



BRUNCH

MAISON PICKLE

COCKTAILS & FRENCH DIP

BRUNCH

N° 2315
BROADWAY
NY

PULL APART BREAD

SHORT RIB & BONE MARROW

Tomato Jam, Apple Mostarda, Bacon Jam, Fresh Herbs
39

HONEY & BUTTER 18

HERB & BUTTER 18

GARLIC & PARMESAN 18

PICKLED CRUDITÉS

16

Seasonal Pickled Vegetables, Herb Aioli

RAW & CHILLED

SHRIMP COCKTAIL 3⁵⁰ PP
Cocktail Sauce, Lemon
(Minimum Order of 4 Pieces)

TUNA TARTARE 24
Dijon Vinaigrette, Herb Aioli

STEAK TARTARE 25
Frisée Salad, Herb Aioli

CHICKEN LIVER MOUSSE 19
Pickled Vegetables, Onion
Marmalade, Toasted Points

STARTERS

FRENCH ONION SOUP AU GRATIN 18
Toasted Baguette, Gruyere

CAESAR SALAD 16
Croutons, Parmigiano Reggiano

D'OLIVED EGGS 3⁵⁰ PP
EVOO, Chives, Maldon Salt

SEASONAL MARKET SOUP
*Chef's Selection

BACON STEAK 21
Maple Syrup, Cilantro, Chile Oil,
Mustard Seeds

JUMBO LUMP CRAB CAKE 25
Lump Crab Meat, Shrimp, Frisée Salad,
Haricot Verts, Orange Segments,
Citrus Vinaigrette

CHALLAH FRENCH TOAST

BERRIES -N- CREAM 26

Berry Medley,
Fresh Whipped Cream

TIRAMISU 26

Coffee Syrup, Cocoa Powder,
Mascarpone Cream,
Powdered Sugar

FRIED CHICKEN -N- TOAST 27

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

HOT HONEY
CHICKEN -N- TOAST 27

Spicy Buttermilk Fried
Chicken, Clover Honey

LUMBERJACK STACK 27

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

MAPLE BUTTER -N- SYRUP 25

Syrup, Maple Butter

MAISON FRENCH DIP

SIRLOIN OF BEEF ON HOUSE BAKED FRENCH BREAD
WITH AU JUS AND BIG DILL PICKLES

ADD FRITES +7

CLASSIC 27

Horseradish Aioli

DELUXE 29

Fried Onions, Horseradish
Aioli, Caramelized Onions,
Gruyere Fondue

REUBEN 29

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

FRENCH ONION
STEAK MELT 29

Mozzarella,
French Onion Soup
Reduction, Coleslaw

CHEESESTEAK
A LA MAISON 28

Cremini Mushrooms,
Caramelized Onions,
Cheese Sauce, Coleslaw

FOR
THE
TABLE

SIGNATURE MAC & CHEESE

CLASSIQUE 21

BUFFALO CHICKEN W/ BLUE CHEESE DRIZZLE 23

LOBSTER MAC 38

BRUNCH SIDES

CLASSIQUE MAISON FRITES 14
ADD GRUYERE FONDUE +2, ADD
BACON +2

BREAKFAST POTATOES W/ PEPPERS 6

FRESH FRUIT 10

BREAKFAST MEAT 12
(Bacon, Sausage or Ham)

HARISSA HONEY CARROTS 14

GRILLED ASPARAGUS 14
Garlic, EVOO

EGGS AND TOAST

TEXAS TOAST EGG AND CHEESE SANDWICH 19

Buttermilk Toast, Fried Eggs,
Vermont Cheddar

BACON EGG AND CHEESE TEXAS TOAST 21

Buttermilk Toast, Crispy Nitrate-Free
Bacon, Vermont Cheddar

HAM EGG AND CHEESE TEXAS TOAST 21

Buttermilk Toast, Black Forest Ham,
Vermont Cheddar

SAUSAGE EGG AND CHEESE TEXAS TOAST 21

Buttermilk Toast, Breakfast Sausage,
Vermont Cheddar

CROQUE MADAME

27

Black Forest Ham,
Gruyere, Béchamel,
Sunny Side Up Egg

Add Buttermilk Fried Chicken +6

TOMAHAWK
&
BUBBLES FOR 2

165



36 oz USDA Tomahawk Ribeye,
Eggs, Breakfast Potatoes,
Salsa Verde,
Bottle of Lallier Champagne

OMELETTES

Served with Breakfast Potatoes and Fresh Green Salad

CAPRESE 25

Mozzarella, Basil, Tomato

FLORENTINE 25

Feta Cheese, Baby Spinach

LYONNAISE 26

Fingerling Potatoes, Caramelized Onions,
Bacon & Gruyere

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

SMASH BURGER SALAD 22

Jacob's Beef Burger Blend, Shredded Iceberg,
Bacon, Cheddar, Crispy Onions,
Hot Sour Pickles, Cherry Tomatoes

TRICOLOR CITRUS SALAD 33

Arugula, Radicchio, Endive, Frisée, Orange
Segments, Candied Pecans, Parmigiano,
Reggiano, Sherry Vinaigrette

COUNTER CLASSICS

STEAK AND EGGS 35

Pan-Seared NY Strip, Breakfast Potatoes,
Salsa Verde

PATTY MELT 24

Jacob's Beef Burger Blend,
Brioche, Melted Cheddar Cheese,
Lettuce, Maison Sauce, Au Jus,
Crispy Onions, Cole Slaw, Big Dill Pickles
ADD FRITES +7

PORK BELLY BAHN MI 27

Bacon Steak, Spicy Mayo, Pickled Carrots,
Hot Sour Pickles

CHOP AND GRILL CHICKEN 26

Tomato and Cucumber Relish, Lemon Dill Yogurt

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.

KITCHEN HOURS

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

WWW.
MAISONPICKLE
.COM



MAISON TIMELESS CLASSICS

EL SEGUNDO WALLET 16

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

SMOKE AND FIRE 16

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

MAISON MARTINI 17

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

CLASSIC BLOODY MARY 15

Vodka, House Bloody Mix, Pickle Crudités

JACOB'S COLLINS 16

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

THE RAZZLE 16

Vodka, Elderflower Liqueur, Fresh Lemon, Fresh Berries

BUBBLES ALL THE WAY

GLASS ... 15
CARAFE (serves 4) ... 52

ROSSINI | MIMOSA | BELLINI
POINSETTIA | HUGO SPRITZ
APEROL SPRITZ



By the Bottle

LA LUCA PROSECCO ... 48
DOM PERIGNON CHAMPAGNE ... 350

A-MAISON SIPS

SEASONAL

GIN ME UP 16

Gin, Aperol, Vermouth, Montenegro Amaro, Bitters

MANHATTAN ICED TEA 16

American Whiskey, Tequila, Gin, Fresh Lemon, Cane Sugar, Mexican Coke

AGAVE SOUR 16

Tequila Reposado, Amaro, Chocolate, Cherry, Fresh Lemon, Agave, Egg White

LIAISON NO. 75 16

Elysian Fields Lavander Gin, Citrus Tincture, Cane, Sugar, Prosecco

VIDA SANGRIA 16

Austrlian Shiraz, Ginger, Seasonal Ingredients

CABAL TEQUILA TASTING ... 33

THREE EXPRESSIONS, ONE AGAVE STORY

THREE POURS OF BLANCO, REPOSADO, AND AÑEJO
SHOWCASING THE SPIRIT'S JOURNEY FROM FRESH AGAVE
BRIGHTNESS TO DEEP, BARREL-AGED COMPLEXITY.

WINES BY THE GLASS

SPARKLING

- U.S.SPARKLING 13/52
'Blanc de Noirs', Gruet, New Mexico N.V.
BRUT ROSÉ 14/54
Francois Montand, Brut N.V., France
LA LUCA PROSECCO 187ml 15
Veneto, Italy N.V.
PIERRE CHAVIN ZERO SPARKLING CHARDONNAY 0.05%ABV 15
Maison Chavin, Languedoc-Roussillon, France N.V.
PIERRE CHAVIN ZERO SPARKLING ROSE 0.05%ABV 15
Maison Chavin, Languedoc-Roussillon, France N.V.

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
OFFDRYRIESLING 15/52
Clean Slate, Mosel, Germany '21
ORGANIC GRUNER VELTLINER 16/58
Huber Vision, Niederosterreich, Austria '22

ROSÉ

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

RED

- CABERNET SAUVIGNON 16/58
Twenty Bench, North Coast, California, '20
RIOJA RESERVA 17/66
Cune, Rioja, Spain '18
PINOT NOIR 16/62
Stringtown, Oregon, '22
SHIRAZ 15/58
Yalumba, Barossa Valley, Australia '21
VALPOLICELLA 15/58
Cesari, Fumane-Verona, Italy '22

BEERS

- JACOB'S PICKLES BISCUIT BEER™ 5.0% 9
ATHLETIC BREWERY RUN WILD IPA (N/A) 0.4% 8
ALLAGASH WHITE 5.0% 10
MAINE LUNCH IPA 7.0 % 10
LEFT HAND MILK STOUT 6.0% 10
ORCHARD HILL VERDE CIDER 6.9% 10

MOCKTAILS ... 13

- SACHA: Peach, Homemade Lemonade, Lemon/Lime Soda
HUGO: Elderflower, Fresh Lime, Cane Syrup, Sparkling Water
COLETTE: Homebrewed Iced Coffee, Cinnamon, Rich Cream

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
ICED TEA 5
GINGER BEER, GRAPEFRUIT SODA, TONIC WATER 5