



35 Maple Ave, Saratoga
Springs NY 12866
info@pdtmaison.com
518-306-4040

Soup

SUMMER TUSCAN SOUP. \$6
Zucchini, squash, white beans,
carrots, corn, onion, garlic,
tomatoes, vegetable stock
(vegan)



Drinks

COFFEE, ESPRESSO, LATTE hot \$4 cold \$6

TEA FORTE \$4
High quality loose leaf teas; English
breakfast, decaf English breakfast,
raspberry, chai, earl grey, mint,
chamomile. Cold iced tea brewed
at your table available.

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

JUICES \$4 Apple \$6.25
Orange, grapefruit

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

NANI'S ICED TEA \$4
Unsweetened, Sweet Mint, Sweet
Lemon

TRACTOR DRINKS \$2
Lemonade, Strawberry-Dragon
Fruit

UNITED SODAS \$4
Cherry Pop, Strawberry Basil,
Extra Peach, Mandarin Orange,
Pear Elderflower, Sour Blueberry,
Blackberry Jam, White Grape

Sides

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

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

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



Sandwiches

Add Chicken +\$4, Salmon +\$6, Bacon +\$2, Avocado +\$3, Gluten free roll, English muffin and wraps available

BLT. \$14
Bacon, lettuce, tomato, chipotle aioli, ciabatta

CAPRI CAPRESE. \$14
Fresh mozzarella, tomato, arugula, basil aioli, pdt
balsamic glaze, ciabatta

FALAFEL WRAP. \$16
Romaine lettuce, falafel, tomatoes, cucumbers,
pickled onions, feta, hummus, spinach wrap (vegan
feta available)

CHICKEN CAESAR WRAP. \$16
Romaine lettuce, citrus marinated chicken,
Parmesan, Romano, croutons, Caesar dressing,
spinach wrap

SARATOGA CLUB. \$18
Roasted turkey, bacon, romaine, sliced tomato,
cheddar cheese, roasted garlic aioli, ciabatta

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

PARISIENNE. \$14
Ham, Gruyere, arugula, dijonaise, ciabatta

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

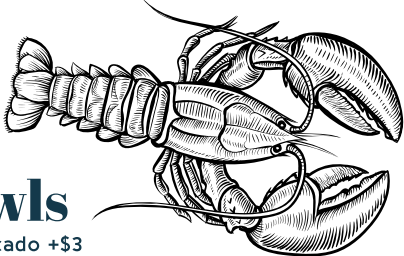
CROQUE MONSIEUR. \$18 Madame \$22
White bread, ham, Gruyere, bechamel, toasted,
frites, lemon aioli, mixed greens salad, house
dressing

CLASSIC SMASH BURGER. \$16
All beef two 3 oz patties, cheddar, lettuce, tomato,
onion, pickle, brioche bun (Beyond Burger® and
vegan cheddar available)

PDT SMASH BURGER. \$18
All beef two 3 oz patties, bacon onion jam, Gruyere,
crispy onions, PDT burger sauce, brioche bun
(Beyond Burger® and vegan cheddar available)

PDT BRUNCH BURGER. \$18
All beef two 3 oz patties, fried egg, bacon, cheddar,
chipotle aioli, brioche roll (Beyond Burger® and
vegan cheddar available)

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



Salads + Bowls

Add Chicken +\$4, Salmon +\$6, Seared Tuna +\$8, Bacon +\$2, Avocado +\$3

CAPRI CAPRESE SALAD \$14
Arugula, romaine, tomato, fresh mozzarella, basil
aioli, pdt balsamic glaze, toasted hazelnuts

SALAD NIÇOISE \$18
Mixed greens, seared tuna, kalamata olives, hard
egg, dressed baby potatoes and greens beans,
cucumber, tomatoes, red onion, house vinaigrette

WATERMELON FETA \$16
Arugula, mixed greens, diced watermelon, sliced
cucumber, feta, mint, scallions, white balsamic
glaze, evoo.

SUMMER BURRATA SALAD \$18
Mixed greens, fresh burrata, peaches, blueberries,
hazelnuts, mint, white balsamic glaze, evoo,
Maldon® sea salt

CAESAR \$14
Romaine lettuce, croutons, shaved Parmesan,
Romano cheese, house made dressing

FALAFEL BOWL \$16
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,
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

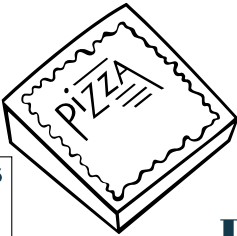
Toasts

Add Fried, Scrambled, Poached Egg + \$3 ea

AVOCADO TOAST. \$14
Toasted sourdough,
smashed avocado,
tomatoes, lemon aioli,
everything seeds

CAPRESE \$10
Charred ciabatta
bread, pesto, torn
mozzarella, fresh tri
color tomatoes, basil,
evoo

CREVETTE. \$16
Charred ciabatta
bread, lemon ricotta,
garlic sauteed shrimp,
fresh tomatoes, crispy
prosciutto, evoo



Flatbreads

Vegan mozzarella available

CLASSICO. \$12
Italian pinsa crust, crushed
san marzano tomatoes,
fresh mozzarella, torn
basil, evoo, Maldon® sea
salt

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

PROSCIUTTO FIG. . . \$18
Italian pinsa crust, evoo, fig
preserves, Prosciutto de
Parma, balsamic glaze,
arugula, fresh torn
mozzarella

SOPPRESSATA. . . . \$16
Italian pinsa crust,
pomodoro sauce, shredded
mozzarella, soppressata,
Mike's hot honey®

Sweets

FRENCH MACARONS One \$3 Three \$6
Assorted flavors, authentic French

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

LEMON TART \$8
Vanilla shortbread tart, house made lemon curd,
whipped cream

CHOCOLATE STRAWBERRY CREPE \$12
Three crepes, Nutella®, strawberry sauce, whipped
cream

ICE CREAM SANDWICHES \$14
Handcrafted in small batches, Nightingale ice cream
sandwiches are made with fresh baked cookies &
homemade ice cream.

LUIGI ITALIAN ICE \$8
Real Italian ice. No gluten, dairy, fat or high fructose
corn syrup. Lemon or strawberry



Order Your Food
From the cashier or scan
the code on your table.
We'll bring the food to
you.

Brunch Sides

- BREAKFAST POTATOES.** . \$4
Fried diced potatoes, garlic,
onion, sweet paprika
- BREAKFAST MEATS.** \$4
Choose bacon, sausage, or ham
(two pieces)



Wines by the Bottle

- VEUVE CLICQUOT
CHAMPAGNE.** \$58
Veuve Clicquot Ponsardin is a
Champagne house founded in 1772
and based in Reims. 375 ml half
bottle
- WHISPERING ANGEL ROSE.** . \$24
Cotes de Provence, France 375 ml
half bottle
- M DE MINUTY ROSÉ.** \$65
2018 Artist edition, Côte de
Provence France. One of the most
popular rosé in all of France. 750 ml
full bottle
- HONIG SAUVIGNON BLANC.** \$55
Rutherford California - Napa and
Lake County gorgeous light bodied,
honeysuckle and stone fruits 750 ml
full bottle
- ARYGLE PINOT NOIR.** \$35
Willamette Oregon 375 ml half
bottle
- CHATEAU ST COSME
CHATEAUNUEF DE PAPE.** . . . \$98
Full bodied Grenache wine from
Southern Rhône region. Classic
notes of cherry, thyme, lavender,
truffle 750 ml full bottle

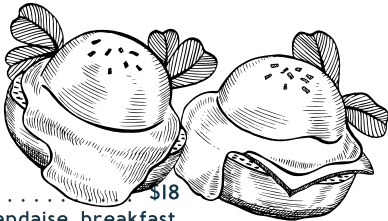
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Starters

- MOZZARELLA STICKS.** 6 \$12 12 \$22
Large beer battered mozzarella sticks, pomodoro or
melba sauce
- ARANCINI.** three \$8 five \$10
Creamy risotto balls, panko crusted, fried, pomodoro
sauce
- PRETZEL CHEESE BOARD.** . \$24 Pretzel only \$12
Jumbo Bavarian style pretzel, cheeses, honey
mustard, melba. Or Just the Pretzel with honey
mustard.
- CHICKEN BITES.** 6 \$12 12 \$22
Crunchy breaded chicken breast bites, bbq, buffalo or
garlic parm, ranch dip
- POPOVERS.** Four \$8 Six \$10
Honey Butter
- CROISSANT.** \$5
Plain all butter or chocolate
- JUMBO CINNAMON ROLL.** \$8
Jumbo cinnamon roll, cream cheese frosted



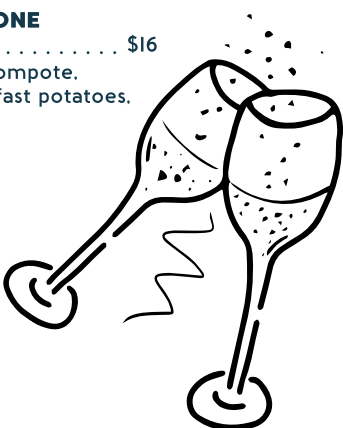
Brunch Mains

Gluten free roll, English muffin and wraps available

- MAISON BREAKFAST SANDWICH.** \$12
Brioche roll, fried over easy egg, ham (or
bacon), hollandaise sauce
- BREAKFAST PLATE.** \$14
2 Eggs (your way), breakfast potatoes, 2
pieces bacon, sausage or ham, toast
- BRUNCH BOWL OR WRAP.** \$14
Scrambled eggs, cheddar cheese,
breakfast potatoes, bacon, avocado,
chipotle aioli, plain tortilla wrap
- MAISON QUICHE.** \$18
Scratch made deep dish broccoli +
cheddar quiche, frites, lemon aioli, mixed
greens salad, house dressing
- OEUFS BENEDICT.** \$18
Poached eggs, ham, hollandaise, breakfast
potatoes
- FRENCH TOAST.** \$14
Sliced brioche, egg, cream, cinnamon,
vanilla, butter, real maple syrup, bacon,
sausage or ham
- STRAWBERRY LEMON CREPE.** . . . \$16
Four crepes, house made lemon curd,
macerated strawberries, breakfast
potatoes, bacon, ham or sausage
- BLUEBERRY MASCARPONE
CREPE.** \$16
Three crepes, blueberry compote,
mascarpone cream, breakfast potatoes,
bacon, ham or sausage



Cocktails



- PEACH BELLINI** Glass \$12 Pitcher \$38
Peach puree, prosecco, peach liquor, mint simple syrup
- MIMOSA** Glass \$10 Pitcher \$38
Prosecco, orange juice or grapefruit
- FRENCH 75** \$12
LiV gin, prosecco, simple syrup, lemon
- CHANDON GARDEN SPRITZ** \$10
Sparkling wine, orange bitters, orange slice
- BISOUS DU SOLEIL** \$12
LiV vodka, apricot liqueur, cranberry juice, prosecco,
orange
- APEROL SPRITZ** \$14
Aperol, prosecco, club soda
- APEROL SPRITZ NA** \$14
Italian imported aperol spritz cocktail - zero alcohol
- SARATOGA BLUE** \$13
LiV vodka, blueberry syrup, lemon juice, mint
- CLASSIC BLOODY** \$15
LiV vodka, house tomato cocktail, horseradish, celery
stalk, bacon, olive, pickle, pepperoncini
- BLOODY ROMAN** \$15
Think fresh Bloody Mary -LiV vodka, muddled
tomatoes, white balsamic redux, cranberry, Cholula,
celery salt, black pepper
- MAISON MAI TAI** \$14
Almond orgeat syrup, Ten to One light and dark rum,
banana liqueur, cinnamon syrup, lime
- ESPRESSO MARTINI** \$14
LiV espresso vodka, kahlua, coffee simple syrup
- CHERRY LIME MOJITO** \$14
Malibu rum, lime juice, luxardo cherry liquor, mint
simple syrup, club soda, lime, cherry. Served on the
rocks
- PALOMA** \$13
Grapefruit juice, El Jimador tequila blanco, prosecco
- PRICKLY PEAR MARGARITA** \$14
El Jimador tequila blanco, triple sec, lime juice, prickly
pear syrup, lime
- LIV CANNED COCKTAILS** \$8
Long Island Vodka delicious refreshers: Watermelon
Crush, Cold Brew Iced Tea, Southampton Lemonade,
Lime Fizz
- BEER** \$8
Peroni, Blue Moon, Blue Moon NA
- UPGRADES**
Upgrade your cocktail to top shelf alcohols: Tito's, Grey
Goose, Tanqueray, Woodford Reserve

Wines by the Glass

- PROSECCO** \$8
Zardetto Frizzante, Veneto Italy
- CHARDONNAY** \$12
Matchbook Wine Company, California
- ROSE** \$10
Campuget, France
- SAUVIGNON BLANC** \$10
Wither Hills, Marlborough NZ
- PINOT NOIR** \$12
No Curfew, California
- CABERNET SAUVIGNON** \$12
Dough, North Coast, California
- OLCESE PROSECCO** \$8
Italian sparkling wine -zero alcohol
- OLCESE ROSÉ** \$10
Italian rosé, - zero alcohol
- OLCESE CHENIN BLANC** \$12
Italian chenin blanc - zero alcohol