



BREAK BREAD

PULL APART BREAD AND BUTTER .. 8 PULL APART FETA HERB & OLIVE.....11
 CLASSIC GARLIC.....9 BUFFALO CAULIFLOWER FLATBREAD..13

N°2309
 BROADWAY
 NY

NOSH & NOMS

PICKLED CRUDITÉS 9
 Seasonal Pickled Vegetables, Herb Aioli
 D'OLIVED EGGS 7
 EVOO, Micro Arugula, Maldon Salt
 BACON STEAK 16
 Maple Syrup, Cilantro, Chilis, Micro Greens, Candied Pecans
 ROMAINE & ROASTED CAULIFLOWER CAESAR 13
 Romaine Lettuce, Cauliflower, Pecorino Romano
 KOSHER DILL AND HOT SOUR 6

STARTERS

FRENCH ONION SOUP AU GRATIN 9
 Brioche Toast, Gruyere
 SHRIMP PILLOW DUMPLINGS 14
 Ginger Butter, Crispy Scallions, Chili & Herb Oil
 BRAISED 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, Gremolata, Hollandaise
 BONE MARROW W/ BAKED CLAMS A LA MAISON 23
 Littlenecks, Caramelized Onions, Toast Points

FRENCH DIP

ON HOUSE BAKED FRENCH ROLL WITH PAN-SCRAPED
 JUS AND BIG DILL PICKLES

Classic

BEEF

Horseradish Aioli
 18

Deluxe

BEEF

Fried Onions, Caramelized
 Onions, Gruyere Fondue
 21

Royale

BEEF

Hudson Valley
 Foie Gras
 37

Lamb

LAMB

Mint Chimichurri
 23

MASH POTATOES WITH BEEF JUS

7/20

MARKET VEGETABLE DU JOUR

11

CREAMED SPINACH

7/20

STEAKS, CHOPS, & CUTS

FILET MIGNON AU POIVRE 38
 Sautéed Spinach, Crispy Garlic Chips
 DOUBLE CUT BERKSHIRE PORK CHOP 36
 Aligot Mashed Potatoes, White Bean Cassoulet, Spiced Apple Compote
 BRAISED SHORT RIB 32
 Parsnip Puree, Charred Marinated Onions

COUNTER CLASSICS

PATTY MELT 16
 Buttermilk Bread, Cheddar Cheese, Lettuce, Maison Sauce,
 Au Jus, Big Dill Pickles, Onions, Spicy Cole Slaw
 CHICKEN AND EGGPLANT PARMIGIANA 22
 House Made Marinara, Mozzarella, Fresh Basil
 FRIED CHICKEN N' TOAST 17
 Buttermilk Fried Chicken, Nitrate Free Bacon, Maple Butter & Syrup

SALADS

ROASTED BEET & SHEEP'S MILK 14
 Sheep's Milk Feta, Roasted Red And Golden Beets, Lemon Olive
 Oil Vinaigrette
 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

ENTRÉE

MERGUEZ SAUSAGE 23
 House Made Spicy Lamb Sausage, Vegetable Fried Rice With
 Toasted Almonds, Rasins, And Dried Cherries, Yogurt
 CHICKEN AND SHRIMP FRANCESE 25
 White Wine, Lemon Butter Sauce
 PAN SEARED SULLIVAN COUNTY RAINBOW TROUT 25
 Sautéed Spinach, Potatoes, Lemon Yogurt, Harissa Foam
 HOUSE MADE SPINACH PAPPARDELLE 21
 White Wine Butter Sauce, Fire-Roasted Cherry Tomatoes,
 Pecorino Romano, Gremolata
 LEMON PEPPER CHICKEN 24
 Green Herb Salad, Lemon Yogurt, Lemon Gelée

Le
GRAND
 (FOR TWO)

FLOUNDER ROCKEFELLER 65
 Whole Stuffed Flounder Rockefeller Style, Creamed Spinach,
 Hollandaise, Gremolata, Charred Lemon
 HALF BERKSHIRE PIG HEAD CONFIT 80
 Coconut Rice, Kimchi, Bibb Lettuce, Beet Sambal,
 Tikka Masala, Hot Mayo
 28 DAY DRY AGED TOMAHAWK 125
 Bone Marrow, Creamed Spinach, Potatoes, Roasted Vine
 Tomatoes, Hollandaise, Pan Jus

MAC AND CHEESE

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

DUCK FAT GAUFRETTES



CLASSIQUE 9
 FONDUE 11

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
 .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.

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

MAISON PUNCH 14
 Dudognon Select Cognac, Elijah Craig Bourbon, Earl Grey Tea, Red
 Wine, Absinthe
 MAISON MARTINI 15
 Fords Gin, House Pickled Pepper, Dolin Dry
 THE UPPER WEST SIDE 14
 Dudognon Select Cognac, Lairds Apple Brandy, Antica Carpano
 JACOB'S COLLINS 13
 Greenhook Ginsmith's Gin, Falernum, Grapefruit
 RYE NOT RHUM 14
 Sagamore Rye, Clement Agricole Rhum, Cream Sherry, Cinnamon,
 Burlisque Bitters, Lemon
 COCCHI NEGRONI 15
 Dorothy Parker Gin, Greenhook Beach Plum Gin, Bruto Americano
 Cocchi Americano
 AMEN 14
 Wheatley Vodka, Aperol, Orgeat, Lemon, Egg White
 LATE NIGHT REVELRY 15
 Black Bottle Scotch, Pamplemousse Rose, St-Germain, Chamomile
 FATHER-IN-LAW 15
 Elijah Craig Bourbon, Combier, Maraschino, Amaro Cio Chiaro
 UNDER THE SWELL 15
 Plantation Rum, Smith and Cross Rum, Sherry, Allspice Dram,
 Creme de Banana, Lime, Honey
 PARISIAN APERO 15
 St-Germain, Dolin Dry, Lime, Cucumber Bitters
 THE RAZZLE 13
 Wheatley Vodka, St. Germain, Lemon, Fresh Berries
 EL SEGUNDO WALLEY 13
 Arrête Tequila, Blood Orange, Ancho Reyes, Agave, Mole
 AMERICAN TRILOGY 15
 Michter's Rye, Lairds Apple Brandy, Rich Demarara
 SUNFLOWER COCKTAIL 13
 Dorothy Parker Gin, Coñtreau, St. Germain, Fresh Citrus
 CROWN JULEP 14
 Copper & Kings American Brandy, Mint, Peach Bitters, Cava
 Rosat
 SEASONAL PIMMS 15
 Pimms, Stumato, Rittenhouse Rye, Cucumber, Ginger Beer
 SMOKE AND FIRE 14
 Agave De Cortez Mezcal, Pamplemousse Rose, Lime, Hellfire Shrub
 MONTENEGRO MULE 13
 Montenegro Amaro, Lime, Ginger Beer
 GIN & JUICE 15
 Farmer's Gin, Amaro, Aperol, Lemon



SPARKLING



U.S. SPARKLING 13
 Gruet, Brut N.V. New Mexico, USA
 CAVA ROSAL 14
 Castellroig N.V. Catalonia, Spain
 CHAMPAGNE ½ BTL 45
 Piper Heidsieck N.V. Reims, France
 WHITE
 SAUVIGNON BLANC 13
 Domaine Rethore Davy, Loire Valley, France, '15
 CHARDONNAY 14
 Chateau de Gauré, Limoux, France, '12
 ALBARINO 14
 La Cana, Galicia, Spain, '15
 SOAVE 13
 Coffele, Veneto, Italy, '15
 SANCERRE 16
 Domaine Martin, Loire, France, '15
 SW FRANCE 13
 Chateau Bouscassé Les Jardins, Pacherenc du Vic-Bilh, France, '11
 RHONE BLEND 12
 Skinner Vineyards, 'Smithereens', Sierra Foothills, California, '14
 CÔTES DE PROVENCE 13
 Marie-Madeleine, Provence, France, '16
 ROSE OF PINOT NOIR 13
 Wither Hill, Marlborough, New Zealand, '16
 RED
 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