BRUNCH

MAISON PICKLE

COCKTAILS & FRENCH DIP

BRUNCH

N° 2315 BROADWAY NY

PULL APART BREAD

HONEY & BUTTER 18 | HERB & BUTTER 18 | GARLIC & PARMESAN 18

PICKLED CRUDITÉS

16

Seasonal Pickled Vegetables, Herb Aioli

RAW & CHILLED

WELLFLEET OYSTERS

6⁰⁰ - 3 PCS / 15⁰⁰ - 1/2 DZ / 30⁰⁰ - 1 DZ

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, Candied Pecans

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
2 PCS MINIMUM

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

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

BEET SALAD 26
Roasted Red and Yellow Beets, Feta Cheese, Mint, Frisee, Citrus Dijion Vinaigrette

TOMAHAWK & BUBBLES FOR 2

165



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

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

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

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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

AVENUE ROUGE 15
Australian Shiraz, Orange Juice, Pimm's No. 1, Cane Sugar, Angostura Bitters, Grapefruit Soda

MANHATTAN PATCH 18
Wild Turkey 8 yr Bourbon, Sweet Vermouth, House Made Pumpkin Cordial, Orange Bitters



HOT WHEELS 18
Cabal Reposado Tequila, Grand Marnier, Fresh Lime, Agave, Orange Bitters

VINE DOWN SANGRIA 15
White Wine, Apple Brandy, Rockey's Botanical, Passion Fruit, Lemon, Cane Sugar, Club Soda

PORT-FASHIONED 16
Michter's Bourbon, Madeira Port, Cinnamon, Cane Sugar, Aromatic Bitters

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

MAISON ANDEL BRUT RÉSERVE 200ml 15
'Blanc de Blanc', France 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

ALVARINHO 14/54
Nortico Alvarinho, Vinho Regional Minho, Portugal '25

ROSÉ

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

ROSÉ D'ANJOU 14/54
Domaine des Nouelles, St Fiacre, France '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

SUPER TUSCAN BLEND 16/62
Bere, Toscana, Italy '24

RIOJA RESERVA 17/66
Cune, Rioja, Spain '20

CABAL TEQUILA TASTING ... 37

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.*

BUBBLES ALL THE WAY

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

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

CHAMPAGNE LALLIER AŸ-FRANCE
LALLIER R.021 ... 26/100
CHAMPAGNE, FRANCE N.V.

BY THE BOTTLE

FLORES BY CAROLINA MATA BRUT NV ... 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
SEASONAL IPA	10
LEFT HAND MILK STOUT 6.0%	10
ORCHARD HILL SEASONAL 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