

LUNCH OFFERINGS

STARTERS

Classic French Onion Soup	16
beef stock, croutons, gruyère	
Escargot	18
parsley garlic butter, piment d’esplette, baguette	
Crispy Calamari	19
yuzu kosho tartar sauce, lemon, scallion	
Beef Tartare*	18
crispy pearl onion, country toast	

Seafood Selection

Shrimp Cocktail 23
cocktail sauce, lemon
Crab Cake 18
mustard aioli, celery root remoulade, herb salad

SALADS

Boston Lettuce Salad	13
dijon vinaigrette	
Belgian Endive Salad	14
marcona almonds, stilton cheese, horseradish cream, granny smith apples, sherry vinaigrette	
Beet Salad	15
red & golden beets, straciatella, pistachios, almonds, red wine dressing	
Caesar Salad	16
baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing	
ADD ONS: chicken +9, salmon +12, steak* +14	

HANDHELDS

All handhelds come with frites or side salad

Fried Chicken Sandwich	19
toasted bun, chicken breast, bread and butter slaw, ranch	
French Dip	24
local bakery hoagie roll, shaved striploin, horseradish mustard, tobacco onions, fondue	
Green Wrap	16
green aioli, avocado, cucumber, mozzarella, side salad	
Classic American Burger*	22
lettuce, tomato, onion, american cheese	
Chez Maggy Burger*	24
american cheese, pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion	

MAINS

Denver Omelette.....	23
bell peppers, onions, parisian ham, gruyère cheese sauce	
Croque Madame*	25
parisian ham, gruyère, sunny side up egg, country toast	
Bangs Island Mussels	23
white wine, crème fraiche, country toast & frites	
Trout Almondine	34
shallot, brown butter, green beans, lemon supremes, dill	
Bucatini Pesto	28
basil pesto, stracciatella, pine nuts	

* Chef’s Special *

Blackened Chicken 24
buttermilk soubise, crispy brussels sprouts
Steak Frites* 38
bavette steak, bearnaise butter, pommes frites

SIDES

Pommes Frites 10
Grilled Asparagus 10
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, 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>illegal mezcal, yellow chartreuse, aperol, lemon</i>	
Negroni	16
<i>beefeater gin, campari, sweet vermouth</i>	
Red Sangria	12
<i>red wine, vodka, pear liqueur, pineapple, lemon, simple</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
Cuvaision 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>	16/75
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
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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