

Sandwiches

Add Chicken +\$4, Salmon +\$6, Bacon +\$2, Avocado +\$3

BLT. \$12
Bacon, lettuce, tomato, chipotle aioli, focaccia. Add Avocado \$3

CAPRI CAPRESE. \$12
Fresh mozzarella, tomato, arugula, basil aioli, pdt balsamic glaze, focaccia

FALAFEL WRAP. \$14
Romaine lettuce, falafel, tomatoes, cucumbers, pickled onions, feta, hummus, spinach wrap (vegan feta available)

CHICKEN CAESAR WRAP. \$14
Romaine lettuce, citrus marinated chicken, Parmesan, Romano, croutons, Caesar dressing, spinach wrap

SARATOGA CLUB. \$16
Roasted turkey, bacon, romaine, sliced tomato, cheddar cheese, roasted garlic aioli, focaccia

LOBSTER ROLL. \$28
Poached claw and knuckle, celery, mayonnaise, lemon juice, parsley, butter toasted brioche roll, Saratoga chips

PARISIENNE. \$12
Ham, Gruyere, arugula, dijonnaise, baguette

FIRENZE. \$18
Prosciutto de Parma, fresh mozzarella, artichoke cream, roasted garlic aioli, pepperoncini, arugula, focaccia

CLASSIC SMASH BURGER. \$14
All beef two 3 oz patties, cheddar, lettuce, tomato, onion, pickle, brioche bun

PDT SMASH BURGER. \$16
All beef two 3 oz patties, bacon onion jam, Gruyere, crispy onions, PDT burger sauce, brioche bun

CHICKEN CUTLET. \$14
Chicken breast, panko, fried, fresh mozzarella, arugula, tomato pepper jam, focaccia

Flatbreads

CLASSICO. \$10
Italian pinsa crust, crushed san marzano tomatoes, fresh mozzarella, torn basil, evoo, flakey salt

BIANCO. \$14
Italian pinsa crust, evoo, garlic, shredded mozzarella, ricotta, truffle oil, flakey salt

PROSCIUTTO FIG. \$16
Italian pinsa crust, evoo, fig preserves, Prosciutto de Parma, balsamic glaze, arugula, fresh mozzarella

Drinks

COFFEE, ESPRESSO, HOT \$4
LATTE. . . . COLD \$6

HOT TEA. \$4
High quality loose leaf teas; english breakfast, earl grey, mint, jasmine, cinnamon

ITALIAN SODAS. . . \$4
MoleCola, Sugarfree Molacola, Limonata, Blood Orange

TRACTOR DRINKS. \$2
Lemonade, Strawberry-Dragon Fruit

NANI'S ICED TEA. . \$4

JUICES. \$4
Orange, grapefruit, apple

SAN BENEDETTO SML \$4
WATER. . . . LRG \$8
Italian water: flat + sparkling

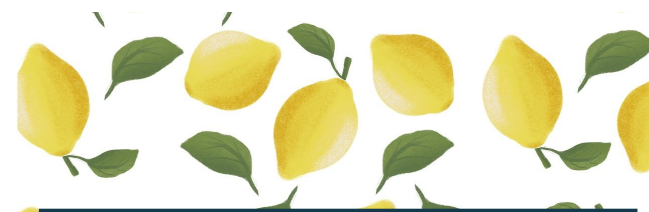
ALCOHOL DRINKS
COMING SOON!

Sides

SARATOGA SML \$4
CHIPS. . . . LRG \$7
Fresh fried chips, PDT Caramelized onion dip

FRITES. SML \$4 **LRG** \$7
Belgium + French potatoes, fried, lemon aioli

SIDE SML \$4
SALADS. LRG \$7
Mixed Greens Salad, Classic Macaroni Salad, Coleslaw



518-306-4040

35 Maple Ave
Saratoga Springs NY 12866
www.pdtmaison.com

Open Wednesday - Monday
10 am - 3 pm

Scan to Order Online



Eat-in
Take-away
Private parties
Catering

Salads

Add Chicken +\$4, Salmon +\$6, Bacon +\$2, Avocado +\$3

SALAD NIÇOISE. \$16
Mixed greens, seared tuna, kalamata olives, hard egg, dressed baby potatoes and greens beans, cucumber, tomatoes, red onion, house vinaigrette

CAPRI CAPRESE SALAD. \$12
Arugula, romaine, tomatoes, fresh mozzarella, basil aioli, pdt balsamic glaze, toasted hazelnuts

COBB. \$14
Mixed greens, tomatoes, red onion, bacon, hard eggs, avocado, blue cheese

CAESAR. \$12
Romaine lettuce, croutons, shaved Parmesan, Romano cheese, house made caesar dressing

FALAFEL BOWL. \$14
Romaine lettuce, falafel, cucumber, pickled onions, tomato, feta, kalamata olives, hummus, house dressing, sweet paprika (vegan feta available)

SALMON BOWL. \$18
Mixed greens, tricolor quinoa, salmon, avocado, grape tomatoes, cucumber, shredded carrots, green onion, dill, miso vinaigrette

CHICKEN BOWL. \$16
Romaine lettuce, farro, diced citrus marinated chicken, cucumber, tomato, green onion, feta, hummus, mint, house dressing, pita croutons, sweet paprika

Soup

Made in house from scratch

TUSCAN BEAN SOUP. \$6
White beans, carrots, onion, celery, garlic, tomatoes, kale, vegetable stock (vegan)

Brunch Starters

POPOVERS. FOUR \$8 SIX \$10
Honey Butter

ARANCINI. THREE \$8 FIVE \$10
Creamy risotto balls, panko crusted, fried, pomodoro sauce

ALL BUTTER BISTRO CROISSANTS. \$5
Plain all butter, chocolate, spinach feta

JUMBO CINNAMON ROLL. \$8
Jumbo cinnamon roll, cream cheese frosted

BREAKFAST MUFFINS. \$6
Large Blueberry or Chocolate-Chocolate Chip

Brunch

MAISON QUICHE. \$18
Scratch made deep dish broccoli + cheddar quiche, frites, lemon aioli, mixed greens salad, house dressing

BRUNCH BOWL OR WRAP. \$14
Scrambled eggs, cheddar cheese, breakfast potatoes, bacon, avocado, chipotle aioli, plain tortilla wrap

OEUF BENEDICT. \$18
Poached eggs, ham, hollandaise, breakfast potatoes

FRENCH TOAST. \$12
Sliced brioche, egg, cream, cinnamon, vanilla, butter, real maple syrup, bacon, sausage or ham.

STRAWBERRY LEMON CREPE. \$14
Four crepes, house made lemon curd, macerated strawberries, breakfast potatoes, bacon or sausage

BLUEBERRY MASCARPONE CREPE. \$14
Three crepes, blueberry compote, mascarpone cream, breakfast potatoes, bacon or sausage

Lunch Brunch

AVOCADO TOAST. \$12
Toasted focaccia, smashed avocado, tomatoes, lemon aioli, everything seeds

CROQUE MONSIEUR. . . . \$18 MADAME \$22
White bread, ham, Gruyere, bechamel, toasted, frites, lemon aioli, mixed greens salad house dressing

PDT BRUNCH BURGER. \$16
All beef two 3 oz patties, fried egg, bacon, cheddar, chipotle aioli, brioche roll

MAC + CHEESE. . . . PLAIN \$16 LOBSTER \$26
Cavatappi pasta, house made creamy sauce, cheddar cheese

Brunch Sides

BREAKFAST POTATOES. \$4
Fried diced potatoes, garlic, onion, sweet paprika

BREAKFAST MEATS. \$4
Two pieces breakfast meat: Choose bacon, sausage, or ham

Sweets

Scratch-made deliciousness

FRENCH MACARONS. ONE \$2.50 THREE \$6.00
Assorted flavors, authentic French

MAPLE SHORTBREAD COOKIE. ONE \$2.00 THREE \$5.00
Vanilla bean buttercream filled

CHOCOLATE MOUSSE. \$8
Smooth and creamy, fluffy and dense chocolate mousse, real whipped cream, toasted hazelnuts

CANNOLI DIP. 10
Classic mascarpone cannoli cream, mini chocolate chips, cannoli chips