



MAISON PICKLE

COCKTAILS & FRENCH DIP

PULL APART BREAD

18

HERB AND BUTTER

GARLIC AND PARMESAN

HONEY AND BUTTER

PUMPKIN SPICE

STARTERS

PICKLED CRUDITÉS 15
Seasonal Pickled Vegetables, Herb Aioli

CAESAR SALAD 15
Croutons, Parmigiano Reggiano

D'OLIVED EGGS 15
EVOO, Chives, Maldon Salt

SHRIMP COCKTAIL BY HALF DOZEN/DOZEN 23/38
Cocktail Sauce, Lemon

SALMON TARTARE 24
Lemon Vinaigrette, Fresh Herbs, Radish Salad

STEAK TARTARE 25
Frisée Salad, Herb Aioli

SEASONAL MARKET SOUP 14
*Inquire with your server for selection

SHISHITO PEPPERS 15
Pickled Red Onions, Lemon, Salt

FRENCH ONION SOUP AU GRATIN 16
Toasted Baguette, Gruyere

BACON STEAK 19
Maple Syrup, Cilantro, Chile Oil, Mustard Seeds

SHRIMP PILLOW DUMPLINGS 21
Ginger Beurre Blanc, Chile Oil, Chives

CRISPY PICKLED ARTICHOKE 16
Spicy Aioli, Pickled Mustard Seed

CRAB ARTICHOKE AND SPINACH DIP 25
Mozzarella, Fresh Herbs, Toasted Bread

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

CRISPY CALAMARI 24
Fra Diavolo Sauce, Garlic Bread

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

MOULES FRITES A LA MAISON

SUSTAINABLY RAISED IN MAINE

33

Moules a la Moutarde

Mustard, White Wine, Garlic, Shallots,
Fennel, Crème Fraîche

Moules Marinère

White Wine, Garlic, Shallots,
Celery, Crème Fraîche

Spicy Moules with Chorizo

Spanish Chorizo, Fennel, Garlic,
Orange Zest, Chili Flake and Cilantro

- ALL MUSSELS SERVED WITH FRIES AND HOUSE MADE LEMON AOILI -

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**

CHICKEN AND EGGPLANT PARMIGIANA 29
House Made Marinara, Mozzarella, Fresh Basil

FRIED CHICKEN, BACON 'N' TOAST 27
Buttermilk Fried Chicken, Nitrate Free Bacon,
Maple Butter & Syrup

HOT HONEY CHICKEN 'N' TOAST 27
Spicy Buttermilk Fried Chicken, Clover Honey

MAISON PANCETTA BOLOGNESE SPAGHETTI 26
Housemade Pancetta, Jacob's Prime Beef Blend,
Housemade Marinara, Parmigiano Reggiano, Parsley

STEAKS, CHOPS, & CUTS

BAR STEAK FRITES 35
Hanger Steak, Salsa Verde, Herb Butter, Maison Frites

RIBEYE 38
Brandt Family Farms Ribeye, Herb Butter, Maison Frites

FILET MIGNON 42
Haricot Verts, Au Poivre

28 Day Dry Aged Tomahawk

FOR TWO

155

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

SEAFOOD

CEDAR ROASTED CANADIAN SALMON 33
Fingerling Potatoes, Asparagus, Leeks,
Lemon Beurre Fondue

BRANZINO RIVIERA 34
Tomatoes, Olives, Capers, Fresh Herbs

CLASSIC SHRIMP SCAMPI 36
Garlic, Tomato, Green Peas, Butter, Calabria Chili,
Rice Pilaf

SEAFOOD PASTA 36
Mussels, Shrimp, Creamy Pesto, Parmesan

JUMBO LUMP CRAB CAKES ENTREE 38
Lump Crab Meat, Shrimp, Frisée Salad, Haricot Verts,
Orange Segments, Citrus Vinaigrette

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

CHOPPED SALAD 22
Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese,
Fried Onions, Buttermilk Dressing

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

Market Vegetable

GRILLED ASPARAGUS 14

Garlic, EVOO

Dinner Sides

CLASSIQUE MAISON FRITES 14

GRUYERE FONDUE FRITES 16

GRUYERE FONDUE FRITES WITH BACON 18

MASHED POTATOES W/ BUTTER 14

CREAMED SPINACH 14

KITCHEN HOURS

MON - WED 11AM-10:30PM

THURS - FRI 11AM-10:30PM

SAT 9AM-10:30PM

SUN 9AM-10:30PM

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MAISONPICKLE
.COM

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

N°2315
BROADWAY
NY

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

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



Merlyn's Spell

18

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



Mulled Wine

16

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

COCKTAILS



All Day Bubbles



BUBBLE CARAFES

Serves 4, Choice of:

MIMOSA ... 14
PEACH BELLINI ... 15
HIBISCUS BELLINI ... 15
PASSIONFRUIT BELLINI ... 15
APEROL SPRITZ ... 15

MIMOSA ... 50
PEACH LAVENDER LEMON BELLINI ... 50
HIBISCUS BELLINI ... 50
PASSIONFRUIT BELLINI ... 50

BY THE BOTTLE

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 ... 12	HUGO ... 12	COLETTE ... 12
Passionfruit, Homemade Lemonade, Lemon/Lime Soda	Elderflower, Fresh Lime, Cane Syrup, Sparkling Water	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