed lemon and lime juices.

Margaux Espresso Martini 18

wheatley vodka, amaro, espresso, demerara

The Secret Garden 18

house white, rosemary dill honey syrup, captain's white rum, lemon juice, pear puree, green apple juice, cucumber, fennel, soda

Calder Plaza 18

union mezcal, agave syrup, lime, red bell pepper, thyme shrub

It's Not a Phase, Mom! 18

astral blanco tequila, maraschino luxardo liqueur, creme de violette, lime, orgeat, habanero bitters, edible flowers (**contains nuts**)

Eau d'Hibiscus 18

aviation gin, thatchers blood orange liqueur, hibiscus syrup, lemon, grapefruit fever tree soda

Margaux Signature Old Fashioned 18

buffalo trace bourbon, remy vsop, demerara, angostura, orange bitters

Lady Lavender 18

tanqueray gin, lemon, lavender syrup, lemon, domaine de canton, sugared lemon curl

Fire Dance 20

kikori japanese whiskey, cherry blossom infused demeara, long road cherry liqueur, cherry vanilla dark bitters

Le Serre Spritz 18

cucumber infused ketel one, st. germaine, lime, agave syrup, mint

Broken Bike 18

cynar, orange juice, arte latino cava

DRAFT BEER

Brew Detroit 10

cerveza del ray

Bell's Brewery 10

oberon

Stella 10

Harmony Brewery 10

sunset chaser neipa

Yuengling 10

Blake's Hard Cider 10

original apple

BOTTLED BEER

Saison Dupont 10

Bells Two Hearted IPA 7

Founders All Day IPA 7

Blakes Seasonal Cider 7

Estrella 7

Rotating Seltzer 7

Athletic Non-Alcoholic 7

COCKTAIL FOR A CAUSE

BISSEL PET FOUNDATION "UNTIL EVERY PET HAS A HOME"

Meowgarita 18

jalapeño infused tequila, cointreau, lime, simple syrup

N/A COCKTAILS

Green Thumb 14

n/a juniper spirit, basil syrup, kiwi puree, lime, mint bitters

Don't Forget the Spritz 14

ish spritz, strawberry syrup, lemon

Summer Smash 14

honey peach syrup, lime, peach puree, mint, soda

Lavender Haze 14

butterfly pea tea, lemon, lavender syrup, soda

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WINE

WHITE

Château de Montfort 15 | 56
chenin blanc | loire valley, france

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

Ramey 24 | 96
chardonnay | russian river valley, ca

Jean-Claude Poisson 15 | 66
chardonnay | burgundy, france

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

ROSÉ & SPARKLING

Bouvet Ladubay 17 | 68
brut | loire valley, france

Veuve Ambal 15 | 66
brut rosé | burgundy, france

RED

Château du Caillau 14 | 52
malbec | cahors, france

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

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

Admire 20 | 80
pinot noir | sonoma, california

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

Margaux & Far Niente Wine Dinner

Five courses. Exceptional wines. An intimate evening at Margaux with Far Niente Wine Estates.

Friday, April 17 6:30-8:30pm

Reserve your seat today.