

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

FRUITS & GRAINS

- PASTRY BASKET** 14
 croissant, pain au chocolate, seasonal scone
- SEASONAL FRUIT PLATE** 12
 sliced fruit & fresh berries
- TRADITIONAL OATMEAL** 9
 brown sugar, dried fruits, warm syrup
- GREEK YOGURT PARFAIT** 11
 seasonal berry compote, honey-roasted granola
- GRAPEFRUIT SUPRÊMES** 9
 fresh grapefruit, passion fruit yogurt
- CHIA SEED PUDDING** 12
 candied almonds, banana, fresh berries

Everlasting Rosé

sommelier's selection of everlasting rosé
 choice of still or sparkling to accompany
 your entire brunch

SIGNATURES

- BRIOCHE FRENCH TOAST** 18
 tahitian vanilla, blueberry, meyer lemon curd
- HASHBROWN WAFFLE** 22
 poached eggs, hollandaise, applewood-smoked bacon
- LINGONBERRY PANCAKES** 16
 whipped ricotta, shaved foie gras, maple syrup
- MARGEAUX BREAKFAST SANDWICH** 16
 mornay, eggs royale, bacon, bibb lettuce
- HAND-GROUND STEAK TARTARE*** 16
 cornichon, anchovy aioli, caper
- MARGEAUX CHEESEBURGER** 18
 caramelized onion, arugula, comté
- TRUFFLE AVOCADO TOAST** 14
 friesse, spinach & artichoke duxelle, parmesan
- ARTISAN CHEESE CART** 7 per ounce
 chef's selection of cheeses served tableside



Croissants Benedicts

poached eggs, sauce béarnaise, sautéed spinach

- PARIS HAM** 18
- SMOKED SALMON** 23
- MAINE LOBSTER** 27



Premium Shellfish

- CHILLED PRAWNS** 24
- POACHED HALF MAINE LOBSTER** 30
- CHEF'S SELECTION OF OYSTERS*** 18 per 1/2 dozen
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- SHELLFISH PLATTER**
- small** - 3 shrimp, 3 oysters, mussels 22
- medium** - 3 shrimp, 3 oysters, mussels, king crab 35
- large** - 6 shrimp, 6 oysters, mussels, king crab 70
- GRANDE SHELLFISH TOWER*** 149
serves 4 to 6

SOUPS & SALADS

- BUTTER LETTUCE** 12
 laclare farms chèvre, shaved radish, crème fraîche dressing
 add shrimp | 6 add chicken | 6 add salmon | 7
- BLUE CRAB & ENDIVE CAESAR** 19
 caper aioli, parmigiano-reggiano, herbed bread crumbs
- ROASTED BEETS & GOAT CHEESE** 16
 wild arugula, hazelnuts, cassis vinagrette
- SEASONAL MARKET SOUP** 12
 chef's daily soup
- FRENCH ONION SOUP** 14
 baguette crostini, cave-aged gruyère, chive

EGG SPECIALTIES

- LYONNAISE OMELETTE** 18
 caramelized onions, bacon lardons, white cheddar
- EGG WHITE FLORENTINE OMELETTE** 18
 spinach, goat cheese, roasted tomatoes
- HEARTH-BAKED QUICHE DU JOUR** 15
 chef's daily quiche
- FRENCH OMELETTE** 18
 fines herbes, gruyère, petite salad
- BRAISED SHORTRIB & EGGS** 23
 boursin polenta, poached eggs, mushrooms
- CROQUE MADAME CREPES** 17
 bread crumbs, paris ham, mornay, sunny side up egg

SIDES

- TOAST** 4
- POTATO RÖSTI** 4
- BREAKFAST POTATOES** 6
- APPLEWOOD-SMOKED BACON** 6
- PORK SAUSAGE** 5
- TURKEY BACON** 6

Sweet Endings

- NUTELLA STICKY BUN**
 tahitian vanilla brioche, toasted hazelnut
 6

- CROISSANT BREAD PUDDING**
 orange, bourbon caramel
 7

- CHOUQUETTES**
 pâte à choux, hazelnut mousse, orange marmalade
 9