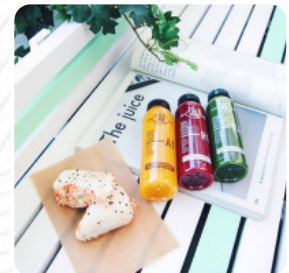
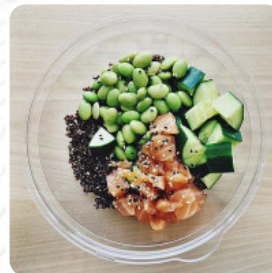




Maison Menu

<https://menuweb.menu>

708 King Street SC 29403, Charleston, United States
+18439909165 - <http://www.maisoncharleston.com/>



The place from Charleston offers **119** different **courses and drinks** on [the menu](#) for an average price of \$25.0. A French bistro offering a contemporary and culturally-inspired cuisine, paired with a selection of complimentary beverages. The atmosphere blends intimacy with lively energy, and traditional dishes are complemented by innovative twists.

Maison Menu



Schnitzel

SCHNITZEL

Starters & Salads

FRENCH FRIES

Appetizer

TARTARE

Steaks

STEAK FRITES \$30.0

Main Course

VEGETABLE TAGINE \$27.0

Aperitif

PINEAU DES CHARENTES \$13.8

Weinkarte

MORGON BEAUJOLAIS

Easy To Drink

PINOT NOIR

Vinos Tintos

GRAVES BORDEAUX

Small Plates

MUSSELS BOURRIDE \$14.0

Gourmet Pizzas

TARTIFLETTE \$15.0

Signature Cocktails

VIEUX CARRÉ \$13.0

Draft Beers

SIERRA NEVADA PALE ALE

Sherry

LUSTAU PALO CORTADO \$8.0

Chef Selections

ALMOND CRUSTED SNAPPER \$29.0

À Partager

SALMON RILLETTE \$15.0

Vermouth / Fortified

LUSTAU FINO

Import And Specialty Beer

TWO HEARTED IPA

Vins

RHÔNE VALLEY \$13.8

House Favorites - Lunch

BAKED GROUPER \$28.0

Local Micros

COAST 32/50 KOLSCH

Quinquina/Chinato

MATTEI CAP CORSE BLANC

Maison Menu



Les Vins Blancs (75cl)

ALSACE \$73.5

Starters

TERRINE OF FOIE GRAS \$21.0

WHOLE FLOUNDER \$45.0

Hot Drinks

COFFEE

TEA

French

FOIE GRAS

FRENCH ONION SOUP

Restaurant Category

FRENCH

DESSERT

Aperitif Wine

2020 TRIENNES CINSAULT BLEND \$14.9

2018 TRIENNES CINSAULT BLEND

Salads

BIBB LETTUCE \$10.0

BLUE CHEESE SALAD

BEET SALAD

CAHORS \$16.1

Entrées

COUNTRY PATE \$14.0

BURGUNDY ESCARGOT \$13.0

STEAK TARTAR

STEAK TARTARE

Dessert

FRESH MADELINES \$9.0

PISTACHIO PARIS BREST \$10.0

CREME CARAMEL \$8.0

CHOCOLATE MOUSSE

Rose

2017 DEUX MOULINS, GROLLEAU BLEND, LOIRE \$8.0

2017 TRIENNES, CINSAULT BLEND, PROVENCE \$12.0

2020 TAVEL GRENACHE BLEND \$14.9

2015 ST. VINCENT SEMILLON SAUVIGNON

2018 SANTA GIULIETTA NIELLUCCIU BLEND

Wine

PORT, WARRES TAWNY OTIMA 10 YR \$12.0

MADEIRA, CHARLESTON SERCIAL \$14.0

SAUTERNES, 2015 VILLE FRANCHE SEMILLON SAUVIGNON BLANC \$12.0

SHERRY, LUSTAU FINO \$8.0

SHERRY, LUSTAU PALO CORTADO \$8.0

BOTTLE OF WINE

Main

ASPARAGUS CRU \$14.0

ENGLISH PEA TART \$16.0

ROASTED CHICKEN CELESTINE \$29.0

DRY AGED DUCK (FOR TWO) \$70.0

Maison Menu



CAROLINA GOLD RICE PILAF	\$7.0
FIELD PEAS GRATIN	\$9.0
CLARIFIED BUTTER POMMES FRITES	\$8.0

Bulles

NV LELIÈVRE, PINOT NOIR GAMAY, BRUT, CÔTES DE TOUL	\$12.0
NV BRÉZÉ, CHENIN CHARDONNAY, BRUT, CRÉMANT DE LOIRE	\$13.0
NV JEAN-NOEL HATON, PINOT MEUNIER PINOT NOIR, VALLE DE MARNE, CHAMPAGNE	\$18.0
NV LASSAIGNE, CHARDONNAY, LES VIGNES DE MONTGUEUX , CHAMPAGNE	\$100.0
NV TAITTINGER CHAMPAGNE VARIETALS	\$25.3
COTE DES BLANCS, CHAMPAGNE	\$128.7
NV CALSAC CHARDONNAY	

Cocktails

BON VIVANT	\$10.0
LE CHARTRUTH	\$14.0
PROPER PERK	\$12.0
G-LOVE	\$10.0
L'OUVRIER	\$14.0
VERMOUTH SPRITZ	\$10.0
L'OPTIMISTE	\$10.0
BONNET NUIT	\$10.0

Beer

TXOPINONDO, FRENCH CIDER 100Z	\$10.0
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KRONENBOURG, FRENCH LAGER 16OZ	\$6.0
COAST 32/50, KOLSCH 16OZ	\$9.0
TWO HEARTED IPA 16OZ	\$9.0
MUNKLE, BARREL AGED PORTER 12OZ	\$8.0
SIERRA NEVADA, PALE ALE 16OZ	\$8.0
TXOPINONDO FRENCH CIDER	
KRONENBOURG FRENCH LAGER	
MUNKLE BARREL AGED PORTER	

These Types Of Dishes Are Being Served



BURGER

SOUP

APPETIZER

SALAD

ROASTED CHICKEN

TOSTADAS

MUSSELS

STEAK FRIES

FISH

Maison Bulles

NV POL REMY CHARDONNAY/PINOT NOIR
2018 MORIN PINOT NOIR
2018 CÉCILLON GAMAY
2018 CLOS TROTELOGOTTE MALBEC
NV PALMER CHAMPAGNE VARIETALS
2017 COLOMBO GRENACHE/SYRAH/MOURVÈDRE
NV LASSAIGNE CHARDONNAY
2017 MAYNE CABERNET SAUVIGNON

Maison Menu



2018 DUTRAIVE GAMAY

Dessert Wine

WARRES TAWNY OTIMA 10YR PORT

CHARLESTON SERCIAL MADEIRA

2015 VILLE FRANCHE, SEMILLON
SAUVIGNON BLANC, SAUTERNES

2017 MARC SOYARD CHARDONNAY

LA TOUR VIEILLE GRENACHE B \$119.5

2018 TRIMBACH RIESLING \$10.3

2018 CAREME CHENIN BLANC \$103.4

2017 LA TOUR BLANCHE SEMI \$13.8

2016 MARC SOYARD CHARDONNAY

LA TOUR VIEILLE GRENACHE

2011 MITTNACHT FRÈRES RIESLING

TRESMONTAINE GRENACHE BLANC

2017 YVONNE CHENIN BLANC

Ingredients Used



ONION

SHRIMP

FRENCH ONION

SCALLOPS

ESCARGOT

VEGETABLES

CHEESE

POTATOES

DUCK

SCALLOP

SEAFOOD

PEAS

SOFT SHELL CRAB

CHOCOLATE

CARAMEL

TUNA

TOMATO

Rouge

2017 MOURAT, PINOT NOIR
BLEND, COLLECTION , FIEFS
VENDÉENS \$10.0

2017 BURGAUD, GAMAY, LES
VIGNES DE LATIGNÉ , \$12.0
BEAUJOLAIS

2016 CLOS MAÏA, GRENACHE
BLEND, LE PETIT CLOS , \$12.0
LANGUEDOC

2017 CÉCILLON, SYRAH, LES
GRAVIERS , RHONE VALLEY \$10.0

2015 ANTONINS, CABERNET
SAUVIGNON BLEND, BORDEAUX \$10.0
SUPÉRIEUR

2017 DUTRAIVE, GAMAY,
CHIROUBLES, BEAUJOLAIS \$70.0

2016 GEORGE LIGNIER, PINOT
NOIR GAMAY, PASSETOUTGRAINS \$56.0
, BURGUNDY

2016 ELIAN DA ROS, ABOURIOU,
CÔTES DU MARMANDAIS \$64.0

2017 YVONNE, CABERNET FRANC,
L 'ILLE QUATRE SOUS , SAUMUR- \$60.0
CHAMPIGNY

2016 MAYNE, CABERNET
SAUVIGNON BLEND, GRAVES, \$48.0
BORDEAUX

2017 VINCENT PARIS, SYRAH,
GRANIT 30 , CORNAS \$84.0

2016 VACHERON, PINOT NOIR,
SANCERRE, LOIRE VALLEY \$76.0

2018 GIRARDIN PINOT NOIR \$16.1

2019 BURGAUD GAMAY

NV LELIEVRE PINOT NOIR/GAMAY \$14.9

2019 CLOS COUTALE MALBEC/MERLOT

Maison Menu



2019 MAYNE CABERNET SAUVIGNON

2019 DUTRAIVE GAMAY

POLIGNY, JURA \$85.0

2015 PEYMARTIN CABERNET
SAUV \$13.8

ST. JULIEN, BORDEAUX \$124.1

2017 CHATAGNIER SYRAH \$103.4

2018 NATTER PINOT NOIR \$94.2

Blanc

2016 ECU MELON, CLASSIC
MUSCADET \$10.0

2017 ROQUEFORT, CLAIRETTE
BLEND, LE PETIT SALÉ ,
PROVENCE \$12.0

2017 FRANCOIS MILLET,
SAUVIGNON BLANC, SANCERRE,
LOIRE VALLEY \$13.0

2016 GUEGUEN, CHARDONNAY,
CHABLIS \$14.0

2016 FRANÇOIS CHIDAINÉ,
CHENIN BLANC, CHENIN D
'AILLEURS \$13.0

2016 CLOS SIGNADORE,
VERMENTINO, A MANDRIA
PATRIMONIO, CORSICA \$70.0

2017 GÉRARD BOULAY,
SAUVIGNON BLANC, MONTS
DAMNÉS CHAVIGNOL, SANCERRE \$94.0

2016 MARC SOYARD,
CHARDONNAY, MONOPOLE CRAS
DIJON, BURGUNDY \$98.0

2015 ELIAN DA ROS, SEMILLON
BLEND, COUCOU BLANC , CÔTES
DU MARMANDAIS \$70.0

2017 FRANÇOIS CHIDAINÉ,
CHENIN BLANC, LES TUFFEAUX ,
DEMI-SEC, MONTLOUIS \$60.0

NV CHENET
CHARDONNAY/COLOMBARD \$16.1

"BRUT", LANGUEDOC \$10.3

NV LAMBERT
CHENIN/CHARDONNAY \$16.1

2019 BRANGER MELON

MUSCADET SEVRE ET MAINE,
LOIRE VALLEY \$14.9

2018 BICHOT CHARDONNAY \$16.1

2020 GUY AILION SAUVIGNON BLANC

2020 BROCARD CHARDONNAY

2019 CLOS FORNELLI SCIACCARE \$16.1

2020 MOURAT CHENIN BLANC \$14.9

2017 BOURGEOIS SAUVIGNON
BLANC \$98.8

2018 BRANGER MELON

2018 TISSOT POULSARD/TROUSSEAU

2017 SAINT CYR CHARDONNAY

2016 ELIAN DA ROS ABOURIU

2018 GUY ALLION SAUVIGNON BLANC

2015 PEYMARTIN CABERNET
SAUVIGNON

2018 LECESTRE CHARDONNAY

2018 CLOS SIGNADORE GRENACHE

2017 PIERRE BISE CHENIN BLANC

2017 CLOS SIGNADORE VERMENTINO

2017 REVERDY PINOT NOIR

2016 BOURGEOIS SAUVIGNON BLANC

Maison Menu



Maison

708 King StreetSC 29403,
Charleston, United States

Opening Hours:
Tuesday 16:30-22:00
Wednesday 16:30-22:00
Thursday 16:30-22:00
Friday 16:30-23:00
Saturday 16:30-23:00

Made with [Menu](#)

