

SALADS & STARTERS

Classic French Onion Soup 16 <i>beef stock, croutons, gruyère</i>	Crab Cake 18 <i>mustard aioli, celery root remoulade, herb salad</i>
Caesar Salad* 16 <i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i> <i>Add on: chicken +8, salmon +12, steak +14</i>	Shrimp Cocktail 23 <i>cocktail sauce, lemon</i>
Beet Salad 15 <i>red & golden beets, straciatella, pistachios, almonds, red wine dressing</i>	Foie Gras Éclair* 21 <i>black garlic puree, lavender honey, crispy corn</i>
Escargot 18 <i>parsley garlic butter, piment d’espLETTE, baguette</i>	Beef Tartare* 18 <i>crispy pearl onion, country toast</i>

MAINS

Trout Almondine 34 <i>shallot, brown butter, green beans, lemon supremes, dill</i>	Chicken Katsu Sandwich 18 <i>yuzu aioli, salted cabbage, house pickle</i>
Blackened Halibut 38 <i>buttermilk soubise, crispy brussels sprouts, spiced butter</i>	Classic American Burger* 22 <i>lettuce, tomato, onion, american cheese</i>
Filet au Poivre 59 <i>8oz beef tenderloin, cognac pepper sauce, frites</i>	Chez Maggy Burger* 24 <i>pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion, american cheese</i>

SWEETS

Classic Crème Brulee 13 <i>vanilla custard, turbinado</i>	Lemon Lavender Mousse 11 <i>white chocolate, vanilla ice cream, lemon tuile</i>
Seasonal Sorbet 9	

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, carpano bianco, st. germain, lemon, basil, soda</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>
Canary 15 <i>cazadores blanco, suze, lime, pineapple, simple, nutmeg salt rim</i>	Normandy Night 19 <i>maker’s mark bourbon, calvados, honey syrup, lemon</i>

*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.

CLASSIC COCKTAILS

Naked & Famous	17
<i>illegal mezcal, yellow chartreuse, aperol, lemon</i>	
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>	

Negroni	16
<i>beefeater gin, campari, volume primo 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
Cuvaison 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	
Gratien & Meyer Cremant Brut Rosé	
<i>Loire Valley, France</i>	14/65
CHANDON Brut Rosé <i>Napa Valley, California</i>	16/75
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
Amelie & Charles Sparr Pinot Noir ‘Carpe Diem’	
<i>Alsace, France</i>	19/90
Benton-Lane Estate Pinot Noir <i>Williamette Valley</i>	
<i>Oregon</i>	16/75
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	8
Outer Range In The Steep IPA	9
Westbound & Down Colorado Pale Ale	8
Coors Light	6

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