

316 Main Street
Pineville, NC 28134
704.889.0470
CALL AHEAD TO GO!
ASK ABOUT OUR LUNCH SPECIALS

MARGAUX'S

Wine, Pizza & Market

T W Th 11:30a - 9p
F Sat 11:30a - 10p
Sun 12p - 8p
margauxswine.com

CHARCUTERIE & CHEESE BOARDS

All boards come with nuts, Chef's choice of preserves, Italian olives, seasonal fruits & crackers (*Gluten Free crackers upon request*)

THE CHEESES

Honey & Fig Goat Cheese - N. Carolina
Smooth, classic & sweet chèvre

Brie - France
Creamy, rich and irresistible

Saint Nectaire - France
Semi soft and flavorful, slight acidity

Hooks 3 Year Cheddar - Wisconsin
Acidic, sharp and tangy

Morbier - France
Subtle and sweet, fruity

Gorgonzola Dolce - Italy
Sweet, buttery and mild

Boerenkaas Gouda - Holland
Fruity and tangy

Maple Bourbon Goat Cheese - Wisconsin
Creamy, smooth & flavorful

Manchego Cheese - Spain
Firm and buttery

THE MEATS

Jamón Serrano - Spain
Dry-cured, sweet

Sweet Soppressata - Virginia
Hints of fennel, pink peppercorn & coriander

Coppa Piccante - Italy
Red pepper pop of flavor, hints of paprika

Szechwan Lemongrass Peppered Salami - Colorado
Citrus and mild

Prosciutto Rustico - Italy
Sweet, buttery, salty

Bresaola - Italy
Aged beef, lean and tender

Black Truffle Salami - Colorado
Buttery



KITCHEN SPECIALTIES

Chef Select Charcuterie 28
International and domestic selection of 4 meats and 3 cheeses

Two+Two 18
Choose 2 meats and 2 cheeses
Each Additional Item 4

The Ringstrasse 15
A salty and mild German Bratwurst and a spicy Vienna sausage paired with a soft, warm pretzel and Lusty Monk mustard

Edythe's Meatballs 12
Three slow-cooked meatballs topped with mozzarella with shaved Parmesan, a dollop of marinara and fresh parsley

Hummus Board 10
Classic hummus served with toast points, fresh red peppers, carrots and celery

Cheesy Garlic Bread 9
Garlic butter and house cheese melted on a French style baguette with a side of marinara sauce

OUR HOUSE SPECIALTY

BUILD YOUR OWN PIZZA

St. Louis-Style Cheese Pizza 12

Toppings \$1 ea

Pepperoni, Italian Sausage, Prosciutto, Salami, Onions, Green Peppers, Banana Peppers, Mushrooms, Black Olives, Artichokes, Pineapple, Eggplant, Rocket Salad, Basil, Tomatoes

Specialty Topping \$3 ea

Grilled Chicken



SPECIALTY ST. LOUIS-STYLE PIZZAS

The Sicilian 14

Italian sausage, pepperoni, black olives, green peppers, red onions

The Super Tuscan 14

Prosciutto, Italian sausage, pepperoni

The Mushroom 14

Wild mushrooms, roasted garlic, white truffle oil, topped with rocket salad, no tomato sauce

The Mayor's Wife 13

Roasted eggplant and red pepper, marinated tomatoes, basil

Margaux's Southern Heat 15

Grilled chicken, buffalo sauce, house blend of cheeses, red onions, jalapeños and served with a side of ranch

Pizza D'Maui 14

Pineapple and prosciutto

MEDITERRANEAN PIZZAS

The Parmigiana 14

Marinated tomatoes, buffalo mozzarella, rocket salad, prosciutto, parmesan, tomato sauce

Margherita 13

Tomato sauce, buffalo mozzarella, basil

Bianca 13

Garlic oil, buffalo mozzarella, parmesan, house cheese blend, topped with rocket salad, no tomato sauce

Capricciosa 14

Buffalo mozzarella, tomato sauce, artichokes, mushrooms, prosciutto, black olives

Margaux's 14

Prosciutto, basil, buffalo mozzarella, tomato sauce

SPECIALTY ST. LOUIS-STYLE CALZONES

The Pineville Calzone 14

Stuffed with salami, pepperoni, basil, and a side of marinara

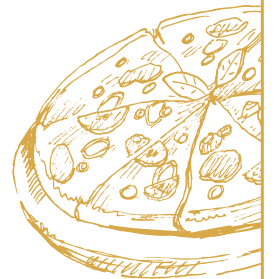
Cheese Calzone 12

Toppings \$.75 ea

Pepperoni, Italian Sausage, Prosciutto, Salami, Onions, Green Peppers, Banana Peppers, Mushrooms, Black Olives, Artichokes, Pineapple, Eggplant, Rocket Salad, Basil, Tomatoes

Specialty Topping \$3 ea

Grilled Chicken



- Cauliflower Crust & Vegan Cheese Option Available Upon Request - - Shredded Mozzarella Available Upon Request -

SALADS

Margaux's House Salad 12

Italian mixed greens, artichoke hearts, pimentos, red onions, grated parmesan, red wine vinaigrette

Apple Pecan Chicken Salad 14

Mixed greens, grilled chicken, house-made candied pecans, feta cheese, red onions, apple slices and a lemon vinaigrette dressing

Missy's Classic Salad 11

Mixed greens, cherry tomatoes, mushrooms, black olives, green peppers, house cheese, red onion and pepperoncinis with a red wine vinaigrette; (add chicken \$3)

DRINKS

Fountain Drinks 2

Coca-Cola, Diet Coke, Coke Zero, Sprite, Orange Fanta, Lemonade

Bottled Drinks 3

Sweet & Unsweet Tea, Raspberry Tea, or Smart Water

Visit our market selections for additional cold beverages.

SANDWICHES & ENTRÉES

All sandwiches served with chips topped with Parmesan and dill.

Mike Gerin Italian Sausage 12

Traditional Italian sausage flattened and topped with marinara sauce, green pepper, onion and house cheese; served on a hoagie roll

Cuban 12

A traditional hot, pressed Cuban sandwich; made from southern pulled pork, Italian prosciutto, topped with provolone cheese, Lusty Monk Mustard & pickles



Chicken Salad Sandwich 11

Gourmet, white meat chicken salad with crunchy celery, romaine lettuce and freshly sliced roma tomatoes; served on organic 21 whole grain bread

Meatball Sandwich 12

Made-from-scratch meatballs with red sauce and creamy, melted house blend of cheeses; served on a hoagie roll

Lasagna 13

A classic beef and pork lasagna made with mozzarella, ricotta and topped with house cheese

MARGAUX'S



Wine, Pizza & Market



ABOUT MARGAUX'S

— OLD WORLD TRADITIONS —

Nestled in the heart of Pineville and located in a 100-year-old historic building, Margaux's Wine, Pizza & Market welcomes you to experience old-world wines, friendly faces, and new experiences. We look forward to meeting you and introducing you to wines that have been grown in vineyards for over 300 years in France, Italy and Spain, as well as Australia, New Zealand and South Africa. Our pizza will warm your heart and our market will serve our community with specialty foods, gift items, & prepared foods for your dinner at home. We look forward to welcoming you with specialty foods, beverages and gift items.

— HISTORIC DOWNTOWN PINEVILLE —

Home to the United States' 11th President, James K. Polk, Pineville brings a warm sense of small town community. Our building's original hardwood floors and bookshelves date back 150 years and have been witness to countless family gatherings and strolls down main street. Our family at Margaux's looks forward to carrying on these traditions in a warm neighborhood setting.

— KEVIN DEVANNEY —

Born and raised in St. Louis, Missouri, Kevin has claimed Charlotte home for 21 years. He has 3 beautiful children, Mary Caroline, Liam and Margaux. Kevin was trained as a chef in the famed Hill neighborhood and ultimately became the General Manager of several restaurants in the St. Louis area. Having spent his teen years and early 20's in the restaurant industry, Kevin eventually made a transition to the Travel Business. He feels lucky and fortunate to have traveled to 108 countries including Italy over 50 times, Ireland 35 times and many trips throughout France, Europe, Asia, Africa, as well as Latin America. His claim to fame is to be the only individual ever to take over and host a private event in the famed Colosseum in Rome. He has also hosted events in the Kremlin in Moscow, The Louvre in Paris and on safaris throughout Africa. He has been fortunate to have met Popes, Presidents and important figures throughout the world. It is these experiences that he brings back to Margaux's Wine, Pizza & Market. In addition to managing the restaurant, he looks forward to organizing and even escorting you and your friends on wine trips around the world. You just have to ask!



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