

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

Manhego Cheese - *Spain*
Firm and buttery

THE MEATS

Jamón Serrano - *Spain*
Dry-cured, sweet

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

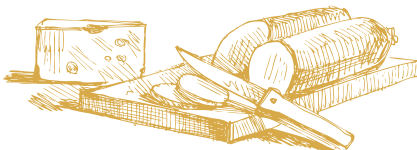
Coppa Piccante - *Italy*
Red pepper pop of flavor, hints of paprika

Szechuan 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 19
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 14
Three slow-cooked meatballs
topped with mozzarella, shaved Parmesan,
a dollop of marinara and fresh parsley

Hummus Board 12
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 14

Toppings \$1.50 ea

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

Specialty Topping \$4 ea
Grilled Chicken



MEDITERRANEAN PIZZAS

The Parmigiana 16
Marinated tomatoes, buffalo mozzarella, rocket salad,
prosciutto, parmesan, tomato sauce

Margherita 15
Tomato sauce, buffalo mozzarella, basil

Bianca 15
Garlic oil, buffalo mozzarella,
parmesan, house cheese blend,
topped with rocket salad, no tomato sauce

Capricciosa 16
Buffalo mozzarella, tomato sauce, artichokes, mushrooms,
prosciutto, black olives

Margaux's 16
Prosciutto, basil, buffalo mozzarella, tomato sauce



SPECIALTY ST. LOUIS-STYLE PIZZAS

The Sicilian 16.50
Italian sausage, pepperoni, black olives, green peppers, red onions

The Super Tuscan 16.50
Prosciutto, Italian sausage, pepperoni

The Mushroom 16.50
Wild mushrooms, roasted garlic, white truffle oil,
topped with rocket salad, no tomato sauce

The Mayor's Wife 15
Roasted eggplant and red pepper, marinated tomatoes, basil

Margaux's Southern Heat 16.50
Grilled chicken, buffalo sauce, house blend of cheeses, red onions,
jalapeños and served with a side of ranch

Pizza D'Maui 16
Pineapple and prosciutto

SPECIALTY ST. LOUIS-STYLE CALZONES

The Pineville Calzone 16
Stuffed with salami, pepperoni, basil, and a side of marinara

Cheese Calzone 14

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 \$4 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, roasted red peppers, 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

Caprese Salad 12
Tomatoes, mozzarella, EVOO, balsamic glaze, basil

Missy's Classic Salad 12
Mixed greens, cherry tomatoes, mushrooms, black olives, green peppers,
house cheese, red onion and pepperoncinis with a red wine vinaigrette

- Add Chicken To Any Salad \$4 -



SANDWICHES & ENTRÉES

All sandwiches served with chips topped with Parmesan and dill.

Mike Gerin Italian Sausage 13
Traditional Italian sausage flattened and topped with marinara sauce,
green pepper, onion and house cheese; served on a hoagie roll

Cuban 13
A traditional hot, pressed Cuban sandwich;
made from southern pulled pork, Italian prosciutto,
topped with provolone cheese, Lusty Monk Mustard & pickles



Chicken Salad Sandwich 12
Gourmet, white meat chicken salad with crunchy celery, romaine lettuce
and freshly sliced roma tomatoes; served on organic 21 whole grain bread

Meatball Sandwich 13
Made-from-scratch meatballs with red sauce and creamy, melted house
blend of cheeses; served on a hoagie roll

Lasagna 14
A classic beef and pork lasagna made with mozzarella, ricotta and
topped with house cheese

DRINKS

Fountain Drinks 3 - Coca-Cola, Diet Coke, Coke Zero, Sprite, Orange Fanta, Lemonade
Bottled Drinks 4 - Sweet or Unsweet Tea

**Visit our market selections
for additional cold beverages.**

MARGAUX'S



Wine, Pizza & Market



ABOUT MARGAUX'S

— OLD WORLD TRADITIONS —

Nestled in the heart of Pineville and located in a 150-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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