

## BRUNCH PLATES

<b>French Pastries</b> .....9 <i>croissant, brioche, madeleines</i>	<b>Chez Maggy Benedict</b> ..... 18 <i>spinach, mushrooms, whole grain mustard hollandaise, choice of parisian ham or smoked salmon</i>
<b>Parfait</b> .....12 <i>granola, yogurt, seasonal fruit</i>	<b>Caesar Salad</b> .....15 <i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing add chicken +9, trout +12, steak* +14</i>
<b>Oatmeal</b> .....12 <i>chia, banana, blueberries, toasted peanuts, brown sugar</i>	<b>Beet Salad</b> .....15 <i>red &amp; golden beets, horseradish crème fraîche, pistachios, almonds, red wine dressing add chicken +9, trout +12, steak* +14</i>
<b>French Toast</b> .....16 <i>maple syrup, chantilly cream</i>	<b>Classic American Burger*</b> ..... 22 <i>lettuce, tomato, onion, american cheese add fried egg*, avocado, bacon +3</i>
<b>Avocado Toast</b> .....13 <i>pickled carrots, garlic cream, za'atar add egg* +3</i>	<b>Chez Maggy Burger*</b> .....24 <i>pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion, american cheese</i>
<b>Simple Breakfast*</b> ..... 22 <i>two eggs, choice of bacon, sausage, or ham choice of boston salad, english muffin, or toast</i>	<b>Fried Chicken Sandwich</b> .....19 <i>toasted bun, chicken breast, bread and butter slaw, ranch</i>
<b>Denver Omelette</b> .....23 <i>bell peppers, onions, parisian ham, gruyère cheese</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	Pommes Frites 10

\*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> .....15 <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> .....17 <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> ..... 16/75
<b>CHANDON Brut Napa Valley, California</b> ..... 16/75
<b>Moët &amp; Chandon Impérial Brut Epernay, France</b> ..... 25/115
<b>French Bloom Le Blanc NA</b> ..... 16/65

### White

<b>Famille Hugel Pinot Blanc Alsace, France</b> ..... 15/70
<b>Sager &amp; Verdier Sancerre, Loire, France</b> ..... 22/100
<b>WALT Chardonnay Sonoma Coast, California</b> ..... 18/85
<b>Mas La Chevaliere Pays d'Oc Chardonnay</b> <i>Languedoc, France</i> ..... 16/75

### Rosé

<b>La Fete du Rosé Cotes De Provence, France</b> ..... 18/80
<b>CHANDON Brut Rosé Napa Valley, California</b> ..... 16/75
<b>Gratien &amp; Meyer Cremant Brut Rosé</b> <i>Loire Valley, France</i> ..... 14/65
<b>Whispering Angel Rosé Cotes De Provence, France</b> ..... 16/75

### Red

<b>E. Guigal Côtes du Rhône Rouge</b> <i>Rhone Valley, France</i> ..... 14/65
<b>Benton-Lane Estate Pinot Noir</b> <i>Willamette Valley, Oregon</i> ..... 16/75
<b>Amelie &amp; Charles Sparr Pinot Noir Alsace, France</b> ..... 19/90
<b>Domaine St. Cyr Beaujolais, France</b> ..... 15/70
<b>Chateau Du Caillau Malbec Cahors, France</b> ..... 16/75
<b>Domaine Baron De Rothschild Lafite 'Les Legendes'</b> <i>Bordeaux, France</i> ..... 20/95
<b>St. Francis Cabernet Sauvignon</b> <i>Sonoma County, California</i> ..... 19/90

## BEER/SELTZER

### Draft

<b>Breckenridge Amber</b> ..... 8
<b>Allagash Wheat</b> ..... 8
<b>Stem Ciders Hibiscus</b> ..... 8
<b>Russell Kelley Mosaic IPA</b> ..... 9
<b>Stella Artois</b> ..... 9
<b>Outer Range In The Steep IPA</b> ..... 9
<b>Coors Light</b> ..... 6
<b>Westbound &amp; Down Colorado Pale Ale</b> ..... 8

### Bottle/Can

<b>Corona Extra</b> ..... 7
<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