

## BRUNCH PLATES

<b>French Pastries</b> .....	9
<i>croissant, brioche, madeleines</i>	
<b>Parfait</b> .....	12
<i>granola, yogurt, seasonal fruit</i>	
<b>Oatmeal</b> .....	12
<i>chia, banana, blueberries, toasted peanuts, brown sugar</i>	
<b>French Toast</b> .....	16
<i>maple syrup, chantilly cream</i>	
<b>Avocado Toast</b> .....	13
<i>pickled carrots, garlic cream, za'atar</i>	
<i>add egg* +3</i>	
<b>Simple Breakfast*</b> .....	22
<i>two eggs, choice of bacon, sausage, or ham</i>	
<i>choice of boston salad, english muffin, or toast</i>	
<b>Denver Omelette</b> .....	23
<i>bell peppers, onions, parisian ham, gruyère cheese</i>	

<b>Chez Maggy Benedict</b> .....	18
<i>spinach, mushrooms, whole grain mustard</i>	
<i>hollandaise, choice of parisian ham or smoked salmon</i>	
<b>Caesar Salad</b> .....	14
<i>baby gem lettuce, croutons, pecorino romano,</i>	
<i>anchovies, caesar dressing</i>	
<i>add chicken +9, trout +12, steak* +14</i>	
<b>Beet Salad</b> .....	14
<i>red &amp; golden beets, horseradish crème fraîche,</i>	
<i>pistachios, almonds, red wine dressing</i>	
<i>add chicken +9, trout +12, steak* +14</i>	
<b>Classic American Burger*</b> .....	21
<i>lettuce, tomato, onion, american cheese</i>	
<i>add fried egg*, avocado, bacon +3</i>	
<b>Chez Maggy Burger*</b> .....	22
<i>pepper gravy, pickled mustard seed, smoked</i>	
<i>mayonnaise, beer braised onion, american cheese</i>	
<b>Fried Chicken Sandwich</b> .....	19
<i>toasted bun, chicken breast, bread and butter slaw,</i>	
<i>ranch</i>	

### \* Chef's Special \*

**Hash Brown Chilaquiles\***  
18  
*hash brown, avocado,  
cotija, sunny side up egg*

**Croque Madame\***  
25  
*country toast,  
parisian ham, gruyère,  
sunny side up egg*

**Steak Frites\***  
38  
*bavette steak,  
bearnaise butter,  
french fries*

## SIDES

Two Eggs* 6	Avocado 6
Applewood Smoked Bacon 6	Toast & Jam 5
Pork Sausage 5	Seasonal Fruit Plate 10
Parisian Ham 7	French Fries 9

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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.

## HAIR OF THE DOG

<b>Mimosa</b> ..... 11 <i>orange or grapefruit juice</i>
<b>House Bloody Mary</b> ..... 14 <i>ketel one, house made bloody mix</i>
<b>Bartender's Breakfast</b> .....13 <i>rum, vanilla, cold brew</i>

<b>Corpse Reviver #2</b> .....15 <i>tanqueray gin, lemon, lillet, cointreau, absinthe, orange peel</i>
<b>French 75</b> .....16 <i>choice of (hendrick's gin or hennessy vs cognac), lemon, simple, sparkling wine</i>

## WINES BY THE GLASS

### Sparkling/Champagne

<b>Lucien Albrecht Cremant D'Alsace Brut</b> <i>Alsace, France</i> ..... 13/85
<b>CHANDON Brut Napa Valley, California</b> ..... 16/80
<b>Scharffenberger Brut Anderson Valley, California</b> ..... 14/70
<b>Moët &amp; Chandon Impérial Brut Epernay, France</b> ..... 25/125
<b>Gruvi Dry-Secco NA</b> .....12

### White

<b>Famille Hugel Pinot Blanc Alsace, France</b> ..... 14/70
<b>Villebois Sancerre, Loire, France</b> ..... 20/100
<b>OVUM Big Salt Riesling Newberg, Oregon</b> ..... 14/70
<b>WALT Chardonnay Sonoma Coast, California</b> ..... 18/90
<b>Mas La Chevaliere Pays d'Oc Chardonnay</b> <i>Languedoc, France</i> ..... 14/70

### Rosé

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

### Red

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

## BEER/SELTZER

### Draft

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

### Bottle/Can

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