



maison

208

salads & veg

maison lyonnaise 10
poached egg,
applewood smoked bacon,
vanilla-mustard dressing

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

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

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

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

maison pomme frites 8
gruyere cheese, garlic, truffle oil

petit assiettes

spring peas soup 9
honey cornib, chilean pepper threads,
leeks, multigrain crostini

"griot a pikliz" pork belly 12
2-hour braise, scotch bonnet-sea salt,
napa slaw

island taro lollipops 9
truffle foam, potato, kobe beef,
haitian 'pâté' curry, gold rice pearls

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

oysters
half dozen
east || west
champagne mignonette,
cocktail sauce, tabasco

\$4 each

pan-seared diver scallop 2pc 17
fennel dusted, mango,
ipa hush-beignet, spicy prosciutto

australian lamb chops 2pc 18
free-range, Okinawa potatoes, pinot noir,
hazelnut almond spice crust

grande assiettes

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

d'artagnan duck breast 28
haitian coffee, foie gras,
millet, bearnaise

kurobuta pork shank 29
12-hour braised,
berkshire double cut, herb de Provence,
natural pork jus, red wine

skuna bay salmon 25
craft raised, heirloom cherry tomatoes,
aged sherry

whole greek branzino 31
pan-fried, petit vegetables,
mushroom broth

vegan gnocchi 19
gluten free, dairy free,
sauteed vegetables, smoked tomatoe sauce,
truffle potatoes

Executive Chef Sylva Senat

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.
20% gratuity will be added to parties of six or more.