



Starters

Lobster Ricotta Stuffed Squash Blossoms with tomato basil remoulade	15.95
King James Roasted Summer Vegetable Tacos with charred jalapeno cream	10.95
Chashu Style Pork Belly with diced mango & drunken red cabbage (GF)	12.95
Crispy Fried Oysters with cucumber salad & togarashi lime aioli	15.95
Pamlico Sound Crab Cakes and Crispy Shrimp with pickled Juliette green tomatoes N okra & lemon butter	12.95
#R-E-S-P-E-C-T: Thomasville Tomme, Sandy Creek, Salami Napoli, JoCo Ham, Cornichons, Marcona Almonds, Apricot Compote, Grain Mustard & Points	17.95
Fried Calamari with curry onion aioli & bacon ranch	14.95
Phat Samurai 50-50: Yellowfin Tuna Avocado Roll + Eel Cucumber Roll with Unagi Sauce, soy sauce, wasabi drizzle & pickled ginger	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 Shooting Point Salts, VA Oysters on the Half Shell with mignonette (GF)	12.95
*Fruit De Mer: Chilled Shellfish Platter of Oysters, Shrimp in the Rough, Crabmeat, Mignonette, Horseradish & Cocktail Sauce (GF)	16.95pp

Broths & Local Leaf

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Cream of Tomato (GF)	9.95
Heirloom Tomatoes with Fresh Mozzarella, tomato water, pesto, aged balsamic & toasted pine nuts (GF)	13.95
Chophouse of marinated feta, kalamata olives, romaine, hummus, baba ghanouj, tomatoes & toasted pita	12.95
Organic Baby Greens tossed with roasted corn, Celebrity Dairy Chevre, cherrywood smoked bacon & cilantro maple vinaigrette (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 with chicory, endive, tomatoes, bacon bits, onions & bleu 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	23.95
~Roasted Portobello Napoleon with local Summer squashes, roma tomatoes, spinach with roasted red pepper chimichurri (GF)(V)	19.95
~Mediterranean Chicken Kabobs over jasmine rice, local cherry tomato cucumber salad, cilantro jalapeno hummus topped with tzaziki & marinated feta (GF)	22.95

***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 Late Summer Fare**18 August 18**

Blackened Mahi Mahi with cherrywood smoked bacon grit cake, pickled okra, marinated cherry tomatoes & goat cheese buttermilk ranch	28.95
Sesame Ginger Crusted Grouper with mango chili black bean relish, hoisin sauce & sweet potato mash	33.95
Seared Jumbo Scallops over black beans, roasted corn, roma tomatoes, wilted spinach, tomatillo salsa & chorizo (GF)	31.95
Grilled Yellowfin Tuna with roasted Vidalia onion sauce, red bliss mash, lemon garlic broccoli rabe, horseradish seed mustard & tarragon cream (GF)	33.95
Roasted Salmon Over Duck Fried Potatoes, Sweet Lima Bean Basil Puree, oyster mushrooms, rocket topped with herb cream (GF)	28.95
Pan Fried Crab Cakes over polenta, spinach & topped with a horseradish sriracha remoulade	32.95
Grilled Filet of Beef with roasted butternut artichoke cipollini relish, balsamic jus, saute spinach & pesto (GF)	39.95
Pan Roasted Duck Breast over fingerlings & rocket with blueberry rhubarb chutney and honey mascarpone plate sauce (GF)	27.95
Grilled Angus NY Strip with horseradish butter, mashed potato & saute broccoli (GF)	37.95
Roasted Goat Cheese Rosemary Crusted Rack of Lamb with polenta & marinated Ballard Farms cherry tomatoes	37.95

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

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$24.95pp All Evening Early Byrd Hours Tues-Fri 5:30p-6:30p \$24.95 Per Personality. After 6:30p Original Price of \$34.95 Applies Saturday Evening Prix Fixe Menu Is \$34.95 Per Person All Evening MommaRule: Plates Served The Way Momma Serves Them: As Is	34.95
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First Course (Choose One)

Caesar Salad with herbed croutons & reggiano sprinkles
Tempura Yellowfin Tuna Roll with wasabi drizzle
Beef Tenderloin Skewer with horseradish cream (GF)
Crab Cake with red cabbage slaw
Cup of Silky Smooth Summer Squash Soup (GF)
Fried Shrimp with peach salsa

Second Course (Choose One)

Herb Grilled Angus Cafe Strip with wild mushroom madeira cream sauce (GF)
Grilled 6 Ounce Pork Chop with charred poblano tomato bbq sauce (GF)
Saute Shrimp with penne pasta, spinach, marinara & parmesan
Saute Scallops with sticky rice, spinach & mango salsa (GF)
Grilled Salmon with mashed potatoes & beurre blanc (GF)

Third Course (Choose One)

Profiterole with dark chocolate sauce & almonds
French Vanilla Cheesecake
Dark Chocolate Mousse (GF)
Margaux's Creme Brulee (GF)
Key Lime Pie
Maple Blueberry Bread Pudding

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