

# MASON

## BAR AND KITCHEN

### STARTERS

#### TOASTED HERB FOCACCIA - 10

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

#### TOMATO BISQUE - 10

creamy, garlic, tomato bisque, crème fraîche, 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 - 14 GF

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

#### ROASTED CAULIFLOWER - 15

mustard béarnaise, EVOO, garlic, chili flake, parmesan cheese, sage, breadcrumbs

#### BRUSSELS SPROUTS - 17 GF

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

#### ROASTED BEETS - 18 GF

roasted beets, honey goat cheese, pistachio aillade, Fuji apples, frisée, red gem lettuce, chives

#### BRAISED PORK BELLY - 19 GF

Kurobuta pork belly, citrus slaw, bourbon apple glaze

#### PISTACHIO ENCRUSTED BRIE - 19

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

#### BONE MARROW (2) - 22

roasted oyster mushrooms, sherry, celery leaf, salsa verde, bread crumbs, toasted crostinis

#### BEEF TARTARE - 24

USDA Prime-Certified filet mignon, pepper relish, whipped mustard béarnaise, caramelized onion crème fraîche, Yukon Gold potato chips

#### YELLOWFIN DUO - 26

tartare: avocado, cucumber, soy, Fresno chili, sesame, citrus, wonton chips

tataki: sesame crust, soy glaze, wasabi aioli

#### LOBSTER DOGS (3) - 27

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 9 ea.

#### CHARCUTERIE PLATE - 29

rotating meats and cheeses, toasted crostinis

### SALADS

chicken - 6, ahi tuna - 8, flat iron steak (6oz.) - 12,  
5 shrimp (u-16) - 12

#### LITTLE GEM CAESAR - 17

little gem lettuce, caesar dressing, Spanish white anchovies, garlic herb croutons, shaved parmesan, chili oil

#### 5 FARMS MARKET - 18

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

#### KALE AND RED QUINOA - 18 GF

kale, red quinoa, marinated fava beans, parmesan cheese, almonds, charred tomato vinaigrette

#### ENDIVE AND APPLE - 19 GF

Belgian endive, crumbled blue cheese, sliced apples, toasted hazelnuts, honey apple vinaigrette, chives

#### SHAFT & WEDGE - 19 GF

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

### ENTREES

#### PORCINI & BLACK TRUFFLE RAVIOLI (5) - 26

porcini mushroom ravioli, roasted mushroom, beurre blanc, arugula, balsamic reduction

#### SPICE ROASTED DELICATA SQUASH - 26

df, gf, vegan - red quinoa, Granny Smith apples, toasted almonds, roasted mushrooms, golden raisin vinaigrette

#### MASON CARBONARA - 28

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

#### CASARECCE - 29

handmade pasta, pork sausage, roasted garlic, shallot, wild mushrooms, arugula, breadcrumbs

#### CLAMS AND MUSSELS - 34

littleneck clams, Prince Edward Island mussels, spicy tomato broth, cherry tomatoes, nduja, Little Red Hen sourdough add linguine pasta - 5

#### 1/2 ROASTED CHICKEN - 34 DF, GF

Mary's organic, free-range, roasted half-chicken, crispy fingerling potatoes, baby carrots, cipollini onions, carrot purée

#### BEEF SHORT RIB - 35 GF

10 oz. boneless beef short rib, port wine braised, mashed potatoes, asparagus, garlic au jus

#### CRISPY SKIN KING SALMON - 36

8 oz. filet, wild, line-caught, pesto risotto, Meyer lemon beurre blanc, asparagus tips and wild mushrooms, romesco

#### LINGUINE ALFREDO WITH SHRIMP (7) - 38

7 shrimp (u-16), handmade linguine pasta, cream sauce, Andouille sausage, broccolini, cherry tomatoes, shaved parmesan

#### CRISPY SKIN SEA BASS - 39

8 oz. filet, wild, line-caught, pan seared, green lentils, kale, salsa verde, breadcrumbs

#### KUROBUTA PORK CHOP - 42 GF

14 oz. Snake River Farms bone-in pork loin chop, sweet tea brined, mashed potatoes, broccolini, brandy apple cider reduction

### STEAKS

add 5 shrimp (u-16) - 12

#### STEAK FRITES - 34 GF

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

#### 8 OZ. FLAT IRON - 42

Snake River Farms American wagyu beef, mashed potatoes, broccolini, beer mustard demi-glaze

#### 8 OZ. FILET OF BEEF TENDERLOIN - 44 GF

USDA Prime-Certified, filet mignon, mashed potatoes, charred asparagus, demi-glaze

#### 14 OZ. NEW YORK STRIP - 48 GF

Snake River Farms American wagyu beef, caramelized onions and blue cheese crumble, mashed potatoes, broccolini, demi-glaze

#### 14 OZ. BONELESS RIBEYE - 49 GF

USDA Prime-Certified, mashed potatoes, braised broccolini, savory compound butter