

MICHAEL MINA
MARGEAUX
Chicago Illinois
BRASSERIE

HORS D'ŒUVRES

- LA VIENNOISERIE** 14
croissant, pain au chocolate, orange scone
- NUTELLA STICKY BUN** 9
warm tahitian vanilla brioche, brown sugar, toasted hazelnut
- SEASONAL FRUIT PLATTER** 12
sliced fruit and fresh berries
- BOWL OF BERRIES** 14
tahitian vanilla chantilly
- GRAPEFRUIT BRÛLÉE** 6
coconut palm sugar, tahitian vanilla
- GRANOLA MAISON PARFAIT** 10
orange blossom labneh, seasonal fruit
- SMOKED SALMON PLATE** 15
toasted brioche, traditional accompaniments

Les Boissons

COFFEE 4

- FRENCH PRESS SM 4.5 LG 9.5
ESPRESSO 4 DOUBLE ESPRESSO 5.5
CAPPUCCINO 5.5 HOT TEA PRESS 7

Juices & Smoothies

- | | |
|------------------|----------------------|
| ORANGE JUICE | BERRY SMOOTHIE |
| GRAPEFRUIT JUICE | BANANA-PEANUT BUTTER |
| GREEN APPLE-ADE | TROPICAL MANGO |
| 8 each | 12 each |

Croissants Benedicts

poached eggs, béarnaise, bloomsdale spinach

PARIS HAM 18

SMOKED SALMON 22

MAINE LOBSTER 25

MAIN COURSES

- CROQUE MADAME** 17
country miche, gruyère fondue, paris ham, sunny-side egg
- HEARTH-BAKED QUICHE DU JOUR** 15
chef's daily quiche creation
- AMERICAN IN PARIS** 17
two eggs any style, nueske's bacon, pommes rösti
tomato provençal, toast
- FRENCH OMELETTE** 18
fines herbes, gruyère, petite salade
- EGG WHITE OMELETTE** 18
bloomsdale spinach, avocado, fines herbes
- STEAK AND EGGS** 21
piperade, pommes rösti
- FRENCH TOAST** 18
tahitian vanilla, blueberry, meyer lemon curd
- BUTTERMILK PANCAKES** 16
maple, grand marnier chantilly, rhum-roasted banana
- HUNTER'S-STYLE WAFFLE** 18
duck confit, swiss chard, sauce à la chasseur

SIDE ORDERS

- | | | |
|--------------------------|----------------|----------------------|
| APPLEWOOD-SMOKED BACON 5 | POMMES RÖSTI 4 | BREAKFAST POTATOES 4 |
| PARIS HAM 5 | TURKEY BACON 5 | TOMATO PROVENÇAL 4 |
| TOULOUSE SAUSAGE 5 | TOAST 4 | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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HORS D'ŒUVRES

pour la table

DUCK WINGS À L'ORANGE 16
 grand marnier gastrique, orange zest

MOULES FRITES 28
 p.e.i mussels, vermouth, garlic butter, herb fries

ROASTED BONE MARROW 18
 vadouvan, oxtail marmalade, meyer lemon confit

CHEF'S SELECTION OF CHARCUTERIE 16
 country pâté, jambon de bayonne, saucisson sec

ARTISANAL FRENCH CHEESE SELECTION 21
 fruit-nut baguette, honey, seasonal preserve

FOIE GRAS PARFAIT 18
 preserved cherry, warm brioche, grilled knob onion

ESCARGOTS À LA BORDELAISE 17
 parsley, garlic, porcini mushroom, puff pastry crumble

SWEETBREADS AIGRE-DOUX 15
 baby fennel, fried caper, golden raisin

HAND-GROUND STEAK TARTARE 15
 potato gaufrette, spicy cornichon, egg yolk

WOOD-FIRED OYSTERS 19
 bacon, leek, pernod crème

TOMATO TATIN 18
 caramelized onion, marinated buratta, warm tomato vinaigrette

PLATS DE RÉSISTANCE

ARCTIC CHAR AUX LENTILLES 28
 sunchoke, beluga lentil, pedro ximénez reduction

DOVER SOLE À LA MEUNIÈRE 70
 white asparagus, brown butter, lemon confit

LOUP DE MER 36
 sauce bouillabaisse, fennel, saffron potatoes, rouille toast

BUTTER-ROASTED MAINE LOBSTER 45
 sauce américaine, thumbelina carrots, tarragon

DRY-AGED ROHAN DUCK BREAST 34
 michigan cherry, chanterelle, cognac jus

ROASTED RACK OF LAMB 52
 fresh chick pea, piquillo pepper, lamb rib croustillant

HERITAGE CHICKEN RÔTI 35
 maitake mushroom, braised bacon, sauce à la chasseur

*Warm Camembert
 Truffle Baguette*
 9

Fruits de Mer

DAILY CRUDO 16

CHILLED LOBSTER 24

CHILLED PRAWNS 24

SEA URCHIN À LA GRECQUE 22

CHEF'S SELECTION OF OYSTERS 36 *per dozen*

BLUE CRAB REMOULADE 25

PETIT SHELLFISH PLATEAU 75

GRANDE SHELLFISH TOWER 165

SOUPES & SALADES

SOUPE À L'OIGNON GRATINÉE 15

baguette crostini, cave-aged gruyère, chive
add black truffle duxelles & braised oxtail +8

CORN & LEEK VELOUTÉ 16

black truffle, maryland blue crab, lovage

BUTTER LETTUCE 14

finest herbes, shaved radish, crème fraîche dressing

SALADE NIÇOISE 22

hearts of lettuce, confit tuna, haricot vert, lemon-garlic aioli

'L'ARTICHAUT' 20

warm baby artichoke, foie gras, crispy chicken skin, truffle vinaigrette

Les Steaks Frites

all steaks are usda prime charcoal-grilled
 served with pommes frites and béarnaise

8 oz BAVETTE* 28

8 oz FILET MIGNON* 46

12 oz NY STRIP* 38

16 oz RIB EYE* 50

add to any of the above:

STEAK "FOIE POIVRE" +12
 green peppercorn, shallot confit, fourme d'ambert

ACCOMPAGNEMENTS

SALADE VERTE 8

POMMES PURÉE 10

SUMMER RATATOUILLE 12

CREAMY WILD MUSHROOMS 14

PETITS POIS À LA FRANÇAISE 12

MACARONI GRATINÉE 12

POMMES FRITES 9

M I C H A E L M I N A
M A R G E A U X
Chicago Illinois
B R A S S E R I E

Champagne Cart

IRON HORSE SPARKLING WINE
CUVÉE MICHAEL MINA
 green valley of russian river valley, california 2012 16

CHARTOGNE TAILLET CUVÉE ST. ANNE
 merfy, champagne, france NV 19

RUINART BLANC DE BLANC
 reims, champagne, france NV 24

KRUG GRAND CUVÉE
 reims, champagne, france NV 45

BILLECART-SALMON ROSÉ
 mareuil-sur-ay, champagne, france NV 31

RED

CHÂTEAU THIVIN BEAUJOLAIS, BROUILLY
 burgundy, france 2014 13

DOM. DE MONTILLE BOURGOGNE
 burgundy, france 2013 22

BANSHEE PINOT NOIR
 sonoma coast, california 2015 15

FAURY ST. JOSEPH VIEILLES VIGNES
 rhône, france 2012 16

CHÂTEAU LA CROIZ DE CABUT MERLOT BLEND
 blaye côtes de bordeaux, france 2010 10

DOM. DE MAUCAILLOU MARGEAUX
 bordeaux, france 2012 20

RAMEY RED WINE CLARET
 napa valley, california 2014 18

LIONEL OSMIN & CIE CAHORS
 southwest france 2012 11

WHITE

DOMAINE DES QUATRES ROUTES
MUSCADET SÈVRES-ET-MAINE SUR LIE
 loire valley, france 2013 9

JOSEF LEITZ RIESLING DRAGONSTONE
 rheingau, germany 2015 12

JOLIVET SAUVIGNON BLANC ATTITUDE
 vin du val de loire, france 2015 10

DOM. GUIBERTEAU SAUMUR 'LES MOULINS'
 loire valley, france 2015 16

PATRICK PIUZE CHABLIS TERROIR DE CHICHÉE
 burgundy, france 2015 14

MAISON NICOLAS POTEL MÂCON-VILLAGES
 burgundy, france 2013 15

EVENING LAND VINEYARDS CHARDONNAY
'SEVEN SPRINGS'
 eola-amity hills, oregon 2014 22

Everlasting Rosé

DOMAINE DU GRAND BOUQUETEAU CHINON
 loire valley, france 2015
made from all cabernet franc, this rosé combines the complexity of a red wine with the liveliness and brightness of a white wine; it is soft and perfumed, and finishes on crisp and gentle notes

DOM. COMTE ABBATUCCI AJACCIO FAUSTINE
 corsica, france 2015
made from predominately sciacarellu, a not-so-well known grape, this wine shows flavors of apricot, tangerine and white flowers. the finish is long and lingering

30

COCKTAILS

CREEK RAN DRY 13
 st. george pear brandy, pineau des charentes
 dry vermouth, dolin véritable g n p y des alpes

ISLANDS IN THE STREAM 12
 citadelle gin, coconut cream, amaro di angostura
 lime, orange bitters

SUN ALSO RISES 14
 bols genever, earl grey-infused bianco vermouth
 apricot, tiki bitters

GREEN HILLS OF AFRICA 13
 banks 5 rum, cocchi americano rosa, matcha, lemon
 jasmine tea & grapefruit cordial, egg white, prosecco

LOVEABLE TRIXTER 15
 aylesbury vodka, aperol, raspberry, rhubarb
 dry cura o, lemon, egg white, champagne

LE VIEUX CORPS 15
 hine cognac, house-made rock & rye
 cocchi americano rosa, "herbstura"

RUNAWAY BRIDE 13
 dubonnet rouge, espol n tequila, yellow chartreuse
 ferrand orange cura o, celery bitters

SON OF A PREACHER 13
 four roses bourbon, pommeau de normandie
 toasted pecan demerara

SQUARED AWAY 13
 rittenhouse rye whiskey, drouhin calvados, px sherry
 roasted banana, bitters

BEER

On Tap

REVOLUTION BREWING ANTI-HERO
 india pale ale chicago, illinois 6.5% abv 8

ST. SYLVESTRE GAVORCHE
 bi re de garde st. sylvestre-cappel, france 8.5% abv 14

KRONENBOURG 1664
 lager strasbourg, france 5.5% abv 7

GREAT LAKES GOLD
 dortmunder cleveland, ohio 5.8% abv 7

ERIC BORDELET ARGELETTE SYDRE 2014
 cider normandy, france 4.5% abv 45 (750ml)

GOOSE ISLAND SOFIE
 saison chicago, illinois 6.5% abv 8

3 FLOYD'S ALPHA KING
 india pale ale munster, indiana 6.7% abv 8

FOUNDER'S BREAKFAST STOUT
 imperial stout grand rapids, michigan 8.5% abv 9

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CHOCOLATE MACARON

fresh raspberry, valrhona jivarra crèmeux

11

BANANA TARTE TATIN

citrus caramel, miel de provence ice cream

12

COUPE GLACÉE

cherries jubilee, vanilla bean ice cream

10

MILLE-FEUILLE

vanilla pastry cream, caramelized puff pastry

10

WARM FRENCH CRULLERS

orange cardamom, meyer lemon curd

9

CRÈME BRÛLÉE TART

klug farm stone fruit, crème fraîche sherbet

12
