



BREAK BREAD

PULL APART BREAD AND BUTTER . 8
CLASSIC GARLIC 9

PULL APART FETA HERB & OLIVE . 12
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
ROMAINE & ROASTED CAULIFLOWER CAESAR.....13
Romaine lettuce, cauliflower, pecorino romano

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, 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
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

Pork

PORK BELLY

Pickled Vegetables
21

MASH POTATOES WITH BEEF AU JUS
7/20

CREAMED SPINACH
7/20

STEAKS, CHOPS, & CUTS

FILET MIGNON AU POIVRE 38
Sautéed spinach, crispy garlic chips
DOUBLE CUT PORK CHOP 36
Aligot mashed potatoes, white bean cassoulet, spiced apple compote
BRAISED SHORT RIB 32
Lemon yogurt, charred marinated onions, salsa verde

COUNTER CLASSICS

PATTY MELT 16
Buttermilk bread, American cheese, lettuce, Maison sauce,
au jus, pickled peppers, spicy cole slaw
CHICKEN AND EGGPLANT PARMIGIANA.....22
House made marinara, mozzarella, fresh basil

SALADS

TOMATO CUCUMBER SHEEP'S MILK 17
Sheep's milk feta, red onion, cucumber, balsamic vinaigrette
TUNA NIÇOISE 23
Pepper crusted tuna, endive, potatoes, haricot verts, eggs,
olives, capers, citrus 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 SULLIVAN COUNTY RAINBOW TROUT 25
Leeks, potatoes, lemon yogurt, harissa foam
HOUSE MADE SPINACH PAPARDELLE 21
White wine butter sauce, fire-roasted campari and cherry
tomatoes, 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
Bone marrow, creamed spinach, potatoes, roasted vine
tomatoes, hollandaise, pan jus

MAC AND CHEESE

CLASSIQUE 14/22
MIDNIGHT 18/24

DUCK FAT GAUFRETTES



CLASSIQUE 9
FONDUE 11



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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.