

Maggie's

PLACE

— EST. 1974 —

## NYC RESTAURANT WEEK

*dinner: \$45 per person*

SUNDAY-FRIDAY ONLY

### CHOICE OF APPETIZER

#### Point Judith Calamari

furikake, shishito peppers, grilled lemon, herb garlic aioli

#### Brussels Caesar Salad V GF

shredded brussels sprouts, kale, asiago, crostini, grilled lemon  
(GF without the crostini)

#### Mozzarella Skewers V

panko-crusted fresh mozzarella bites, tomato chutney, micro basil

#### Truffle Buratta & Prosciutto

sourdough toast, olive oil, smoked sea salt

#### Wagyu Baby Burgers

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

### CHOICE OF MAIN COURSE

#### Half Chicken & Summer Succotash GF

cherry tomato, edamame, sweet corn, bacon, onion, thyme

#### Branzino Caponata

eggplant, tomato, capers, olives, raisins, celery, agrodolce

#### Caprese Pesto Mafaldine V

heirloom tomatoes, fresh mozzarella, asparagus

#### Chiphouse Fish & Chips

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

#### Pub Shepherd's Pie

Add: cheddar 2

### CHOICE OF DESSERT

#### Wild Strawberry Tart

#### Old Fashioned Chocolate Fudge Cake

V=VEGETARIAN GF=GLUTEN-FREE

STELLA ARTOIS: SPONSOR AND OFFICIAL BEER OF NYC RESTAURANT

### \$30 WINE BOTTLES

**WHITE** Frenzy Sauvignon Blanc, Marlborough, New Zealand 2023

**RED** Yalumba Y Series Pinot Noir, South Australia, Australia 2022

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.

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*lunch: \$30 per person*  
SUNDAY-FRIDAY ONLY

CHOICE OF APPETIZER

**Point Judith Calamari**

furikake, shishito peppers, grilled lemon, herb garlic aioli

**Sticky Gochujang Wings**

kimchi ranch, sesame, green onion

**Mozzarella Skewers V**

panko-crusted fresh mozzarella bites, tomato chutney, micro basil

**Savory Mushroom Hand Pies V**

duxelle, mozzarella, roast garlic aioli

CHOICE OF MAIN COURSE

**Half Chicken & Summer Succotash GF**

cherry tomato, edamame, sweet corn, bacon, onion, thyme

**Smoked Turkey Club**

avocado, bacon, cracked black pepper mayo, sourdough

**Maggie's Burger**

special blend beef patty, lettuce, tomato, brioche bun

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

**Chiphouse 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 8, tuna 12 (GF without the crostini)

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