

MAISON

CAFE + MARKET

AVOCADO TOASTS

CRUSHED AVOCADO - red pepper sea salt cracked pepper	\$8
LA FERME - dressed greens roasted tomatoes fried egg parmesan	\$12
TOMATE - roasted tomatoes balsamic reduction	\$10
GRAVLAX - house cured salmon capers herbs lemon zest	\$16
FRAISES - basil strawberries black sesame seeds sea salt	\$10

TOASTS & bowls {add house made sausage \$5}

CHÉVRE - organic scrambled eggs goat cheese tomato confit	\$14
RICOTTA - house made honey whipped ricotta blueberry jam mint	\$12
BANANAS - nut butter raw honey banana strawberries nuts	\$13
HASH - roasted roots arugula poached eggs chimichurri	\$14
GRAINS - farro roasted roots spinach poached eggs black sesame	\$14
STEEL CUT OATS - maple syrup banana golden raisin	\$10
SEEDED GRANOLA - organic yogurt seasonal berries raw honey	\$10
TOAST & JAM - grass fed butter blueberry compote	\$6

PLATES {add house made sausage \$5}

HOUSE CURED SALMON - toast pickled onions capers labneh	\$18
DUTCH BABY - seasonal berries sweetened mascarpone maple syrup	\$13
2 EGGS - smashed potatoes dressed greens seasonal berries country toast	\$12
FRITTATA - roasted roots kale roasted tomatoes feta country toast	\$14
STEAK & EGGS - 6oz flat iron smashed potatoes country toast	\$18.
JAMBON CRU - roasted asparagus scrambled eggs prosciutto toast	\$16
SCRAMBLE - egg whites kale potatoes mushrooms country toast	\$12

coffee shop

hot

Tea	\$3
Coffee	\$3
Latte	\$4
Cappuccino	\$3.5
Mocha	\$5
Honey Steamer	\$3

COLD

Fresh OJ	\$5
Honey Basil Lemonade	\$5
Ice Black Tea	\$4
Pressed Juice	\$7

pastries sides

2 eggs	\$3
House Made Sausage	\$5
Toast	\$1.5
Potatoes	\$6
Berries	\$3
Avocado	\$1.5

made in house daily

Croissant
Muffin
Tea Cake
Scone
Quiche
Kouign Amann

mornings | matin | mattina

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

MAISON

CAFE + MARKET

DINNER MENU

On the Table

FROMAGE FORT - cheese bits house made butter herbs toast	\$14
TURMERIC ROOTS HUMMUS - roasted crudités 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
CLAMS - tomato broth house sausage fennel calabrian chili toast	\$18
DUCK FLATBREAD - caramelized onion brie arugula honey	\$16
MARGHERITA FLATBREAD - marinara burrata basil roasted tomatoes	\$15

GARDEN

ADD STEAK OR SALMON	\$12
CAESAR - heirloom lettuce parmesan lemon zest country toast	\$10
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

Entree

SALMON - white bean ragu broccoli rabe roasted tomatoes salsa verde	\$26
SWORDFISH PROVENÇIAL - blistered tomatoes olives potatoes provence butter	\$25
POLENTA - grilled asparagus wild mushrooms shaved pecorino herbs	\$18
OSSO BUCCO - braised lamb white bean puree tomato confit gremolata	\$27
BISTECCA - grass fed dressed spinach potatoes chimichurri	\$25
COQ AU VIN BLANC - half chicken onion potatoes mushroom tarragon	\$25
LINGUINE - house made pasta roasted tomatoes basil goat cheese	\$18
CAVATELLI - house made sausage broccoli rabe pecorino	\$19
GNUDI - ricotta dumpling herbs marinara rosa	\$18

Sides {\$8}

POTATOES PROVENÇIAL - herbs de provence blistered tomatoes olives
ROASTED SEASONAL VEGETABLES - olive oil herbs & spices
CREAMY POLENTA - shaved pecorino
HONEY ROASTED CARROTS - brown butter crushed red pepper herbs
WHITE BEAN GRATIN - parmesan herbs

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- Chef Danielle

MAISON

drink | boisson | bere

IT'S THE WEEKEND... CHEERS

HOUSE WINES

RED | WHITE | ROSE | BUBBLES

glass \$7 | bottle \$25

MAISON MIMOSA - hibiscus simple syrup | \$9

FULL BEER AND WINE LIST AVAILABLE ALL DAY

from the coffee shop

HOT

Tea	\$3
Coffee	\$3
Latte	\$4
Cappuccino	\$3.5
Mocha	\$5
Honey Steamer	\$3

COLD

Fresh OJ	\$5
Honey Basil Lemonade	\$5
Iced Americano	\$5
Ice Black Tea	\$4
Pressed Juice	\$7
Sparkling Water	\$5
Sparkling Vignette	\$5
Ginger Beer	\$5

Maison believes in the integrity of the dishes we serve. Good food should be accessible and desirable. It should be organic. Please remember, we are a made from scratch kitchen, and we appreciate your patience while we prepare your dishes. Enjoy your company, laugh, live and have a glass of bubbles.

~ Chef Danielle

weekend brunch

START HERE... SHARING IS CARING

SALMON BELLY RILLETTES	\$15
WARMED OLIVES	\$12
CHEESE PLATE	\$13
WHIPPED BURRATA	\$14
WHITE BEAN HUMMUS	\$13

TOASTS & TARTINES

AVO TOASTS

HOUSE JAM & GRASS FED BUTTER	\$6
CRUSHED AVOCADO - red pepper sea salt cracked pepper	\$8
LA FERME - dressed greens roasted tomatoes fried egg parmesan	\$12
TOMATE - roasted tomatoes balsamic reduction	\$10
GRAVLAX - house cured salmon capers herbs lemon zest	\$16
FRAISES - basil strawberries black sesame seeds sea salt	\$10
CHÉVRE - organic scrambled eggs goat cheese tomato confit	\$14
RICOTTA - honey whipped ricotta blueberry jam mint	\$12
BANANAS - nut butter raw honey banana strawberries nuts	\$13
TAGLIATA - sliced steak caramelized onions goat cheese balsamic	\$18
DUCK CONFIT - brie caramelized onions arugula spicy honey	\$16

BOWLS & PLATES {add house made sausage \$5}

SEEDED GRANOLA - organic yogurt raw honey seasonal fruit	\$9
JAMBON CRU - asparagus scrambled eggs prosciutto toast	\$16
FRITTATA - tomatoes roasted roots kale feta toast	\$14
DUTCH BABY - organic berries sweetened mascarpone maple syrup	\$12
{LABOR OF LOVE, PLEASE ALLOW 20 MINUTES FOR THE DUTCH BABY}	
HASH - seasonal roots dressed greens poached eggs chimichurri	\$13
HOUSE CURED SALMON - country toast capers red onion labneh	\$18
2 EGGS - country toast smashed potatoes greens berries	\$12
STEAK & EGGS - 2 eggs country toast smashed potatoes	\$18
PASTO CHOP - tomatoes red onion greens cucumber garbanzo zucchini radicchio ricotta salata salami olives oregano vinaigrette	\$14
CAESAR - heirloom lettuce parmesan lemon zest toast	\$10
KALE - blueberries carrots goat cheese pecans shallots	\$14
GRAINS - farro roasted roots dried figs labneh cucumber mint	\$13
SALMON NIÇOISE - potatoes green beans olives tomatoes egg	\$18
CHICKEN SALAD - peas shallot mint greens vinaigrette toast	\$18
CAVATELLI - house made sausage broccoli rabe pecorino	\$16
LINGUINE - house made pasta roasted tomatoes goat cheese	\$16