

STARTERS

TOASTED HERB FOCACCIA - 8

Little Red Hen focaccia, smoked brie and herb whipped butter, Hawaiian sea salt

TOMATO BISQUE - 9

creamy, garlic, tomato bisque, creme fraiche, micro basil, Little Red Hen sourdough toast point

ARANCINIS (3) - 12

creamy parmesan risotto balls, panko and parmesan crusted flash fried, tomato sauce, pesto sauce, shaved parmesan

SHISHITO PEPPERS - 13 GF

Meyer lemon preserve, garlic, lemon aioli, chili oil, Hawaiian lava salt, micro cilantro

SZECHUAN SMOKED RIBS (3) - 15 GF

gochujang honey glaze, citrus slaw

BRAISED PORK BELLY - 16

Kurobuta pork belly, citrus slaw, bourbon apple glaze

BRUSSELS SPROUTS - 16 GF

cotija cheese, Fresno peppers, cilantro aioli, avocado, micro cilantro

PISTACHIO ENCRUSTED BRIE - 17

4 oz. local brie wheel, pistachios, blood orange marmalade, Little Red Hen herb focaccia

LAMB LOLLIPOPS (3) - 20

New Zealand lamb, root vegetable whip, balsamic glaze

LOBSTER CORN DOGS (3) - 22

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 8 ea.

LOCAL CHEESE PLATE - 22

ever changing local selections, served with focaccia

PEPPERCORN CRUSTED BEEF CARPACCIO - 24

USDA prime-certified, SRF American wagyu filet mignon, dijon mustard, arugula, parmesan cheese, capers, toast points

LOCAL CHARCUTERIE PLATE - 26

ever changing local selections, served with focaccia

YELLOWFIN DUO - 26

tartare: avocado, sesame, citrus, Fresno peppers, shishito peppers

tataki: sesame crust, soy glaze, baby herbs, wasabi aioli

SALADS

chicken - 6, ahi tuna - 8, flat iron steak (6oz.) - 10,

5 tiger prawns (u-16) - 12

wild, line-caught, 6 oz. king salmon filet - 16

CAESAR SALAD - 16

halved romaine lettuce, garlic herb croutons, Spanish white anchovies, caper berries, shaved parmesan, chili oil

SUPERKALE - 17 GF

marinated fava beans, parmesan cheese, Marcona almonds, charred tomato vinaigrette

5 FARMS MARKET SALAD - 18

mixed greens, fried fennel chips, walnut praline, matchstick granny smith apple, manchego cheese, caramelized shallot vinaigrette

ENSALADA BURRATA - 19 GF

fresh burrata cheese, local heirloom tomatoes, raw basil pesto, San Marzano tomato glaze, port red wine reduction, micro basil, sourdough toast point

SHAFT & WEDGE - 19 GF

living butter lettuce, Old Shaft "Caveman" blue cheese, pork belly, heirloom watermelon radishes, buttermilk vinaigrette

MASON "COBB" SALAD - 20 GF

chopped iceberg lettuce, Old Shaft "Caveman" blue cheese, hard boiled egg, bacon, cherry tomatoes, marinated artichoke hearts, country style olives, watermelon radish, buttermilk vinaigrette

SPINACH AND SALMON SALAD - 25 GF

8 oz. wild king salmon filet, spinach, burrata balls, pine nuts, red onion, bell pepper, avocado, citrus vinaigrette

SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE FRIES, SWEET POTATO FRIES, SIDE SALAD, OR A SIDE OF SOUP

GRILLED CHEESE - 13

- add pork belly - 4

provolone, smoked white cheddar, heirloom tomato, Little Red Hen sourdough

PASTRAMI REUBEN - 16

pastrami, Swiss cheese, 1,000 island dressing, fresh sauerkraut, fresh local marbled rye

CHARBROILED CHICKEN SANDWICH - 16

Mary's free-range chicken breast, bacon, arugula, red onion, lemon aioli, heirloom tomato, provolone cheese, jalapeño cheddar roll

CRISPY CHICKEN SANDWICH - 16

Mary's free-range chicken breast, panko crusted, pepper jack cheese, fried jalapeños, Sriracha aioli, pickle slices, arugula, fresh brioche bun

SHORT RIB SANDWICH - 17

8 oz. braised short rib, aioli, old shaft "caveman" blue cheese, caramelized onions, arugula, heirloom tomato, jalapeño cheddar roll

1 LB. BLTA - 18

1 lb. applewood smoked bacon, provolone and smoked white cheddar cheese, red onion, lemon aioli, lettuce, heirloom tomato, avocado, Texas toast

ABC BURGER - 18

ground in-house American wagyu beef, avocado, bacon, smoked white cheddar cheese, house aioli, bibb lettuce, tomato, red onion, brioche bun

BBQ BACON BURGER - 19

ground in-house American wagyu beef, bacon, onion rings, smoked white cheddar cheese, bbq sauce, brioche bun

"IMPOSSIBLE" BURGER - DF, VEGAN - 19

6 oz. plant-based "Impossible" patty, Flora vegan feta cheese, chick pea puree, lettuce, tomato, red onions, fresh avocado, sesame seed vegan black bun

WAGYU FLAT IRON STEAK SANDWICH - 24

8 oz. snake river farms American wagyu beef, horseradish aioli, arugula, heirloom tomato, red onion, jalapeño cheddar roll

LUNCH

GRILLED SHRIMP TACOS (2) - 16 GF

4 - grilled shrimp (u-16), corn tortillas, citrus slaw, pickled peppers, avocado, tartar sauce

SALMON BELLY TEMPURA TACOS (2) - 16

wild, king salmon belly, tempura batter, corn tortillas, citrus slaw, pickled peppers, avocado, tartar sauce

SMOKED PORK TACOS (2) - 16

braised carnitas, house-made corn tortillas with smoked white cheddar cheese, charred pepper salsa, creme fraiche, local cabbage, sriracha aioli, micro cilantro

OVEN ROASTED SWEET POTATO - 25 DF, GF, V

sweet potato, broccolini, asparagus, tuscan kale, smoked carrots, haricot vert, garbanzo bean puree, sunflower seeds

MASON CARBONARA - 26

handmade linguine pasta, pork belly, spinach, egg yolk, truffle oil, shaved parmesan cheese

STEAK FRITES - 30 GF

8 oz. Snake River Farms American wagyu flat iron, house fried potatoes, sherry pan sauce

YARD BIRD - 32

Mary's organic, free-range, roasted 1/2 chicken, crispy fingerling potatoes, smoked local organic heirloom carrots, sherry and garlic cream reduction

CRISPY SKIN KING SALMON - 34 GF

8 oz filet, wild, line-caught, creamy pesto risotto, meyer lemon buerre blanc, asparagus tips and wild mushrooms, romesco

CRISPY SKIN SEA BASS - 39

8 oz. filet, creamy saffron risotta with peas, haricot verts, meyer lemon caper buerre blanc

14 OZ BONELESS RIBEYE - 44 GF

root vegetable whip, braised broccolini, savory compound butter