



BRUNCH

MAISON PICKLE

COCKTAILS & FRENCH DIP

BRUNCH



PULL APART BREAD

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

SEASONAL MARKET SOUP
*Chef's Selection

CRISPY PICKLED ARTICHOKE 16
Spicy Aioli, Pickled Mustard Seed

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

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

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

CAESAR SALAD 16
Croutons, Parmigiano Reggiano

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

COUNTER CLASSICS

STEAK AND EGGS 35

Pan-Seared Ribeye, 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

CEDAR ROASTED CANADIAN SALMON 33

Fingerling Potatoes, Asparagus,
Leeks, Lemon Beurre Fondue

PORK BELLY BAHN MI 27

Bacon Steak, Spicy Mayo, Pi ckled Carrots,
Hot Sour Pickles

CHOP AND GRILL CHICKEN 26

Tomato and Cucumber Relish, Lemon Dill Yogurt

VEGETABLE WRAP 24

Zucchini, Yellow Squash, Bell Peppers, Onions,
Romaine Lettuce, Citrus Dressing, Hummus

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 - THURS 11AM-10:30PM
FRI 11AM-12:00AM
SAT 9AM-12:00AM
SUN 9AM-10:30PM

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MAISONPICKLE
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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

A-MAISON SIPS

SEASONAL

GENTLEMAN BIRD 16

Jamaican Rum, Guyanese 151 Rum,
Campari, Pineapple Liqueur

MANHATTAN ICED TEA 16

American Whiskey, Tequila, Gin, White Rum,
Amaro, Fresh Lemon, Cane Sugar, Mexican Coke



SUMMER ENTRY 16

Watermelon Cucumber Vodka, Crème de Menthe,
Fresh Lemon, Cane Sugar, Sparkling Water

DANDY GARDENER 16

Aquavit, Roquefort Liqueur, Fresh Lime,
Dry Vermouth, Cane Sugar, Green Tomato Water

VINE DOWN SANGRIA 15

White Wine, Apple Brandy, Rockey’s Botanical,
Passion Fruit, Lemon, Cane Sugar, Club Soda

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	15/58
Seghesio, Sonoma and Monterey, California '23	
WHITE PINOT NOIR	15/58
Lemelson Vineyards, Willemette Valley, Oregon '23	
SAUVIGNON BLANC	16/62
Chateau Bonnet, Entre-deux-Mers, Bordeaux, France '25	
ORGANIC PINOT GRIGIO	14/54
Tudajo, Bosco del Merlot, Veneto, Italy '24	
OFF DRY RIESLING	15/58
Clean Slate, Mosel, Germany '23	
ORGANIC GRUNER VELTLINER	16/62
Huber Vision, Niederosterreich, Austria '24	

ROSÉ

ROSÉ MÉDITERANNÉE	15/58
Chateau Miraval, Studio, France '23	
ROSÉ D’ANJOU	14/54
Domaine des Nouelles, St Fiacre, France '25	
BARDOLINO CHIARETTO	15/58
Zeni, Veneto, Italy '23	
ROSE AND BLUSH WINE	13/50
Charles & Charles, Columbia Valley, Washington '25	

RED

CABERNET SAUVIGNON	16/62
Twenty Bench, North Coast, California, '22	
CÔTES DU RHÔNE	17/66
Esprit, Rhone Valley, France '22	
PINOT NOIR	16/62
Stringtown, Oregon, '23	
SHIRAZ	15/58
Yalumba, Barossa Valley, Australia '23	
RIOJA RESERVA	17/66
Cune, Rioja, Spain '20	

BUBBLES ALL THE

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

ROSSINI | MIMOSA | BELLINI | POINSETTIA
HUGO SPRITZ | APEROL SPRITZ



BY THE BOTTLE

MIONETTO PROSECCO ... 48
DOM PERIGNON CHAMPAGNE ... 500

BEERS

JACOB’S PICKLES BISCUIT BEER ™ 5.0%	9
ATHLETIC BREWERY SEASONAL (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 SEASONAL CIDER 6.9%	10

MOCKTAILS ... 13

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