



BREAK BREAD

PULL APART BREAD AND BUTTER . 8
CLASSIC GARLIC 9

PULL APART FETA HERB & OLIVE . 11
FLAT BREAD & SCHMALTZ 12

N°2309
BROADWAY
NY

NOSH & NOMS

GARLIC CHILI CUCUMBER 6
Green apple, sambal, sesame
PICKLED CRUDITÉS 9
Seasonal pickled vegetables, herb aioli
D'OLIVED EGGS 7
EVOO, micro arugula, Maldon salt
BACON STEAK 16
Maple syrup, cilantro, parsley, micro greens, candied pecans

STARTERS

FRENCH ONION SOUP AU GRATIN 9
Brioche toast, gruyere
SHRIMP PILLOW DUMPLINGS 14
Ginger butter, crispy scallions, chili & herb oil
CHICKEN LIVER TOAST 13
Red wine, caramelized onions, baguette
BEEF TARTARE 19
Capers, spicy aioli, hollandaise, toast points
SEAFOOD STUFFED MUSHROOMS BRANDON 12
Cod, shrimp, lobster, gremolata, hollandaise
BONE MARROW W/BAKED CLAMS ALA MAISON 23
Little necks, caramelized onions, toast points

FRENCH DIP

ON HOUSE BAKED FRENCH ROLL WITH PAN-SCRAPED
AU JUS AND HOUSE PICKLED PEPPERS

Classic

BEEF

Horseradish aioli
18

Deluxe

BEEF

Fried onions,
gruyere fondue
21

Royale

BEEF

Hudson Valley
foie gras
37

Lamb

LAMB

Mint chimichurri
23

Cochon

PORK

Spiced apple
compote
19

MASH POTATOES WITH BEEF AU JUS
7/20

CREAMED SPINACH
7/20

STEAKS & CHOPS

FILET MIGNON AU POIVRE 38
Sautéed spinach, crispy garlic chips
DOUBLE CUT PORK CHOP 36
Aligot mashed potatoes, white bean cassoulet, spiced apple compote

COUNTER CLASSICS

SERVED WITH SPICY COLE SLAW

PATTY MELT 16
Buttermilk bread, American cheese, lettuce, Maison sauce,
au jus, pickled peppers
MIDWEST FRIED TENDERLOIN 18
Loin of Pork, Brioche bun

SALADS

TOMATO CUCUMBER SHEEP'S MILK 17
Sheep's milk feta, red onion, cucumber, balsamic vinaigrette
BLUE FISH NIÇOISE 23
Smoked bluefish, bluefish confit pâté, endive,
red bliss potatoes, haricot verts, mustard vinaigrette
CHEF'S WEDGE 21
Roast sirloin of beef, shaved pecorino romano,
cherry tomatoes, red onion, ranch dressing

ENTRÉE

MERGUEZ SAUSAGE 23
House made spicy lamb sausage, dirty fried rice, yogurt
CHICKEN AND SHRIMP FRANCESE 24
White wine, lemon butter sauce
PAN SEARED STRIPED BASS 27
Leeks, potatoes, lemon yogurt, harissa foam
HOUSE MADE AGNOLOTTI 21
Seasonal root vegetables, herb butter cream sauce, pecorino
romano, gremolata

Le
GRAND
(FOR TWO)

FLOUNDER ROCKEFELLER 65
Whole stuffed flounder Rockefeller style, creamed spinach,
hollandaise, gremolata, charred lemon
HALF PIG HEAD CONFIT 80
Coconut rice, kimchi, Bibb lettuce, beet sambal,
tikka masala, hot mayo
TOMAHAWK 125
Creamed spinach, potatoes, roasted vine tomatoes,
hollandaise, pan jus

MAC AND CHEESE

CLASSIQUE 14/22
BACON BACON 18/24

DUCK FAT GAUFRETTES



CLASSIQUE 9
FONDUE 11

WWW.
MAISONPICKLE
.COM

Our Story

At Maison Pickle, our menu is inspired by our love for American dining. Each dish is classic, iconic, and comforting. French Dips are the signature dish accompanied by cocktails, bringing back the tradition of long lunches and late night revelry.

HOURS

MON-THUR 4PM-2AM
FRI 4PM-4AM
SAT 4PM-4AM
SUN 4PM-2AM

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.

Beers

HILL FARMSTEAD EDWARD PALE ALE 5.2% 11
 FIRESTONE WALKER PIVO HOPPY PILSNER 5.3% 9
 NARRAGANSETT CLASSIC LAGER 5% 8
 AVERY LILIKO'I KEPOLO PASSION FRUIT WITBIER 5.4% 10
 ALLAGASH SAISON 6.1% 9
 SOUTHERN TIER TANGIER SESSION IPA 4.6% 8
 STONE DELICIOUS IPA 7.7% 9
 OMMEGANG THREE PHILOSOPHERS QUAD 9.7% 11
 TRÖEGS CHOCOLATE NITRO STOUT 7.1% 9
 DOWNEAST ORIGINAL BLEND CIDER 5.1% 8

VINTAGE BEERS

BROOKLYN BREWERY, BROOKLYN BLACK OPS, BOURBON BARREL AGED IMPERIAL STOUT, 2012. NY. 10.5% 60
 ALESMITH BREWING COMPANY, ALESMITH DECENDENCY, AMERICAN STRONG ALE, 2014. CA. 9.5% 45
 ALLAGASH BREWING COMPANY, ALLAGASH CURIEUX, BOURBON BARREL AGED TRIPEL 2006. ME. 11% 110
 ALLAGASH BREWING COMPANY, MIDNIGHT BRETT, SOUR ALE, 2014. ME. 7.5% . 35
 THE BRUERY BREWERY, BRUERY BOIS, BOURBON BARREL AGED ENGLISH STYLE, 2008. CA. 15% 75
 FIRESTONE WALKER BREWERY, FIRESTONE VELVET MERKIN, BOURBON BARREL AGED OATMEAL STOUT, 2013, CA 8.5% 65
 WHITE BIRCH BREWING, NYX, AMERICAN BLACK ALE, 2011. NH 7% 45



MAISON PICKLE

COCKTAILS & FRENCH DIP

MAISON PUNCH 14
 Dugnon Select, Elijah Craig, Earl Grey Tea, Red Wine, Absinthe
 MAISON MARTINI 15
 Fords Gin, House Pickled Pepper, Nolly Pratt
 THE UPPER WEST SIDE 15
 Dugnon Select Cognac, Lairds Apple Brandy, Antica Carpano
 MODERN DAQUIRI 14
 Clement Agricole, Batavia Arrack, Passion Fruit, Mango Vinegar
 JACOB'S COLLINS 13
 Greenhook Ginsmith's Gin, Falernum, Grapefruit
 LATE NIGHT REVELRY 15
 Black Bottle Scotch, Pamplemousse Rose, St-Germain, Chamomile
 FATHER-IN-LAW 15
 Elijah Craig, Combiar, Maraschino, Amaro Cio Claro
 UNDER THE SWELL 15
 Plantation Rum, Smith and Cross Rum, Sherry, Allspice Dram, Creme de Banana, Lime, Honey
 LEMONGRASS APHRODITI 13
 Wheatley Vodka, Chamomile, Lavender, Verjus, Lemongrass
 PARISIAN APERO 15
 Nolly Pratt, St-Germain, Lime, Cucumber Bitters
 JASMINE 15
 Citadell Gin, Campari, Lemon, Egg white
 EL SEGUNDO WALLEY 13
 Arrete Tequila, Rhubarb, Jalapeno Infused Agave, Lime Juice
 AMERICAN TRILOGY 15
 Michter's Rye, Lairds Apple Brandy, Rich Demarara
 SUNFLOWER COCKTAIL 13
 Dorothy Parker Gin, Coitreaux, St. Germaine
 GEORGE'S JULEP 15
 Elijah Craig, Creme de Menthe, Peach, Mint
 FOREST NEGRONI 14
 Territor Gin, Salers, Dolin Bianco Vermouth, Zirbenz Pine Liqueur
 SEASONAL PIMS 15
 Pims, Stumato, Rittenhouse Rye, Cucumber, Ginger Beer
 CHAMP D'ELYSEE 15
 Dugnon Select Cognac, Green Chartreuse
 SHERRY COBBLER 14
 Sherry, Port, Mixed Berry Puree, Maraschino, Orange Curaçao
 ROOSEVELT SWIZZLE 15
 St. Georges Spiced Pear, Laird's Apple Brandy, Creme de Menthe
 SBALIAGTO 13
 Grand Classico, Alessio Torino Rosso, Gruet



CABERNET SAUVIGNON 17
 Bench Winery, Knights Valley, USA, '14
 BORDEAUX BLEND 15
 Clos de los Siete, Mendoza, Argentina, '13
 NEBBIOLO 14
 Matteo Correggia, Piedmont, Italy, '13
 TEMPRANILLO 13
 Anclano, Valdepenas, Spain, '05
 PINOT NOIR 15
 Primarius Winery, Oregon, USA, '14
 CÔTES DU RHONE 13
 Chateau de Trignon, Rhone Valley, France, '14

RED

CÔTES DE PROVENCE 13
 Les Vignobles Guesnard, Provence, France, '15

ROSE

CHARDONNAY 14
 Arbolada, Casablanca, Chile, '15
 ALBARINO 14
 La Cana, Galicia, Spain, '15
 ARNEIS 13
 Giacoma Vico, Piedmont, Italy, '14
 SANCERRE 16
 Bailly-Reverdy, Loire, France, '15
 DRY RIESLING 14
 Empire Estate, Finger Lakes, USA, '15
 SW FRANCE 13
 Chateau Bouscasse Les Jardins, Pachereuc du Vic-Bilh, France, '11

WHITE

U.S. SPARKLING 13
 Gruet, Brut N.V. New Mexico, USA
 CAVA ROSAT 14
 Castellorog N.V. Catalonia, Spain
 CHAMPAGNE ½ BTL 45
 Piper Heidsieck N.V. Reims, France

SPARKLING

BY THE GLASS

