

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 <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>

* Chef's Special *

Fois 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

MAINS

Parisian Gnocchi 29 <i>asparagus emulsion, preserved lemon, parmesan frisco</i>
Bucatini Pesto 28 <i>basil pesto, straciatella, 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>
Côte de Porc 33 <i>pork chop, sauce suprême, english peas, bacon lardon, pearl onions</i>
Saucisse Puree 22 <i>fennel sausage, potato puree, chicken jus, chives</i>
Confit Duck Leg 31 <i>pommes salardaise, frisse salad, confit garlic, lemon vinaigrette</i>

SIDES

Pommes
Frites
10

Grilled
Asparagus
10

Red Curry
Carrots
12

Fricassée of
Mushrooms
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, 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>ilegal mezcal, yellow chartreuse, aperol, lemon</i>	
Negroni	16
<i>beekeeper 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>	16/70
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
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