



DINNER

MAISON PICKLE

COCKTAILS & FRENCH DIP

DINNER



PULL APART BREAD

SHORT RIB & BONE MARROW

Tomato Jam, Apple Moustarda, 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

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

CRISPY CALAMARI 24
Fra Diavolo Sauce, Garlic Baguette

ARTICHOKE AND SPINACH DIP CLASSIQUE 19
Mozzarella, Fresh Herbs, Toasted Bread

LOBSTER 'ESCARGOT' 25
Herb Butter, Puff Pastry, Fresh Maine Lobster

CRISPY PICKLED ARTICHOKE 16
Spicy Aioli, Pickled Mustard Seed

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

MAISON FRENCH DIP

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

ADD FRITES +6

CHEESESTEAK A LA MAISON

Cremini Mushrooms,
Caramelized Onions,
Cheese Sauce, Coleslaw

28

DELUXE

Fried Onions,
Horseradish Aioli,
Caramelized Onions,
Gruyere Fondue

29

CLASSIC

Horseradish Aioli

27

REUBEN

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

29

FRENCH ONION STEAK MELT

Mozzarella,
French Onion Soup
Reduction, Coleslaw

29

FOR THE TABLE

SIGNATURE MAC & CHEESE

CLASSIQUE 21
BUFFALO CHICKEN W/ BLUE CHEESE DRIZZLE 23
LOBSTER MAC 38

DINNER SIDES 14

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

HARISSA HONEY CARROTS
MASHED POTATOES W/ BUTTER

CREAMED SPINACH
GRILLED ASPARAGUS
Garlic, EVOO

COUNTER CLASSICS

PATTY MELT 24

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

PORK BELLY BAHN MI 27

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

FRIED CHICKEN, BACON 'N' TOAST 28

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

HOT HONEY CHICKEN 'N' TOAST 28

Spicy Buttermilk Fried Chicken, Clover Honey

CHOP AND GRILL CHICKEN 26

Tomato and Cucumber Relish, Lemon Dill Yogurt

ROASTED LEMON CHICKEN 27

Mashed Potatoes, Roasted Carrots,
Beurre Blanc Sauce

SALADS

BUTTERMILK FRIED CHICKEN CAESAR SALAD 26
Croutons, Parmigiano Reggiano
SUB SALMON +8 / SUB SHRIMP +9

SMASH BURGER SALAD 28

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

TUNA NIÇOISE 33

Pepper-Crusted Tuna,
Fingerling Potatoes, Haricot Verts, Eggs,
Olives, Onions, Basil, Citrus Vinaigrette

TRICOLOR CITRUS SALAD 27

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

PLAT DU JOUR

MONDAY

Bacon Wrapped Shrimp over Pesto Rice

34

TUESDAY

Chicken Dirty Martini

28

WEDNESDAY

Braised Beef Short Rib

37

THURSDAY

**Spaghetti à la Maison
w/ Grilled Chicken and Crab Meat**

37

FRIDAY

Pasta Fra Diavolo

36

SATURDAY

Schaller and Webber Sausage Cassoulet

32

SUNDAY

Prime Rib

37

PASTA

SEAFOOD PASTA 36

Mussels, Shrimp, Creamy Pesto, Parmesan

SPAGHETTI BOLOGNESE 26

Jacob's Prime Beef Blend, Housemade Marinara,
Parmigiano Reggiano, Parsley

SEAFOOD

MOULES MARNIÈRES 32

White Wine, Garlic, Shallots, Celery, Crème
Fraîche, Maison Frites, Lemon Aioli

SALMON BELLA VISTA 33

Grilled Canadian Salmon, Plum Tomatoes,
Red Onions, Cajun Seasoning,
Lemon Beurre Blanc

SHRIMP PARMIGIANA A LA VODKA 36

Mozzarella, Parmigiano Reggiano, Basil

JUMBO LUMP TWIN CRAB CAKES 38

Lump Crab Meat, Shrimp,
Frisée Salad, Haricot Verts,
Orange Segments, Citrus Vinaigrette

STEAKS, CHOPS, & CUTS

STEAK FRITES 35

Pan Seared Ribeye,
Herb Butter, Maison Frites

BONE-IN-FILET 54

Asparagus, Beurre Blanc Sauce

GRANDES CUTS FOR TWO

LAMB CHOPS 92

Green Beans, Roasted
Potatoes, Lemon Butter
Sauce, Salsa Verde

36 OZ USDA PRIME TOMAHAWK 165

Bone Marrow, Creamed
Spinach, Maison Frites,
Roasted Vine Tomatoes,
Béarnaise Sauce

LOBSTER RIGATONI A LA VODKA 85

2 Lb Maine Lobster,
Parmigiano Reggiano,
Basil, Garlic Baguette

KITCHEN HOURS

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

WWW.

MAISONPICKLE

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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.



DINNER

MAISON PICKLE

DINNER

N 2315
BROADWAY
NY

COCKTAILS & FRENCH DIP

MAISON TIMELESS CLASSIC COCKTAILS

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

JACOB'S COLLINS 16

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

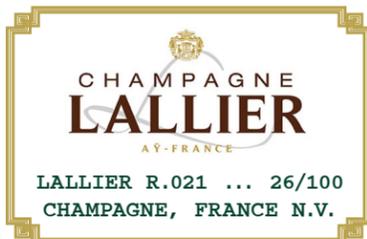
THE RAZZLE 16

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

MIONETTO PROSECCO ... 48
DOM PERIGNON CHAMPAGNE ... 350

A-MAISON SEASONAL SIPS

GIN ME UP 16

Gin, Aperol, Vermouth, Montenegro Amaro, Bitters

AGAVE SOUR 16

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

MANHATTAN ICED TEA 16

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

LIAISON NO. 75 16

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

GARDEN 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
- OFF DRY RIESLING** 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

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| SACHA | HUGO | COLETTE |
| Peach,
Homemade Lemonade,
Lemon/Lime Soda | Elderflower,
Fresh Lime,
Cane Syrup,
Sparkling Water | 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