



## Menu

### CRUDO

Cured Boston Mackerel  
Chilled Manhattan Clam Chowder 20

Razor Clams Casino  
Bacon Breadcrumbs, Calabrian Chili, Parsley 16

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, Comte 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

Wagyu Hanger Steak and Eggs  
Wagyu Hanger Steak, Roasted Potatoes, Herb Salad 42

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

### PLATES

Bread & Butter  
She Wolf Sourdough, Seaweed Butter 8

Market Green Salad  
Bayley Hazen Blue Cheese, Croutons, Seckel Pears 20

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  
Heritage Bacon 9  
Fruit & Granola 14  
Smoked Salmon 14

MAISON PREMIERE

*Please inform your server of any allergies.*