

## SALADS & STARTERS

<b>Boston Lettuce Salad</b> ..... 13 <i>dijon vinaigrette</i>
<b>Belgian Endive Salad</b> ..... 14 <i>marcona almonds, stilton cheese, horseradish cream, granny smith apple, sherry vinaigrette</i>
<b>Caesar Salad</b> ..... 15 <i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i>
<b>Beet Salad</b> ..... 15 <i>red &amp; golden beets, horseradish crème fraîche, pistachios, almonds, red wine dressing</i>
<b>Classic French Onion Soup</b> ..... 16 <i>veal stock, croutons, gruyère</i>
<b>Escargot</b> ..... 18 <i>parsley garlic butter, piment d'esplette, baguette</i>
<b>Crispy Calamari</b> ..... 18 <i>yuzu kosho tartar sauce, lemon, scallion</i>
<b>Asparagus &amp; Morels</b> ..... 17 <i>vin jaune cream, asparagus coulis, chervil</i>

<b>Crab Toast</b> ..... 18 <i>brioche, shrimp mousse, blue crab, thai vinaigrette</i>
<b>Mussels</b> ..... 23 <i>bang island mussels, white wine, crème fraîche, fries and bread</i>
<b>Beef Tartare*</b> ..... 18 <i>crispy pearl onion, country toast</i>

### Chilled Seafood

**Shrimp Cocktail** 23  
*cocktail sauce, lemon*

**Hamachi Crudo\*** 22  
*shredded green papaya, lotus root  
vietnamese vinaigrette*

**Tuna Tartare\*** 19  
*diced ahi, garlic aioli, pimenton oil,  
potato hay*

### \* Chef's Special \*

**Country Terrine\***  
18  
*balsamic onion jam,  
pistachio, cornichon,  
country toast*

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

**Filet au Poivre\***  
59  
*8oz beef tenderloin,  
cognac pepper sauce,  
french fries*

## MAINS

<b>Parisian Gnocchi</b> ..... 29 <i>winter squash, brown butter, squash purée, aged comte, pickled apple</i>
<b>Lemon Bucatini</b> ..... 28 <i>preserved lemon cream sauce, parmesan, basil, breadcrumbs</i>
<b>Classic American Burger*</b> ..... 22 <i>lettuce, tomato, onion, american cheese</i>
<b>Chez Maggy Burger*</b> ..... 24 <i>pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion, american cheese</i>
<b>Striped Bass</b> ..... 36 <i>sauce vierge, crushed potatoes, olive tapenade</i>
<b>Chicken Cordon Bleu</b> ..... 32 <i>parisian ham, gruyère, mushroom soubise, grilled cabbage &amp; mushroom fricassée</i>
<b>Maggy's Bolognese</b> ..... 29 <i>beef &amp; pork ragu, parmesan cheese</i>
<b>Pressed Lamb Shoulder*</b> ..... 36 <i>braised lamb, ratatouille, panisse, preserved lemon</i>

## SIDES

French  
Fries  
10

Sautéed  
Spinach  
10

Potato  
Purée  
10

Fricassée of  
Mushrooms  
10

Chez Maggy  
Potato Pavé  
13

Fried Brussels  
Sprouts  
12

## SIGNATURE COCKTAILS

<b>Canary</b> .....	15
<i>cazadores blanco, lime, pineapple gomme, suze, nutmeg salt</i>	
<b>BouRye Buddy</b> .....	17
<i>old granddad bonded bourbon, jim beam rye, spiced demerara, absinthe, bitters</i>	

<b>Maggy Martini</b> .....	16
<i>ford's gin, ketel one botanicals peach &amp; orange blossom, lillet blanc, carpano dry vermouth, pate de fruit</i>	
<b>Fleur du Mal Spritz</b> .....	18
<i>grey goose vodka, st. germain, carpano dry vermouth, cappuro pisco quebranta, jasmine tea acid, grapefruit, simple, soda</i>	

## CLASSIC COCKTAILS

<b>Corpse Reviver #2</b> .....	15
<i>sipsmith gin, lemon, lillet blanc, cointreau, absinthe</i>	
<b>French 75</b> .....	17
<i>choice of (hendrick's gin or hennessy vs cognac), lemon, simple, sparkling wine</i>	
<b>French Martini</b> .....	16
<i>belvedere vodka, giffard cassis, pineapple, lemon, simple, vanilla</i>	
<b>Side Car</b> .....	16
<i>hennessy vs cognac, lemon, cointreau, simple</i>	
<b>Negroni</b> .....	16
<i>beefeater gin, campari, volume primo sweet vermouth</i>	
<b>Bijou</b> .....	18
<i>beefeater gin, volume primo sweet vermouth, green chartreuse, bitters</i>	

## WINES BY THE GLASS

### Sparkling/Champagne

Lucien Albrecht Cremant D'Alsace Brut <i>Alsace, France</i> .....	16/80
CHANDON Brut <i>Napa Valley, California</i> .....	16/80
Scharffenberger Brut <i>Anderson Valley, California</i> .....	14/70
Moët & Chandon Impérial Brut <i>Epernay, France</i> .....	25/125
Gruvi Dry-Secco NA.....	12

### White

Famille Hugel Pinot Blanc <i>Alsace, France</i> .....	15/75
Villebois Sancerre <i>Loire, France</i> .....	22/110
OVUM Big Salt Riesling <i>Newberg, Oregon</i> .....	14/70
WALT Chardonnay <i>Sonoma Coast, California</i> .....	18/90
Mas La Chevaliere Pays d'Oc Chardonnay <i>Languedoc, France</i> .....	16/80

### Rosé

La Fete du Rosé <i>Cotes De Provence, France</i> .....	18/90
CHANDON Brut Rosé <i>Napa Valley, California</i> .....	16/80
Whispering Angel Rosé <i>Cotes De Provence, France</i> .....	16/80

### Red

E. Guigal Côtes du Rhône Rouge <i>Rhone Valley, France</i> .....	14/70
Marc Bedif Chinon <i>Loire Valley, France</i> .....	15/75
Benton-Lane Estate Pinot Noir <i>Williamette Valley, Oregon</i> .....	16/80
Danjean-Berthoux Givry Pinot Noir <i>Burgundy, France</i> .....	24/120
Domaine St. Cyr <i>Beaujolais, France</i> .....	15/75
Chateau Du Caillau Malbec <i>Cahors, France</i> .....	16/80
Domaine Baron De Rothschild Lafite 'Les Legendes' <i>Bordeaux, France</i> .....	20/100
St. Francis Cabernet Sauvignon <i>Sonoma Country, California</i> .....	19/95

## BEER

### Draft

Breckenridge Amber.....	8
Allagash Wheat.....	8
Stem Ciders Hibiscus.....	8
Denver Beer Co. Graham Cracker Porter.....	8
Odell 90 Shilling.....	8
Outer Range In The Steep IPA.....	8
Coors Light.....	6

### Bottle/Can

Corona Extra.....	7
Russell Kelley Mosaic IPA.....	8
Surfside Iced Tea/Lemonade/Green Tea.....	8
Telluride Pilsner.....	8
Holidaily Brewing Favorite Blonde (GF).....	10
BERO Double Tasty West Coast IPA NA.....	8
BERO Kingston Golden Pilsner NA.....	8

## ZERO PROOF

### Earl Grey Bliss 12

*earl grey infused ritual gin zero proof, lemon, honey*

### Hibiscus Sunset 12

*hibiscus infused ritual gin zero proof, lime, pineapple, honey*

### St. Agrestis Phony Negroni 15

### St. Agrestis Phony Mezcal Negroni 15

## NON ALCOHOLIC

### Soda 4

*coke, diet coke, sprite*

### Fever-Tree Soda 5

*sicilian lemonade, grapefruit, blood orange ginger beer*

### Two Leaves & A Bud Iced Tea 4

### Acqua Panna 1L 8

### Pellegrino 1L 8