

BISTRO MARGOT

LUNCH

12:00 pm – 3:00 pm seven days a week

SOUP OF THE DAY

Cup \$3.95 Bowl \$4.95

FRENCH ONION SOUP

gruyere cheese, house crostini

Cup \$4.95 Bowl \$5.95

*NICOISE SALAD	\$14
mixed greens, seared ahi tuna, 6 minute egg, green beans, fingerling potatoes, olives, anchovies, herb mustard and olive vinaigrette	
CAESAR SALAD	\$12
romaine, house made caesar dressing, shaved parmesan, garlic crostini, grilled chicken breast	
COQ AU VIN POT PIE	\$12
herb roasted chicken, simmered with mushrooms carrots & white wine, baked with puff pastry and parmesan cheese. Served with side house salad	
BOEUF BOURGUIGNON POT PIE	\$12
tri tip, carrots, onions, potatoes, and mushrooms simmered in Oregon red wine, baked with puff pastry. Served with side house salad	
ROASTED VEGGIE SANDWICH	\$10
roasted seasonal veggies, goat cheese, balsamic aioli, on baguette	
*THE FRENCH DIP	\$10
roast tri tip, gruyere, sautéed onions, roasted garlic aioli on baguette with house ajus	
GRILLED CHEESE AND TOMATO SOUP	\$9
add bacon	\$2
GRATIN DE MACARONI	\$12
gruyere béchamel, bacon, black truffle oil, brioche bread crumbs, Rogue River blue cheese served with mixed greens and lemon vinaigrette	
QUICHE OF THE DAY	\$12
served with mixed greens and lemon vinaigrette	

*Consuming raw or undercooked meats and seafood can increase your risk of foodborne illness