

Maggie's

PLACE

— EST. 1974 —

NYC RESTAURANT WEEK

dinner: \$45 per person

SUNDAY-FRIDAY ONLY

CHOICE OF APPETIZER

Charred Octopus

red pepper hummus, crispy chickpeas, chorizo vinaigrette

Burrata & Prosciutto Board GF

sourdough toast, olive oil, smoked sea salt (GF without the toast)

Point Judith Calamari

furikake, shishito peppers, grilled lemon, herb garlic aioli

Mozzarella Skewers V

panko-crusted fresh ciliegine, tomato chutney, micro basil

Wagyu Baby Burgers

dry rubbed uncured bacon, pear & onion chutney, brie, brioche

CHOICE OF MAIN COURSE

Roasted Half Chicken GF

garlic spinach, whipped boursin mash potatoes, demi glace

(GF without demi-glace)

Greek Lamb Burger GF

feta, spinach, fire-roasted tomato, roasted garlic aioli, potato bun

Substitute: gluten-free bun 2

Faroe Island Salmon GF

smashed butternut squash, crispy brussels sprouts, beurre blanc

Steak Frites au Poivre +8 GF

12 oz cast-iron seared NY Strip, peppercorn brandy cream (GF without au poivre)

Harvest Salad V GF

butternut squash, goat cheese, sun-dried cranberries, apple, brussels sprouts,
pumpkin seeds, market greens, apple cider vinaigrette

Add: falafel 6, chicken 9, salmon 12, steak 13

CHOICE OF DESSERT

Apple Tartlet

vanilla bean ice cream, cinnamon sugar, salted caramel

Warm Molten Chocolate Lava Cake V

raspberry coulis, fresh cream, mint

V=VEGETARIAN GF=GLUTEN-FREE

STELLA ARTOIS: SPONSOR AND OFFICIAL BEER OF NYC RESTAURANT WEEK

Gratuity and tax not included. Strongly encourage entire table participation. Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

NYC RESTAURANT WEEK

lunch: \$30 per person

SUNDAY-FRIDAY ONLY

CHOICE OF APPETIZER

Chef Carlos' Famous Soup

ask your server about our daily offering

Burrata & Prosciutto Board GF

sourdough toast, olive oil, smoked sea salt
(GF without toast)

Point Judith Calamari

furikake, shishito peppers, grilled lemon, herb garlic aioli

Mozzarella Skewers V

panko-crusted fresh ciliegine, tomato chutney, micro basil

Wagyu Baby Burgers

dry rubbed uncured bacon, pear & onion chutney, brie, brioche

CHOICE OF MAIN COURSE

Spicy Crispy Chicken Sandwich

slaw, pickles, spicy mayo, potato bun

Crispy Falafel V GF

cucumber, pickled beets, red onion, tomato,
arugula, dill, tahini dressing, grilled pita (GF without pita)

Maggie's Burger

special blend beef patty, lettuce, tomato, potato bun

Add: bacon 3, American, cheddar or Swiss cheese 2

Substitute: gluten-free bun 2

Fish & Chips

beer-battered Atlantic cod, grilled lemon, house-made tartar

Brussels Caesar Salad V GF

shredded brussels sprouts, kale, asiago, crostini, grilled lemon

Add: falafel 6, chicken 9, salmon 12, steak 13 (GF without the crostini)

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