

SALADS & STARTERS

Boston Lettuce Salad 13 <i>dijon vinaigrette</i>
Belgian Endive Salad 14 <i>marcona almonds, stilton cheese, horseradish cream, granny smith apple, sherry vinaigrette</i>
Caesar Salad 13 <i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i>
Beet Salad 14 <i>red & golden beets, horseradish crème fraîche, pistachios, almonds, red wine dressing</i>
Classic French Onion Soup 15 <i>veal stock, croutons, gruyère</i>
Escargot 18 <i>parsley garlic butter, piment d'esplette, baguette</i>
Crispy Calamari 16 <i>yuzu kosho tartar sauce, lemon, scallion</i>
Asparagus & Morels 17 <i>vin jaune cream, asparagus coulis, chervil</i>

Crab Toast 18 <i>brioche, shrimp mousse, blue crab, thai vinaigrette</i>
Mussels 23 <i>bang island mussels, white wine, crème fraîche, fries and bread</i>
Beef Tartare* 18 <i>crispy pearl onion, country toast</i>

Chilled Seafood

Shrimp Cocktail 23
cocktail sauce, lemon

Hamachi Crudo* 21
*shredded green papaya, lotus root
vietnamese vinaigrette*

Tuna Tartare* 19
*diced ahi, garlic aioli, pimenton oil,
potato hay*

* Chef's Special *

Country Terrine*
18
*balsamic onion jam,
pistachio, cornichon,
country toast*

Trout Almondine
32
*shallot, brown butter,
green beans, lemon
supremes, dill*

Filet au Poivre*
59
*8oz beef tenderloin,
cognac pepper sauce,
french fries*

MAINS

Parisian Gnocchi 29 <i>winter squash, brown butter, squash purée, aged comte, pickled apple</i>
Lemon Bucatini 28 <i>preserved lemon cream sauce, parmesan, basil, breadcrumbs</i>
Classic American Burger* 21 <i>lettuce, tomato, onion, american cheese</i>
Chez Maggy Burger* 22 <i>pepper gravy, pickled mustard seed, smoked mayonnaise, beer braised onion, american cheese</i>
Striped Bass 36 <i>sauce vierge, crushed potatoes, olive tapenade</i>
Chicken Cordon Bleu 29 <i>parisian ham, gruyère, mushroom soubise, grilled cabbage & mushroom fricassée</i>
Maggy's Bolognese 29 <i>beef & pork ragu, parmesan cheese</i>
Pressed Lamb Shoulder* 36 <i>braised lamb, ratatouille, panisse, preserved lemon</i>

SIDES 9

French
Fries

Sautéed
Spinach

Potato
Purée

Fricassée of
Mushrooms

Chez Maggy
Potato Pavé

Fried Brussels
Sprouts

SIGNATURE COCKTAILS

Canary	14
<i>cazadores blanco, lime, pineapple gomme, suze, nutmeg salt</i>	
BouRye Buddy	16
<i>old granddad bonded bourbon, jim beam rye, spiced demerara, absinthe, bitters</i>	

Maggy Martini	16
<i>ford's gin, ketel one botanicals peach & orange blossom, lillet blanc, carpano dry vermouth, pate de fruit</i>	
Fleur du Mal Spritz	18
<i>grey goose vodka, st. germain, carpano dry vermouth, cappuro pisco quebranta, jasmine tea acid, grapefruit, simple, soda</i>	

CLASSIC COCKTAILS

Corpse Reviver #2	15
<i>sipsmith gin, lemon, lillet blanc, cointreau, absinthe</i>	
French 75	16
<i>choice of (hendrick's gin or hennessy vs cognac), lemon, simple, sparkling wine</i>	
French Martini	16
<i>belvedere vodka, giffard cassis, pineapple, lemon, simple, vanilla</i>	
Side Car	16
<i>hennessy vs cognac, lemon, cointreau, simple</i>	
Negroni	16
<i>beefeater gin, campari, volume primo sweet vermouth</i>	
Bijou	18
<i>beefeater gin, volume primo sweet vermouth, green chartreuse, bitters</i>	

WINES BY THE GLASS

Sparkling/Champagne

Lucien Albrecht Cremant D'Alsace Brut <i>Alsace, France</i>	13/65
CHANDON Brut <i>Napa Valley, California</i>	16/80
Scharffenberger Brut <i>Anderson Valley, California</i>	14/70
Moët & Chandon Impérial Brut <i>Epernay, France</i>	25/125
Gruvi Dry-Secco NA.....	12

White

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

Rosé

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

Red

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

BEER

Draft

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

Bottle/Can

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