

PDT Maison

Salads + Bowls

Add Chicken +\$4, Salmon +\$6, Seared Tuna +\$8, 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, tomato, fresh mozzarella, basil aioli, pdt balsamic glaze, toasted hazelnuts

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

FRUIT + NUT \$14
Mixed greens, blueberries, strawberries, dried cherries, goat cheese, candied walnuts, pickled onion, yogurt poppy seed dressing

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

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

SALMON BOWL \$18
Mixed greens, tricolor quinoa, salmon, avocado, 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

Sandwiches

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

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

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

FALAFEL WRAP \$14
Romaine lettuce, falafel, tomatoes, cucumbers, pickled onions, hummus, spinach wrap

PDT CHICKEN SALAD \$12
Slow poached diced chicken, dried cherries, tarragon, mayonnaise, toasted walnuts, croissant

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

NAPOLITANO EGGPLANT \$14
Thinly sliced eggplant, lightly battered, pomodoro sauce, mozzarella, Romano, Parmesan cheeses, ciabatta roll

FRENCH DIP \$16
Premium roast beef, caramelized onions, gruyere cheese, toasted ciabatta roll, au jus dipping sauce

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

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

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

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

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

MUSHROOM SWISS SMASH BURGER \$14
All beef two 3 oz patties, caramelized mushrooms and onions, Gruyere cheese, garlic aioli, brioche bun

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

Sides

FRUIT SALAD SML \$4 LRG \$7
Fresh seasonal fruit, lemon, mint

SARATOGA CHIPS, SML \$4 LRG \$8
Fresh fried chips, PDT Caramelized onion dip

FRIES SML \$4 LRG \$7
Belgium + French potatoes, fried, lemon aioli

SIDE SALADS SML \$4 LRG \$7
Mixed Greens Salad, Broccoli Salad, French Potato, Classic Mac, Tortellini Antipasto

YOGURT PARFAIT \$8
Vanilla Greek yogurt, fresh berries, granola, honey, toasted almonds

Soup

BROCCOLI CHEDDAR \$6
Tender broccoli, carrots, onions, celery, cream, cheddar cheese, pureed

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

Drinks

COFFEE, ESPRESSO, LATTE HOT \$4 COLD \$6
Fresh brewed Guatemalan Arabica

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

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

JUICES \$4
Orange, grapefruit, apple

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

NANI'S ICED TEA \$4

TRACTOR DRINKS \$4
Lemonade, Strawberry-Dragon Fruit

SCAN TO ORDER



PDT Maison

Sweets

- ALL BUTTER BISTRO CROISSANTS.** \$5
Plain all butter, chocolate, ham + cheese, spinach feta
- FRENCH MACARONS.** ONE \$2.50 THREE \$6.00
Assorted flavors, authentic French
- LEMON POPPY SEED SWEET ROLL.** \$8
Poppy seed sweet roll, lemon filled, cream cheese frosted
- PEANUT BUTTER MOUSSE CAKE.** \$12
Crunchy crisp base, fluffy peanut butter mousse, chocolate ganache, crunchy crisp topping
- MAPLE SHORTBREAD COOKIE.** ONE \$2.00 THREE \$5.00
Vanilla bean buttercream filled
- STRAWBERRY CHEESECAKE MUFFIN.** \$5
Vanilla muffin, strawberry preserves, cheesecake swirl, streusel topping
- CANNOLI DIP.** 10
Classic mascarpone cannoli cream, mini chocolate chips, cannoli chips

Brunch

- ARANCINI.** THREE \$8 FIVE \$10
Creamy risotto balls, panko crusted, fried, pomodoro sauce
- POPOVERS.** FOUR \$8 SIX \$10
Honey Butter
- AVOCADO TOAST.** \$12
Toasted focaccia, smashed avocado, tomatoes, lemon aioli, everything seeds
- MAISON QUICHE.** \$16
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
- STRAWBERRY LEMON CREPE.** \$14
four crepes, house made lemon curd, macerated strawberries, breakfast potatoes, bacon or sausage
- BLUEBERRY MASCARPONE CREPE.** \$18
Three crepes, blueberry compote, mascarpone cream, breakfast potatoes, bacon or sausage
- 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 smash patties, fried egg, bacon, cheddar, chipotle aioli
- BOLO LASAGNA.** \$18
Slow braised bolognese meat sauce, fresh pasta, bechamel, fresh mozzarella
- AMATRICIANA.** \$16
Bucatini pasta, Italian cherry tomatoes, pancetta, guancaile, garlic, calabrian pepper, white wine
- BREAKFAST POTATOES.** \$4
Diced potatoes, garlic, onion, sweet paprika
- BREAKFAST MEATS.** \$4
Bacon, Sausage, Ham

PDT MAISON



35 MAPLE AVE
SARATOGA SPRINGS
NY 12866
518.306.4040

SCAN TO ORDER



ESTD 2014

PDT CATERING
POMME DE TERRE

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