

maison

SATURDAY 12PM-3PM

208
brunch
#ihatebrunch

SUNDAY 10:00AM-4 PM
ALL DAY MENU

artisanal cheese
petit 3pc 18 || grande 5pc 25

oysters
east || west
champagne mignonette,
cocktail sauce, tabasco
\$4 each

mussels 15
lemongrass coconut water,
shallot, pinot blanc

13th street salad 10
wild baby arugula, blue cheese, haricots verts,
aged balsamic vinaigrette

brined baby beets 10
mesclun, laura chénel goat cheese,
ginger, honey citrus vinaigrette

vegan gnocchi 19
gluten free
sautéed vegetables, smoked tomatoes,
truffle potatoes

kurobuta pork shankwich 14
12 hour braised pork, egg over easy, dijon mustard,
arugula, house pickled cucumbers

grilled cheese 13
wild mushroom, bacon, white cheddar,
gruyere, arcadia greens, citrus vinaigrette

the dewey burger 18
red leaf lettuce, bayley hazen cheese, tomato,
pickles, pomme frites
add thick cut applewood smoke bacon +3

coconut pancakes 12
praline butter, pennsylvania maple syrup

crème brûlée french toast 14
thick cut brioche, pennsylvania maple syrup, chantilly

kitchen omelette* 12
french ham, fontina, baby spinach

3 eggs any style* 12
homemade
choice of: chicken apple sausage
or
applewood smoked bacon

veggie omelette 13
egg white, baby spinach
seasonal veggies

jurgielewicz 62° duck egg benedict* 14
canadian bacon, duck fat bearnaise,
house baked rosemary biscuit

pastrami cured lox 18
udi's gluten-free bagel, onion, cream cheese
citrus vinaigrette, caper berries

skuna bay salmon 25
corn pudding, heirloom cherry tomatoes,
aged sherry vinaigrette

chicken fried "steak" 17
yukon mashed potatoes, haricots verts,
herbs de Provence

sides

maison pomme frites 8
gruyere cheese, garlic, truffle oil

applewood smoked bacon 3

gluten free bagel 4

haricots verts 8
french long beans, herbs de Provence, olive oil

croissant 3
chocolate croissant 3

chicken apple sausage 3

corn pudding 8
sweet corn, heirloom tomatoes,
aged sherry vinaigrette

whole grain or white toast 2

chicken apple sausage 3

Executive Chef **Sylva Senat**

a 20% gratuity will be added to all parties of 6 or more.

and now a word from our lawyers: consumption of raw or undercooked meats, seafood, or shell fish may increase your risk of foodborne illness. all food is prepared in a kitchen where nuts are processed. All dishes may contain traces of nuts.

4/20/2018

*gluten-free upon request