

MASON

BAR AND KITCHEN

STARTERS

TOMATO BISQUE - 11

cream, garlic, tomatoes, 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 - 15 GF

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

ROASTED CAULIFLOWER - 16

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

BRUSSELS SPROUTS - 18 GF

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

CRISPY LOLLIPOP KALE - 19

whipped dill crème fraîche, sherry, fresh dill

ROASTED BEETS - 19 GF

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

BURRATA AND PEPPERONATA - 23

8oz. fresh burrata, roasted red peppers, red onion, oil, garlic, bread crumbs, fresh baguette

BONE MARROW (2) - 24

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

BEEF TARTARE - 26

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

YELLOWFIN DUO - 28

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

tataki: sesame crust, soy glaze, wasabi aioli

LOBSTER DOGS (3) - 30

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 10 ea.

SALADS

chicken - 6, ahi tuna - 8, flat iron steak (6oz.) - 14, 5 shrimp (u-16) - 12

LITTLE GEM CAESAR - 18

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

5 FARMS MARKET - 19 GF

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

ENDIVE AND APPLE - 19 GF

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

KALE AND RED QUINOA - 19 GF

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

SHAFT & WEDGE - 19 GF

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

ENTREES

SPICE ROASTED DELICATA SQUASH - 27

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

PORCINI & BLACK TRUFFLE RAVIOLI (5) - 28

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

CARBONARA - 30

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

CASARECCE - 30

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

CLAMS AND MUSSELS - 36

littleneck clams, Prince Edward Island mussels, spicy tomato broth, cherry tomatoes, nduja, Little Red Hen sourdough add Etto linguine pasta - 6

MARY'S CHICKEN CROSTONE - 36

Mary's organic, free-range, roasted half-chicken, Little Red Hen sourdough, baby carrots, cipollini onions, carrot purée

BEEF SHORT RIB - 37 GF

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

CRISPY SKIN SALMON - 38

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

CRISPY SKIN SEA BASS - 39

8 oz. filet, pan seared, green lentils, kale, salsa verde, breadcrumbs

SHRIMP CAPELLINI - 40

5 shrimp (u-16), handmade Etto capellini pasta, garlic, onion, Fresno peppers, white wine, lemon, chili flakes, bread crumbs

KUROBUTA PORK CHOP - 46 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 - 36 GF

8 oz. Snake River Farms American wagyu flat iron, french fries, sherry pan sauce

8 OZ. FILET MIGNON - 48 GF

USDA Prime-Certified, filet mignon (beef tenderloin), mashed potatoes, charred asparagus, demi-glaze

14 OZ. NEW YORK STRIP - 50 GF

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

14 OZ. RIBEYE - 57

USDA Prime-Certified, roasted oyster mushrooms, crispy fingerling potatoes, crème fraîche, black truffle vinaigrette, black pepper demi-glaze