



BREAK BREAD

PULL APART BREAD AND BUTTER .. 8 PULL APART FETA HERB & OLIVE.....11
 PULL APART BUTTER AND HONEY...9 CHALLAH LOAF AND SWEET BUTTER..9
 CROQUE MADAME FLATBREAD.....14

N°2309
 BROADWAY
 NY

NOSH & NOMS

PICKLED CRUDITÉS 9
 Seasonal Pickled Vegetables, Herb Aioli
 D'OLIVED EGGS 7
 EVOO, Micro Arugula, Maldon Salt
 BRULEED GRAPEFRUIT 7
 Half Grapefruit, Organic Sugar Cane
 KOSHER DILL AND HOT SOUR 6

STARTER

FRENCH ONION SOUP AU GRATIN 9
 Brioche Toast, Gruyere
 POUTINE TOTS 12
 Gravy, Cheese, Hollandaise
 SOUTHWEST TOTS 13
 Sirloin Chili, Sour Cream, Vermont Cheddar
 BACON STEAK 16
 Maple Syrup, Cilantro, Chilis, Micro Greens, Candied Pecans

CHALLAH FRENCH TOAST

Berries
 - n -
 Cream

Berry Medley,
 Fresh Whipped Cream
 15

Maple
 Butter
 - n -
 Syrup

Syrup,
 Maple Butter
 14

Fried
 Chicken
 - n -
 Toast

Buttermilk Fried
 Chicken,
 Nitrate Free Bacon,
 Maple Butter & Syrup
 17

Lumber
 Jack
 Stack

French Toast,
 Breakfast Sausage,
 Crispy Bacon,
 Sunny Eggs
 18

Bananas
 - n -
 Nutella

Banana Foster,
 Nutella
 15

FRENCH DIPS

CLASSIC 18
 Horseradish Aioli
 DELUXE 21
 Fried Onions, Carmelized Onions, Gruyere Fondue

COUNTER CLASSICS

PATTY MELT 16
 Buttermilk Bread, American Cheese, Lettuce, Maison Sauce,
 Au jus, Big Dill Pickles, Onions, Spicy Cole Slaw

SALADS

ROASTED BEET & SHEEP'S MILK 14
 Sheep's Milk Feta, Roasted Red And Golden Beets, Lemon Olive
 Oil Vinaigrette
 CHICKEN CAESAR 17
 Fried Chicken, Romaine Hearts, Parmesean Cheese
 TUNA NIÇOISE 23
 Pepper Crusted Tuna, Endive, Potatoes, Haricot Verts, Eggs,
 Olives, Onions, Capers, Citrus Vinaigrette
 CHEF'S WEDGE 21
 Roast sirloin of beef, Shaved Pecorino Romano,
 Cherry Tomatoes, Onions, Ranch Dressing

EGGS AND TOAST

TEXAS TOAST EGG AND CHEESE SANDWICH 11
 House Baked Challah, Fried Eggs, Vermont Cheddar
 BACON EGG AND CHEESE TEXAS TOAST..... 13
 Crispy Nitrate Free Bacon
 HAM EGG AND CHEESE TEXAS TOAST 13
 Sliced Griddled Black Forest Ham
 SAUSAGE EGG AND CHEESE TEXAS TOAST 13
 Breakfast Sausage Patties
 CHALLAH CROQUE MADAME 17
 Sliced Black Forrest Ham, Bechamel, Mozzarella,
 Gruyere, Sunny Side Egg

SKILLET OMLETTES

THREE CHEESE SKILLET OMLETTE 15
 White Cheddar, Yellow Cheddar, Mozzarella
 CAPRESE SKILLET OMLETTE 16
 Tomato, Mozzarella, Fresh Basil

LOADED HASH BROWNS

SMOKED SALMON 19
 Dill, Creme Fraiche, Caviar
 PORK CASSOULET 16
 Pork, White Beans, Bacon, Fried Eggs, Spiced Apple Compote
 BREAKFAST DIP 17
 Sliced Sirloin, Salsa Verde, Fried Eggs

MAC AND CHEESE

CLASSIQUE 14/22
 BUFFALO CHICKEN 16/23
 MIDNIGHT BRUNCH W/ FRIED EGG 18/24

BREAKFAST SIDES

TOTS 9
 FRESH FRUIT 7
 BREAKFAST MEAT (BACON, SAUSAGE OR HAM) 7

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 10AM-2AM
 FRI 10AM-4AM
 SAT 9AM-4AM
 SUN 9AM-2AM

WWW.
 MAISONPICKLE
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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.

Beers

HILL FARMSTEAD EDWARD PALE ALE 5.2% 11
 FIRESTONE PIVO PILS 5.3% 9
 NARRAGANSETT CLASSIC LAGER 5.0% 8
 OMMEGANGWITTE 5.2% 9
 ALLAGASH HOPPY TABLE BEER 4.8% 9
 EVIL GIANT RYE IPA 6.4% 9
 STONE GO TO SESSION IPA 4.8% 9
 AV KIMMY, THE YINK, AND THE HOLY GOSE 4.2% 9
 LEFT HAND MILK STOUT 6.0% 8
 AUSTIN EASTCIDERS ORIGINAL DRY 5% 7

VINTAGE BEERS

BROOKLYN BREWERY, BROOKLYN BLACK CHOCOLATE STOUT, 2006-2007. NY.
 10.5% 355 ML..... 65
 BROOKLYN BREWERY, BROOKLYN MONSTER ALE, BARLEYWINE ALE, 2007 NY.
 10.7% 355ML 55
 BROOKLYN BREWERY, BROOKLYN BLACK OPS. 2013 NY. 11.5% 750 ML 65
 UINTA BREWING COMPANY, LABYRINTH BLACK ALE, 2012 UT. 13.2% 750 ML 45
 ALLAGASH BREWING COMPANY, ALLAGASH TIARNA, OAK BARREL AGED
 ALE 2013. ME. 7.1% 375ML. 45
 ALLAGASH BREWING COMPANY, JAMES AND JULIE, SOUR BROWN ALE, 2015 ME,
 7.7% 375ML 55
 FIRESTONE WALKER BREWERY, FIRESTONE VELVET MERKIN, BOURBON BARREL AGED
 OATMEAL STOUT, 2013, CA 8.5% 650ML 65
 WHITE BIRCH BREWING, NYX, AMERICAN BLACK ALE, 2011. NH 7% 650ML 35



MAISON PICKLE

COCKTAILS & FRENCH DIP

U.S. SPARKLING 13
 Gruit, Brut N.V. New Mexico, USA
CAVA ROSAL 14
 Castelloridg N.V. Catalonia, Spain
CHAMPAGNE ½ BTL. 45
 Piper Heidsieck N.V. Reims, France
WHITE 13
 Domaine Rethore Davy, Loire Valley, France, '15
CHARDONNAY 14
 Chateau de Gaure, Limoux, France, '12
ALBARINO 14
 La Cana, Galicia, Spain, '15
SOAVE 13
 Coffeile, Veneto, Italy, '15
SANCERRE 16
 Domaine Martin, Loire, France, '15
SM FRANCE 13
 Chateau Bouscassé Les Jardins, Pacherenc du Vic-Bilh, France, '11
RHONE BLEND 12
 Skinner Vineyards, 'Smithherrens', Sierra Foothills, California, '14
ROSE 13
 Côte de Provence 13
 Marie-Madeleine, Provence, France, '16
ROSE OF PINOT NOIR 13
 Wither Hill, Marlborough, New Zealand, '16
RED 17
CABERNET SAUVIGNON 17
 Flying Cloud, Paso Robles, USA, '15
MALBEC 15
 Felino, Mendoza, Argentina, '16
NEBBIOLO 14
 Giuseppe Cortese, Piedmont, Italy, '14
TEMPRANILLO 13
 Anciano, Valdepenas, Spain, '05
PINOT NOIR 15
 Primarius Winery, Oregon, USA, '14
CÔTES DU RHONE 13
 Chateau de Trignon, Rhone Valley, France, '14

Wines

MARY CAPRESE 13
 Brennivins Aquavit, Tarragon Dragoncello, Bloody Mix
THE RAZZLE 13
 Wheatley Vodka, St. Germaine, Lemon, Fresh Berries
BABY'S FIRST WORD 14
 Arête Tequila, Yellow Chartreuse, Luxardo, Lime,
 Fino Sherry, Grapefruit, Peychauds
NEGRONI CRUSH 15
 Dorothy Parker gin, Greenhook Beach Plum gin, Bruto
 Americano, Cocchi Americano, Fresh Orange Juice
JACOB'S COLLINS 13
 Greenhook Ginsmith's gin, Falernum, Grapefruit
THE UPPER WEST SIDE 15
 Dudognon Select Cognac, Lairds Apple Brandy,
 Antica Carpano
MINCKLER SPRITZ 13
 Aperitivo Select, Lemon Juice, Cinnamon Syrup,
 Absinthe, Soda, Gruit
SOUTHEAST MICHELADA 12
 Naragansett, Soy, Rice Vinegar, Sriracha, Mezcal, Lime
HAIR OF THE PORCUPINE 12
 Michters American Whiskey, Pickle Brine, Soy, Rice
 Vinegar, Sriracha
DRUNKEN DUCK 14
 Duck Fat Washed Black Bottle Scotch, Maple Syrup,
 Mole Bitters
PARISIAN APERO 15
 Dolin Dry Vermouth, St-Germain, Lime, Cucumber
 Bitters, Gruit
GREEN MACHINE 13
 St. George gin, Falernum, Green Tomato Water, Ancho
 Reyes Verde, Pickle Brine, Lime, Habanero Bitters
BRANDY 75 12
 White Apple Brandy, Lemon, Simple Syrup, Dry Curacao, Gruit
SUNFLOWER COCKTAIL 13
 Dorothy Parker gin, Cointreau, St. Germaine

Cocktails