

STARTERS

Classic French Onion Soup	16
<i>beef stock, croutons, gruyère</i>	
Escargot	18
<i>parsley garlic butter, piment d'esplette, baguette</i>	
Crispy Calamari	19
<i>yuzu kosho tartar sauce, lemon, scallion</i>	
Shrimp Toast	18
<i>milk bread, vietnamese dressing, herb salad</i>	
Beef Tartare*	18
<i>crispy pearl onion, country toast</i>	

Seafood Selection

Shrimp Cocktail 23
<i>cocktail sauce, lemon</i>
Hamachi Crudo* 22
<i>bloody mary sauce, pickled pearl onion, montreal spice</i>
Crab Cake 18
<i>mustard aioli, celery root remoulade, herb salad</i>

SALADS

Boston Lettuce Salad	13
<i>dijon vinaigrette</i>	
Cacio e Pepe Squash	15
<i>crème fraîche, pecorino, ramp vinegar</i>	
Belgian Endive Salad	14
<i>marcona almonds, stilton cheese, horseradish cream, granny smith apples, sherry vinaigrette</i>	
Beet Salad	15
<i>red & golden beets, straciatella, pistachios, almonds, red wine dressing</i>	
Caesar Salad	16
<i>baby gem lettuce, croutons, pecorino romano, anchovies,</i>	
ADD ONS: chicken +9, salmon +12, steak* +14	

HANDHELDS

All handhelds come with frites or side salad

Fried Chicken Sandwich	19
<i>toasted bun, chicken breast, bread and butter slaw, ranch</i>	
French Dip	22
<i>house made baguette, shaved new york strip, horseradish fondue, onion jus</i>	
Green Wrap	16
<i>green aioli, avocado, cucumber, mozzarella, side salad</i>	
Classic American Burger*	22
<i>lettuce, tomato, onion, american cheese</i>	
Chez Maggy Burger*	24
<i>american cheese, pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion</i>	

MAINS

Denver Omelette	23
<i>bell peppers, onions, parisian ham, gruyère cheese sauce</i>	
Croque Madame*	25
<i>parisian ham, gruyère, sunny side up egg, country toast</i>	
Bangs Island Mussels	23
<i>white wine, crème fraîche, country toast & frites</i>	
Trout Almondine	34
<i>shallot, brown butter, green beans, lemon supremes, dill</i>	
Bucatini Pesto	28
<i>basil pesto, straciatella, pine nuts</i>	
Saucisse Puree	22
<i>fennel sausage, potato puree, chicken jus, chives</i>	

* Chef's Special *

Blackened Chicken 24
<i>butter milk soubise, crispy brussels sprouts</i>
Steak Frites* 38
<i>bavette steak, bearnaise butter, pommes frites</i>

SIDES

Pommes Frites 10
Fricassée of Mushrooms 10
Red Curry Carrots 12
Grilled Asparagus 10
Chez Maggy Potato Pavé 13
Fried Brussels Sprouts 12

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, sugar, 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>ilegal 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
WALT Chardonnay <i>Sonoma Coast, California</i>	18/85
Mas La Chevaliere Pays d'Oc Chardonnay <i>Languedoc, France</i>	16/75

Rosé

La Fete du Rosé <i>Cotes De Provence, France</i>	18/80
CHANDON Brut Rosé <i>Napa Valley, California</i>	16/75
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
Surfside Iced Tea/Lemonade/Green Tea.....	8
Telluride Pilsner.....	8
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