

LUNCH OFFERINGS

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>	
Beef Tartare*	18
<i>crispy pearl onion, country toast</i>	

Seafood Selection

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

SALADS

Boston Lettuce Salad	13
<i>dijon vinaigrette</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, caesar dressing</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	24
<i>local bakery hoagie roll, shaved striploin, horseradish mustard, tobacco onions, fondue</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 fraiche, country toast & frites</i>	
Trout Almondine	34
<i>shallot, brown butter, green beans, lemon supremes, dill</i>	
Bucatini Pesto	28
<i>basil pesto, stracciatella, pine nuts</i>	

* Chef’s Special *

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

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.
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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, pineapple vodka, pear liqueur, 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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