

MAISON

CAFE + MARKET

On the Table

FROMAGE FORT - cheese bits house made butter herbs toast	\$14
ROOTS HUMMUS - roasted crudité olive oil flatbread	\$13
WARMED OLIVES - castelvetrano kalamata garlic herbs toast	\$13
ARTISANAL CHEESE - Rotating Selection accoutrements	\$14
TAPENADE - white bean puree castelvetrano kalamata baguette	\$14
RILLETES - salmon belly house made pickles capers citrus toast	\$15
WHIPPED BURRATA - roasted tomatoes greens balsamic toast	\$14

Tartines

WILD MUSHROOM & THYME - gruyere wilted spinach garlic butter	\$12
WHITE BEAN RAGU - dressed greens fried egg feta chimichurri	\$12
PROSCIUTTO - roasted tomatoes ricotta tomatoes greens balsamic	\$14
DUCK CONFIT -triple creamed brie caramelized onions arugula honey	\$16
TAGLIATA - sliced steak caramelized onions goat cheese balsamic	\$18

Garden

ADD STEAK OR SALMON	\$12
CAESAR - heirloom lettuce parmesan lemon zest country toast	\$10
PASTO - tomatoes red onion greens cucumber garbanzo zucchini radicchio feta salami olives oregano vinaigrette	\$14
KALE - blueberries roasted carrots goat cheese pecans shallots	\$14
BEETS - radicchio basil burrata toasted walnut crumbs balsamic	\$14
GRAINS - farro roasted roots dried figs labneh cucumber mint	\$13
SUMMER SQUASH - herbed marinated greens herbs citrus parmesan	\$14

Plates

SALMON NIÇOISE - new potatoes green beans olives tomatoes egg	\$18
CHICKEN SALAD - peas shallot mint greens sherry vinaigrette toast	\$18
CAVATELLI - house made sausage broccoli rabe pecorino	\$16
LINGUINE - house made pasta roasted tomatoes herbs goat cheese	\$16
POLENTA - grilled asparagus wild mushrooms shaved pecorino herbs	\$16
MARGHERITA FLATBREAD - marinara burrata basil roasted tomatoes	\$15

Maison believes in the integrity of the dishes we serve. Good food should be accessible and desirable. it should be organic; we should know where and how it came to be on our table. Welcome home, welcome to Maison.

- Chef Danielle