DINNER

MAISON PICKLE

COCKTAILS & FRENCH DIP

DINNER

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 - 3PCS / 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

CAESAR SALAD 16
Croutons, Parmigiano Reggiano

CRISPY CALAMARI 24
Fra Diavolo Sauce, Garlic Baguette

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

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

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

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

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

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

EGGPLANT PARMIGIANA 27
House Made Marinara, Mozzarella, Fresh Basil

ROASTED CHICKEN ADOBO 29
Wild Rice, Salsa Verde, Carrots, Peppers, Onions, Garlic, Cajun Seasoning, Cumin, Parsley, Cilantro

SALADS

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

CHOPPED SALAD 23
Iceberg Lettuce, Tomatoes, Bacon, Crumbled Blue Cheese, Fried Onions, Buttermilk Dressing

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 Dijon Vinaigrette

PLAT DU JOUR

MONDAY
Coq au Vin-braised Chicken
Rich Red Wine Sauce with Garlic, Herbs, Mushrooms, Onions 32

TUESDAY
Rigatoni à la Vodka
Grilled Chicken, Parmigiano Reggiano 28

WEDNESDAY
Braised Beef Short Rib
Mashed Potatoes, Roasted Vegetables, Red Wine Reduction 37

THURSDAY
Cioppino a la Maison
Tomato and Seafood Broth with Garlic, Onions, Mussels, Shrimp, Branzino, Toasted Baguette for dipping 36

FRIDAY
Chicken Parmigiana
Chicken Cutlet with Mozzarella and Parmigiana Cheese, Tomato Basil Marinara, Served over a Bed of Spaghetti 28

SATURDAY
Branzino Riviera
Vegetables Provençal, Black Olive Vinaigrette 32

SUNDAY
Prime Rib
Roasted Potatoes, String Beans 37

PASTA

SEAFOOD PASTA 36
Mussels, Shrimp, Creamy Pesto, Parmesan

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

LASAGNA LA MAISON 25
Deconstructed lasagna with rich meat sauce featuring Jacob's beef blend, creamy ricotta and béchamel cheese. Topped with Mozzarella and parsley

SEAFOOD

MAINE MUSSELS 32
Garlic, Tomatoes, White Wine, Chicken Stock

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

SHRIMP PARMIGIANA A LA VODKA 36
Spaghetti, Mozzarella, Parmigiano Reggiano, Basil

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

SALMON SKEWER 26
Garlic and Dill Marinated Wild Salmon, served over Wild Rice with a Dijon Honey Sauce

STEAKS, CHOPS, & CUTS

BEEF BOURGUIGNON 36
Traditional French Stew made with Beef Braised in Red Wine, Beef Stock, Garlic, Onions, Carrots, and Herbs, then finished with Mushrooms and Bacon

RIBEYE 10 OZ 42
Garlic Butter, Maison Frites

BAR STEAK FRITES 35
12 oz Center Cut Round Steak, Maison Frites

LAMB CHOPS 46
Green Beans, Roasted Potatoes, Lemon Butter Sauce, Salsa Verde

GRANDES CUTS FOR TWO

SURF 'N TURF
65
Bone-in-Filet, Jumbo Shrimp, Mashed Potatoes, Asparagus, Beurre Blanc Sauce

36 OZ USDA PRIME TOMAHAWK
165
Bone Marrow, Creamed Spinach, Maison Frites, Roasted Vine Tomatoes, Béarnaise Sauce

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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.

KITCHEN HOURS

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

DINNER

MAISON PICKLE

COCKTAILS & FRENCH DIP

DINNER

N° 2315 BROADWAY NY

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

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

PASSIONISTA 16
Mezcal, Allspice, Passionfruit, Lemon, Cane Sugar, Angostura bitters

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

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