Menu

CRUDO

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

Fritatta
Eggs, Wild Mushroom, Leeks, Comte 26

Iberico Pork Sandwich
Market Peperonata, Manchego, Romesco Sauce 26

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

Maine Uni Toast
Bone Marrow Butter, Pickled Mutzu Apple, Pink Peppercorn 24

Warm Maitake and Chanterelle Salad
Stracciatella, Black Garlic, Baby Kale 23

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.