



Starters

Pulled Pork Lettuce Wraps with peanut pesto, charred cabbage apple slaw & pork jus (GF)	11.95
Spiced Lamb Meatballs with scallions, red peppers, chopped peanuts and coconut curry broth & grilled flatbread	12.95
Seared Sea Scallops over cucumber carpaccio with baby greens, extra virgin olive oil & citrus reduction (GF)	15.95
Roast Shrimp Skewer with tomato gazpacho & brunoise vegetables (GF)	10.95
Goat Cheese Stuffed Squash Blossoms & roast tomato aioli	10.95
Crispy Fried Oysters tossed in Cajun seasoning with honey lemon aioli	14.95
The King Henry: Deer Creek Reserve Cheddar, St. Stephen Camembert, Speck, Chorizo El Rey, Pickled Watermelon Rind, Bing Cherry Relish & Toast Points	17.95
Pamlico Sound Crab Cakes and Crispy Shrimp with salted cucumber salad & lemon butter	12.95
Fried Calamari with chipotle pesto & bacon buttermilk ranch	12.95
CrouchingTigerHiddenNinja: Tempura Lobster Smoked Salmon Roll + Yellowfin Tuna Roll, wasabi, soy sauce & pickled ginger (GF)	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	14.95
Chilled Platter of Steamed Old Bay Shrimp in the Rough (GF)	1/4 lb. \$11.95 1/2 lb \$18.95
*Service of a Half Dozen Freshly Shucked Hog Island Bay, VA Oysters on the Half Shell with mignonette (GF)	12.95
*Chilled Fruit De Mer of Oysters, Crabmeat, Shrimp in the Rough, Horseradish, Mignonette & Cocktail Sauce	16.95pp

Broths & Greens

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Creamy Tomato Basil with toasted sunflower seeds (GF)	9.95
Organic Baby Greens with buffalo milk mozzarella, heirloom cherry tomato, radishes, basil oil & white balsamic roasted tomato vinaigrette (GF)	11.95
Iceberg Lettuce Wedge with cherrywood smoked bacon, plum tomatoes, cucumbers, red onion & buttermilk bleu dressing (GF)	11.95
Traditional Caesar Salad with herb croutons & fresh reggiano parmesan	10.95
Mixed Greens of Local Leaf with julienne vegetables, Dijon vinaigrette, gorgonzola & house-made pickled cucumbers (GF)	9.95
Romaine Salad with chicory, endive, tomatoes, bacon bits, onions & blue cheese (GF)	10.95

Margaux's Entrees

~These Entrees Are Served With A Mixed Green Salad

~Angel Hair with sauteed shrimp, fresh plum tomato sauce & beurre blanc edge	22.95
~Zucchini & Eggplant Parmesan with penne pasta	19.95
~Grilled Chicken Breast with penne pasta, roast peppers, corn, goat cheese, oven dried tomatoes, arugula, pesto & balsamic reduction	21.95

***Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**
(V) = Vegan (GF) = Gluten Free

Chef Pettifer Summer Provisions**27 June 17**

Almond Crusted NC Mountain Trout with lemon butter orzo, honey glazed carrot puree, assorted baby beets & beet coulis	19.95
Grilled Swordfish over a corn cherrywood smoked bacon lobster chowder with fingerlings & green beans	29.95
Tillamook Cheddar Dill Relish Crusted Grouper with ratatouille & red bliss mash	31.95
Bourbon Glazed Salmon over sweet potato puree, parmesan asparagus drizzled with caramelized shallot vinaigrette (GF)	26.95
Yellowfin Tuna with local foraged chanterelle mushroom roasted fennel tarragon butter, fingerling potatoes & asparagus (GF)	29.95
Local North Carolina Shrimp & Grits with roasted red pepper poblano cheese grits & tomatillo sauce (GF)	29.95
Grilled NY Strip with roasted Tuscan butternut squash artichoke red onion relish & horseradish cream (GF)	37.95
Grilled Filet of Beef with wild mushroom tarragon butter, asparagus & red wine reduction (GF)	39.95
Pan Roasted Australian Lamb Tenderloin with caramelized onion pear potato hash, rainbow beet greens & red wine reduction (GF)	23.95
Spice Crusted Broken Arrow Ranch Antelope with antelope sausage gravy, NC collard greens & Cat Head biscuit	33.95

Vintage: Circa 1992

Grilled Filet of Beef with Roquefort crumbles, potatoes Anna, sauce bordelaise & fresh market vegetables	39.95
Mustard Seared Calves Liver with red wine vinegar, caramelized onions & bacon strips	21.95
Crispy Peppered Long Island Duckling with Market vegetables, sweet potato mash & raspberry sauce (GF)	28.95

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$21.95pp All Evening 32.95
Early Byrd Hours Tues-Fri 5:30p-6:30p \$21.95 Per Personality.
After 6:30p Original Price of \$32.95 Applies
Saturday Evening Prix Fixe Menu Is \$32.95 Per Person All Evening
MommaRule: Plates Served The Way Momma Serves Them: As Is

First Course (Choose One)

Caesar Salad with herb croutons
Cheese Service: Sbrinz + Buttermilk Bleu + Sofia + Toast Points
Squash Fries with fresh tomato sauce
Crabcake with Old Bay remoulade
Herb Tenderloin Skewer with cole slaw
Cup of Creamy Tomato Basil Soup w toasted sunflower seeds
BBQ Chicken & Cheddar Quesadilla
Fried Shrimp with chow-chow

Second Course (Choose One)

Herb Grilled Angus Cafe Strip with balsamic mushroom jus (GF)
Grilled Pork Chop with bbq sauce (GF)
Saute Shrimp with spinach, lemon garlic white wine butter, penne & parmesan sprinkles
Seared Scallops with sauteed spinach, sticky rice, pineapple salsa & sriracha aioli (GF)
Grilled Salmon with mashed potatoes, zucchini & beurre blanc(GF)

Third Course (Choose One)

Chocolate Mousse (GF)
French Vanilla Cheesecake
Profiterole with chocolate sauce & toasted almonds
Margaux's Creme Brulee (GF)
Key Lime Pie
Apple Cinnamon Bread Pudding

Substitutions Politely Declined. While Modifications & Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine & The Efficiency Of Our Service.
Parties Of 5 Or More A 20% Gratuity Is Added To The Bill. \$10 Split Plate Fee Available.

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