



Menu



CRUDO

Cured Spanish Mackerel
Chilled Manhattan Clam Chowder 20

Dayboat Scallop (Massachusetts)
Buttermilk Aguachile, Green Apple 23

Bluefin Tuna (North Carolina)
Trout Roe, Anise Hyssop, Aleppo Pepper 24

Crudo Trio
Bluefin Tuna, Dayboat Scallop, Mackerel 34

MAISON CAVIAR SERVICE

White Sturgeon 30g
Brioche, 4 Oysters (East & West Coast) 115

Caviar Oyster
West Coast Oyster 2g Caviar 21

BRUNCH

French Toast
Carmelized Sugar, Banana, Crème Chantilly 11/ 22

Frittata
Eggs, Wild Mushroom, Leeks, Gruyère 26

B.L.T.
Heritage Bacon, Lettuce, Tomato, Pizza Bianca, Remoulade 25

Eggs Norwegian
Smoked Salmon, Housemade English Muffin, Hollandaise 30

Dirty Rice with Eggs
Shrimp, Nduja, Okra, Fried Garlic 32

Steak and Eggs
Hanger Steak, Roasted Potatoes, Herb Salad 38

Lobster Benedict
Poached Eggs, Caviar, English Muffin, Hollandaise 54

PLATES

Bread & Butter
She Wolf Sourdough, Seaweed Butter 8

Market Lettuce Salad
Comté, Sourdough Croutons, Dijon Vinaigrette 18

Heirloom Tomato Salad
Peaches, Stracciatella, Chili Vinaigrette 21

Crab Toast (Massachusetts)
Jonah Crab Salad, Yuzu, Toasted Sourdough 22

Steak Tartare
Caper, Fried Shallot, Egg Yolk, Anchovy Aioli 25

Maison Crab Cake Sandwich (Maryland)
Jumbo Lump Crab, Remoulade, Watercress Salad 37

Lobster Roll (Maine)
Brown Butter, Brioche, Potato Chips MP



SIDES

Toast & Jam 7

Roasted Potatoes 7

Thick-Cut Bacon 7

Fruit & Granola 14

Smoked Salmon 14

MAISON PREMIERE

Please inform your server of any allergies.