



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
EVOO, 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

Cheesesteak a la Maison

BEEF SIRLOIN
Cremini Mushrooms, Caramelized
Onions, Cheese Sauce, Coleslaw
28

Classic

BEEF SIRLOIN
Horseradish Aioli
27

French Onion Steak Melt

BEEF SIRLOIN
Mozzarella, French Onion Soup
Reduction, Coleslaw
29

Reuben

BEEF SIRLOIN
Gruyere, Sauerkraut,
Russian Dressing,
Pickled Mustard Seeds,
Onion 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

Served with Breakfast Potatoes and Fresh Green Salad

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

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

BREAKFAST POTATOES 6
FRESH FRUIT 10
BREAKFAST MEAT (BACON, SAUSAGE OR HAM) 12
GRILLED ASPARAGUS 14
Garlic, EVOO

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
FIG SALAD 22
Spring Mix, Fresh Figs, Goat Cheese, Pecans, Blackberry Vinaigrette

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



CHEERFUL SIPS

SEASONAL



Jack O Lantern

18

Ron Colon Salvadoreno American Rye Whiskey,
Fair Café, Pumpkin Spice Whip,
Demerara, Homemade Iced Coffee

Cherry Cherry Lady

17

Michter’s Bourbon, Chocolate Liqueur,
Sour Cherry Cordial, Demerara, Bitters

The Fireside

17

Condesa Gin, Amaretto,
Amaro Cio Ciaro, Cranberry, Cloves,
Cane Sugar, Bitters, Rosemary



Sorrel

17

Plantaray Xaymaca Special Dry Jamaican Rum,
Velvet Falernum,
Hibiscus Syrup, Lallier Champagne



Merlyn’s Spell

18

Dudognon Seelection Cognac, Hazelnut,
Pineapple, Coconut, Cinnamon, Whole Egg



Mulled Wine

16

Australian Shiraz, Pineapple, French
Pepper Liqueur, Apple Juice, Orange,
Cinnamon, Cloves, Ginger

COCKTAILS



Brunch Bubbles

BUBBLE CARAFES



BY THE BOTTLE

MIMOSA ... 14

PEACH BELLINI ... 15

HIBISCUS BELLINI ... 15

PASSIONFRUIT BELLINI ... 15

APEROL SPRITZ ... 15

Serves 4, Choice of:

MIMOSA ... 50

PEACH LAVENDER LEMON BELLINI ... 50

HIBISCUS BELLINI ... 50

PASSIONFRUIT BELLINI ... 50

PROSECCO ... 48

PROSECCO MAGNUM ... 85

U.S. SPARKLING ... 52

BEAU JOIE CHAMPAGNE ... 80

DOM PERIGNON CHAMPAGNE ... 350

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

CHAMPAGNE 22/90
Lallier, France N.V

LA LUCA PROSECCO 187ml 15
Veneto, Italy 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

ASSYRTIKO 17/66
Alpha Estate, Aghia Kiriaki, Greece '23

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

MONASTREL/MORVEDRE 18/68
Guan Jil, Jumilla, Spain '22

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 on Draft

JACOB’S PICKLES BISCUIT BEER ™ 5.0% 8

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

TALEA PEACH BERRY PUNCH 6.0% 9

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