



MAISON PICKLE

COCKTAILS & FRENCH DIP

N° 2315
BROADWAY
NY

PULL APART BREAD

- HERB AND BUTTER
- 18
- GARLIC AND PARMESAN
- HONEY AND BUTTER
- PUMPKIN SPICE

STARTERS

PICKLED CRUDITÉS	15
Seasonal Pickled Vegetables, Herb Aioli	

D'OLIVED EGGS	15	BACON STEAK	19
EVVOO, Chives, Maldon Salt		Maple Syrup, Cilantro, Chile Oil, Mustard Seeds	
SALMON TARTARE	24	SHRIMP COCKTAIL BY HALF DOZEN/DOZEN	23/38
Lemon Vinaigrette, Fresh Herbs, Radish Salad, Toast Points		Cocktail Sauce, Lemon	
SEASONAL MARKET SOUP	14	STEAK TARTARE	25
*Inquire with your server for selection		Frisée Salad, Toast Points, Herb Aioli	
FRENCH ONION SOUP AU GRATIN	16	CAESAR SALAD	15
Gruyere, Baguette		Croutons, Parmigiano Reggiano	

CHALLAH FRENCH TOAST

Berries - n- Cream

Berry Medley,
Fresh Whipped Cream

25

Fried Chicken - n- Toast

Buttermilk Fried Chicken,
Nitrate-Free Bacon,
Maple Butter & Syrup

27

Lumberjack Stack

French Toast, Breakfast Sausage,
Crispy Bacon, Sunny Side Up Eggs

27

Tiramisu

Coffee Syrup, Mascarpone Cream,
Cocoa Powder, Powdered Sugar

26

Hot Honey Chicken - n- Toast

Spicy Buttermilk Fried Chicken,
Clover Honey

27

Maple Butter - n- Syrup

Syrup, Maple Butter

25

FRENCH DIP

ON HOUSE BAKED FRENCH BREAD WITH PAN-SCRAPED
JUS AND BIG DILL PICKLES

ADD FRIES +6

Deluxe

BEEF SIRLOIN

Fried Onions, Horseradish
Aioli, Caramelized Onions,
Gruyere Fondue

29

Classic

BEEF SIRLOIN

Horseradish Aioli

27

Reuben

BEEF SIRLOIN

Gruyere, Sauerkraut, Russian Dressing,
Pickled Mustard Seeds, Onion Au Jus

29

Porchetta

PORK BELLY AND LOIN

Ham, Lemon Zest, Gruyere
Cheese, Hot Sour Pickle
Chips, Pork Au Jus

29

CROQUE MADAME

26

Black Forest Ham, Gruyere, Béchamel, Sunny Side Up Egg
Add Buttermilk Fried Chicken + 6

STEAK AND EGGS

35

Pan-Seared Ribeye, Breakfast Potatoes, Salsa Verde

OMELETTES

CAPRESE	24
Mozzarella, Basil, Tomato, Breakfast Potatoes	
FLORENTINE	24
Feta Cheese, Baby Spinach, Breakfast Potatoes	
LYONNAISE	24
Fingerling Potatoes, Caramelized Onions, Bacon & Gruyere, Breakfast Potatoes	

COUNTER CLASSICS

PATTY MELT	24
Jacob's Beef Burger Blend, Toasted Buttermilk Bread, Melted Cheddar Cheese, Lettuce, Maison Sauce, Au Jus, Crispy Onions, Cole Slaw, Big Dill Pickles	ADD FRIES +6
SMOKED SALMON PLATTER	27
Smoked Salmon, Mixed Greens, Frisee Lettuce, Hard Boiled Egg, Red Onion, Cucumber, Capers, Creme Fraiche, Texas Toast	
CRAB CAKE SANDWICH	24
Lump Crab Meat, Shrimp, Brioche Bun, Maison Sauce, Pickle Chips, House Salad, Citrus Vinaigrette	

MAISON FRIES

MAISON FRITES	14
GRUYERE FONDUE	16
GRUYERE FONDUE WITH BACON	18

BRUNCH SIDES

FRESH FRUIT	10
BREAKFAST MEAT (BACON, SAUSAGE OR HAM)	12
GRILLED ASPARAGUS	14
Garlic, EVVOO	

EGGS AND TOAST

TEXAS TOAST EGG AND CHEESE SANDWICH	18
Buttermilk Toast, Fried Eggs, Vermont Cheddar	
BACON EGG AND CHEESE TEXAS TOAST	19
Buttermilk Toast, Crispy Nitrate-Free Bacon, Vermont Cheddar	
HAM EGG AND CHEESE TEXAS TOAST	19
Buttermilk Toast, Black Forest Ham, Vermont Cheddar	
SAUSAGE EGG AND CHEESE TEXAS TOAST	19
Buttermilk Toast, Breakfast Sausage, Vermont Cheddar	

SALADS

BUTTERMILK FRIED CHICKEN CAESAR SALAD	25
Croutons, Parmigiano Reggiano	SUB SALMON +8 SUB SHRIMP +9
TUNA NIÇOISE	33
Pepper-Crusted Tuna, Fingerling Potatoes, Haricot Verts, Eggs, Olives, Onions, Basil, Citrus Vinaigrette	
BEEF SALAD	18
Feta, Candied Pecans, Orange, Frisee, Fresh Herbs	

FOR THE TABLE

Mac and Cheese

CLASSIQUE	21
BUFFALO CHICKEN W/ BLUE CHEESE DRIZZLE	23

WWW.
MAISONPICKLE
.COM

KITCHEN HOURS

MON - WED	11AM-10:30PM
THURS - FRI	11AM-10:30PM
SAT	9AM-10:30PM
SUN	9AM-10:30PM

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Please inform your server if anyone in your party has a food allergy or any special dietary needs. Max split for credit card 6 per table. No Substitutions, please.
An 18% gratuity will be added to all parties of 6 or more.



MAISON PICKLE

COCKTAILS & FRENCH DIP



Maison Classics

EL SEGUNDO WALLET 16

Tequila, Blood Orange,Ancho Reyes,
Agave, Mole Bitters, Fresh Lime

SMOKE AND FIRE 16

Montelobos Mezcal, Falernum, Fresh Lime,
Pamplemousse Rose, Hellfire Shrub

MAISON MARTINI 17

Fords Gin, Dolin Dry Vermouth,
Pickle Brine, Orange Citrate Bitters

MAISON TRIPPLE FRAPPE 13

Fair Coffee Liqueur, Amaro CioCiaro, Vita Coco
Coconut Water, Instant Coffee, Sugar,
Heavy Cream, Peychaud’s Bitters, Flaky Sea Salt

JACOB’S COLLINS 16

Greenhook Ginsmith Gin, Velvet Falernum,
Fresh Lime, Grapefruit Soda

THE RAZZLE 16

Vodka, Elderflower Liqueur,
Fresh Lemon, Fresh Berries



Maison Punch

17

Dudugnon Seelection Cognac, Elijah
Craig Bourbon, Cachaça, Earl Grey Tea,
Pinot Noir, Dry Curaçao, Absinthe,
Fresh Lemon, Nutmeg, Cinnamon, Bitters

FALLING INTO MAISON CLASSICS



Father-In-Law

17

Fort Hamilton Double Barrel Bourbon
Whiskey, Luxardo Maraschino,
Amaro Cio Ciaro, Bitters

Late Night Revelry

16

Bowmore 12 Single Malt Scotch Whisky,
Combiér Pamplemousse Rose,
Combiér Sureau Elderflower,
Chamomile Tea, Fresh Lemon

America Trilogy

16

Michter’s Straight Rye Whiskey,
Laird’s Apple Bottle-in-Bond Brandy,
Demerara, Bitters

Purple On Purpose

17

Elysian Fields Lavender Gin,
Egg White, Fresh Lemon, Cane Sugar

Luxuria

17

Herradura Reposado Tequila,
Madeira Portwine, Crème De Cacao,
Barrel Aged Sour Cherry Cordial

COCKTAILS

MIMOSA ... 14

PEACH BELLINI ... 15

HIBISCUS BELLINI ... 15

PASSIONFRUIT BELLINI ... 15

APEROL SPRITZ ... 15



Brunch Bubbles



BUBBLE CARAFES

Serves 4, Choice of:

MIMOSA ... 50

PEACH LAVENDER LEMON BELLINI ... 50

HIBISCUS BELLINI ... 50

PASSIONFRUIT BELLINI ... 50

BY THE BOTTLE

PROSECCO ... 48

PROSECCO MAGNUM ... 85

U.S. SPARKLING ... 52

BEAU JOIE CHAMPAGNE ... 80

DOM PERIGNON CHAMPAGNE ... 350

Wines by the Glass

WHITE

CHARDONNAY	14/54
Seghesio, Sonoma and Monterey, California '21	
SAUVIGNON BLANC	15/58
Giesen, Marlborough, New Zealand '23	
ORGANIC PINOT GRIGIO	13/52
Tudajo, Bosco del Merlot, Veneto, Italy '23	
OFF DRY RIESLING	15/52
Clean Slate, Mosel, Germany '21	
ORGANIC GRUNER VELTLINER	16/58
Huber Vision, Niederosterreich, Austria '22	

RED

CABERNET SAUVIGNON	16/58
Twenty Bench, North Coast, California, '20	
RIOJA RESERVA	17/66
Cune, Rioja, Spain '18	
PINOT NOIR	16/54
Stringtown, Oregon, '22	
SHIRAZ	15/58
Yalumba, Barossa Valley, Australia '21	
VALPOLICELLA	15/58
Cesari, Fumane-Verona, Italy '22	

SPARKLING

U.S.SPARKLING	13/52
'Blanc de Noirs', Gruet, New Mexico N.V.	
BRUT ROSÉ	14/54
Francois Montand, Brut N.V., France	
CHAMPAGNE	22/90
Lallier, France N.V	
LA LUCA PROSECCO 187ml	15
Veneto, Italy N.V.	

ROSÉ

ROSÉ MÉDITERANNÉE	15/58
Chateau Miraval, Studio, France '23	

Sans Proof 0.0%

SACHA ... 11

Passionfruit,
Homemade
Lemonade,
Lemon/Lime Soda

HUGO ... 12

Elderflower,
Fresh Lime,
Cane Syrup,
Sparkling Water

COLETTE ... 12

Homebrewed
Iced Coffee,
Cinnamon,
Rich Cream

Beers ★ DRAUGHT ★

JACOB’S PICKLES BISCUIT BEER ™ 5.0%	8
TALEA PEACH BERRY PUNCH 6.0%	9
ATHLETIC BREWERY RUN WILD IPA (N/A) 0.4%	8
ALLAGASH WHITE 5.0%	9
MAINE LUNCH IPA 7.0 %	9
MONTAUK PILSNER 5.4%	8
BRONX AMERICAN PALE ALE 6.3%	9
LEFT HAND MILK STOUT 6.0%	8
AUSTIN EASTCIDERS 5.0%	8
NARRAGANSETT CLASSIC LAGER 5.0%	8

Soft Beverages

MEXICAN COKE, MEXICAN SPRITE	5
DIET COKE	4
ORANGE JUICE	7
ORGANIC CRANBERRY JUICE	7
COLD PRESSED APPLE JUICE	7
HOUSEMADE LEMONADE	5
HALF LEMONADE, HALF ICED TEA	5
UNSWEETENED ICED TEA	5
GINGER BEER, GRAPEFRUIT SODA, TONIC WATER	5