



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

Classic

BEEF SIRLOIN

Horseradish Aioli

27

Reuben

BEEF SIRLOIN

Gruyere, Sauerkraut, Russian Dressing,
Pickled Mustard Seeds, Onion Au Jus

29

Porchetta

PORK BELLY AND LOIN

Ham, Lemon Zest, Gruyere
Cheese, Hot Sour Pickle
Chips, Pork 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

HANGER STEAK 35
Omaha Beef Tenderloin, Salsa Verde, Herb Butter,
Maison Frites

STEAK FRITES 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

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

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

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

BEEF SALAD 18
Feta, Candied Pecans, Orange, Frisee, Fresh Herbs



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 CioCiario, 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



Maison Punch

17

Dudugnon Seelection Cognac, Elijah
Craig Bourbon, Cachaça, Earl Grey Tea,
Pinot Noir, Dry Curaçao, Absinthe,
Fresh Lemon, Nutmeg, Cinnamon, Bitters

FALLING INTO MAISON CLASSICS

Father-In-Law

17

Fort Hamilton Double Barrel Bourbon
Whiskey, Luxardo Maraschino,
Amaro Cio Ciario, Bitters



Late Night Revelry

16

Bowmore 12 Single Malt Scotch Whisky,
Combiér Pamplemousse Rose,
Combiér Sureau Elderflower,
Chamomile Tea, Fresh Lemon

America Trilogy

16

Michter’s Straight Rye Whiskey,
Laird’s Apple Bottle-in-Bond Brandy,
Demerara, Bitters

Purple On Purpose

16

Elysian Fields Lavender Gin,
Egg White, Fresh Lemon, Cane Sugar

Luxuria

17

Herradura Reposado Tequila,
Madeira Portwine, Crème De Cacao,
Barrel Aged Sour Cherry Cordial

COCKTAILS

MIMOSA ... 14

PEACH BELLINI ... 15

HIBISCUS BELLINI ... 15

PASSIONFRUIT BELLINI ... 15

APEROL SPRITZ ... 15

All Day Bubbles BUBBLE CARAFES

Serves 4, Choice of:

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

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	

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.	

RED

CABERNET SAUVIGNON	16/58
Twenty Bench, North Coast, California, '20	
RIOJA RESERVA	17/66
Cune, Rioja, Spain '18	
PINOT NOIR	16/54
Stringtown, Oregon, '22	
SHIRAZ	15/58
Yalumba, Barossa Valley, Australia '21	
VALPOLICELLA	15/58
Cesari, Fumane-Verona, Italy '22	

ROSÉ

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

Sans Proof 0.0%

SACHA ... 12

Passionfruit,
Homemade
Lemonade,
Lemon/Lime Soda

HUGO ... 12

Elderflower,
Fresh Lime,
Cane Syrup,
Sparkling Water

COLETTE ... 12

Homebrewed
Iced Coffee,
Cinnamon,
Rich Cream

Beers ★ DRAUGHT ★

JACOB’S PICKLES BISCUIT BEER ™ 5.0%	8
TALEA PEACH BERRY PUNCH 6.0%	9
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

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