

SALADS & STARTERS

Boston Lettuce Salad	13
<i>dijon vinaigrette</i>	
Belgian Endive Salad	14
<i>marcona almonds, stilton cheese, horseradish cream, granny smith apple, sherry vinaigrette</i>	
Dilly Gem Salad	15
<i>buttermilk dressing, dill, cucumber & daikon</i>	
Beet Salad	15
<i>red & golden beets, straciatella, pistachios, almonds, red wine dressing</i>	
Classic French Onion Soup	16
<i>beef stock, croutons, gruyère</i>	
Escargot	18
<i>parsley garlic butter, piment d’esplette, baguette</i>	
Crispy Calamari	18
<i>yuzu kosho tartar sauce, lemon, scallion</i>	
Cacio e Pepe Squash	15
<i>crème fraîche, pecorino, ramp vinegar</i>	

Shrimp Toast	18
<i>milk bread, vietnamese dressing, herb salad</i>	
Bangs Island Mussels	23
<i>white wine, crème fraîche, country toast & frites</i>	
Beef Tartare*	18
<i>crispy pearl onion, country toast</i>	

Seafood Selection

Shrimp Cocktail 23
cocktail sauce, lemon

Hamachi Crudo* 22
bloody mary sauce, pickled pearl onion, montreal spice

Crab Cake 18
mustard aioli, celery root remoulade, herb salad

★ Chef’s Special ★

Foie Gras Éclair*
21
black garlic puree, lavender honey, crispy corn

Trout Almondine
34
shallot, brown butter, green beans, lemon supremes, dill

Filet au Poivre*
59
8oz beef tenderloin, cognac pepper sauce, frites

Parisian Gnocchi	29
<i>asparagus emulsion, preserved lemon, parmesan frisco</i>	
Bucatini Pesto	28
<i>basil pesto, stracciatella, pine nuts</i>	
Chez Maggy Burger*	24
<i>pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion, american cheese</i>	
Blackened Halibut	38
<i>buttermilk soubise, crispy brussels sprouts, spiced butter</i>	
Chicken Cordon Bleu	32
<i>parisian ham, gruyère, mushroom soubise, grilled cabbage & mushroom fricassée</i>	
Maggy’s Bolognese	29
<i>beef & pork ragu, parmesan cheese</i>	
Confit Duck Leg	31
<i>pommes salardaise, frisse salad, confit garlic, lemon vinaigrette</i>	

SIDES

Pommes
Frites
10

Grilled
Asparagus
10

Fricassée of
Mushrooms
10

Chez Maggy
Potato Pavé
13

Fried Brussels
Sprouts
12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 20% service charge is applied to each guest check and is distributed to our team members who served you today. Additional gratuity is at the guest’s discretion.

SIGNATURE COCKTAILS

The Royal Alliance.....	17
<i>elijah craig rye, angel’s envy bourbon, demerara, bitters, absinthe rinse</i>	
L’Expérience.....	18
<i>tito’s vodka, caprano bianco, st. germain, lemon, basil, soda</i>	
Canary.....	15
<i>cazadores blanco, suze, lime, pineapple, simple, nutmeg salt rim</i>	

Maggy Martini.....	16
<i>ford’s gin, ketel one botanicals peach & orange blossom, lillet blanc, carpano dry vermouth, pate de fruit</i>	
La Spritz Botanique.....	16
<i>lillet blanc, carpano dry, herbs de provence honey syrup, lemon, soda, sparkling wine</i>	
Normandy Night.....	19
<i>maker’s mark bourbon, calvados, honey syrup, lemon</i>	

CLASSIC COCKTAILS

French 75.....	17
<i>choice of (hendrick’s gin or hennessy vs cognac), lemon, simple, sparkling wine</i>	
French Martini.....	16
<i>belvedere vodka, giffard framboise, pineapple, lemon, simple, vanilla</i>	
Naked & Famous.....	17
<i>illegal mezcal, yellow chartreuse, aperol, lemon</i>	
Negroni.....	16
<i>beefeater gin, campari, sweet vermouth</i>	

WINES BY THE GLASS

Sparkling/Champagne

Lucien Albrecht Cremant D’Alsace Brut <i>Alsace, France</i>	16/75
CHANDON Brut <i>Napa Valley, California</i>	16/75
Moët & Chandon Impérial Brut <i>Epernay, France</i>	25/115
French Bloom Le Blanc NA.....	16/65

White

Famille Hugel Pinot Blanc <i>Alsace, France</i>	15/70
Sager & Verdier Sancerre <i>Loire, France</i>	22/100
Cuvaison Estate Sauvignon Blanc <i>Napa Valley, California</i>	18/85
WALT Chardonnay <i>Sonoma Coast, California</i>	18/85
Mas La Chevaliere Pays d’Oc Chardonnay <i>Languedoc, France</i>	16/75

Rosé

CHANDON Brut Rosé <i>Napa Valley, California</i>	16/70
Gratien & Meyer Cremant Brut Rosé <i>Loire Valley, France</i>	14/65
Whispering Angel Rosé <i>Cotes De Provence, France</i>	16/75

Red

E. Guigal Côtes du Rhône Rouge <i>Rhone Valley, France</i>	14/65
Benton-Lane Estate Pinot Noir <i>Willamette Valley, Oregon</i>	16/75
Amelie & Charles Sparr Pinot Noir ‘Carpe Diem’ <i>Alsace, France</i>	19/90
Domaine St. Cyr <i>Beaujolais, France</i>	15/70
Chateau Du Caillau Malbec <i>Cahors, France</i>	16/75
Domaine Baron De Rothschild Lafite ‘Les Legendes’ <i>Bordeaux, France</i>	20/95
St. Francis Cabernet Sauvignon <i>Sonoma Country, California</i>	19/90

BEER

Draft

Breckenridge Amber.....	8
Allagash Wheat.....	8
Stem Ciders Hibiscus.....	8
Russell Kelley Mosaic IPA.....	9
Stella Artois.....	9
Outer Range In The Steep IPA.....	9
Coors Light.....	6
Westbound & Down Colorado Pale Ale	8

Bottle/Can

Corona Extra	7
High Noon Vodka Seltzer	9
Telluride Pilsner	8
BERO Double Tasty West Coast IPA NA.....	8
BERO Kingston Golden Pilsner NA.....	8

ZERO PROOF

Earl Grey Bliss 12
<i>earl grey infused ritual gin zero proof, lemon, honey</i>

Hibiscus Sunset 12
<i>hibiscus infused ritual gin zero proof, lime, pineapple, honey</i>

St. Agrestis Phony Negroni 15
St. Agrestis Phony Mezcal Negroni 15

NON ALCOHOLIC

Soda 4
<i>coke, diet coke, sprite</i>
Fever-Tree Soda 5
<i>sicilian lemonade, grapefruit, blood orange ginger beer</i>
Two Leaves & A Bud Iced Tea 4
Acqua Panna 1L 8
Pellegrino 1L 8

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