

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 bearnaise, 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, toasted crostinis

BEEF TARTARE - 26

USDA Prime-Certified filet mignon, pepper relish, whipped mustard bearnaise, 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
wild, line-caught, 6 oz. king salmon filet - 20

LITTLE GEM CAESAR - 18

little gem lettuce, 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

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

COBB - 22 GF

little gem lettuce, Old-Shift "Caveman" blue cheese, hard-boiled egg, smoked turkey, bacon, cherry tomatoes, buttermilk vinaigrette

ARUGULA AND SPINACH NICOISE - 24

seared ahi, green beans, fingerling potatoes, hard-cooked egg, mixed country olives, balsamic vinaigrette

SANDWICHES

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

DOUBLE BURGER - 18

2 - 4oz. beef patties, white cheddar cheese, special sauce, shredded lettuce, pickles, buttered onions, brioche bun

GRILLED CHEESE - 15

- add pork belly - 5

provolone, white cheddar, tomato compote, Little Red Hen sourdough

CHARBROILED CHICKEN - 18

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

SEASONED FRIED CHICKEN - 18

Mary's free-range chicken breast, Sriracha honey, Sriracha aioli, frisée, pickles, brioche bun

SMOKED TURKEY BREAST - 18

turkey breast, bacon, white cheddar, avocado, kale, citrus dressing, Sriracha aioli, ciabatta roll

POACHED ALBACORE - 19

fennel pollen aioli, hard-cooked egg, arugula, crispy capers, open-faced on whole grain bread

SHORT RIB - 20

8 oz. braised short rib, aioli, Old Shaft "Caveman" blue cheese, caramelized onions, arugula, heirloom tomato, brioche bun

ABC BURGER - 22

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

BLTA - 24

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

WAGYU FLAT IRON STEAK - 28

8 oz. Snake River Farms American wagyu flat iron, sliced, caramelized onions, frisee, gruyere cheese, aioli, ciabatta roll

LUNCH

GRILLED SHRIMP TACOS (2) - 18 GF

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

SALMON BELLY TEMPURA TACOS (2) - 18

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

SMOKED PORK TACOS (2) - 18

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

SPICE ROASTED DELICATA SQUASH - 27

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

CARBONARA - 30

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

MARY'S CHICKEN CROSTONE - 36

Mary's organic, free-range, roasted 1/2 chicken, Little Red Hen sourdough, baby carrots, cipollini onions, carrot puree

STEAK FRITES - 36

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

CRISPY SKIN SALMON - 38

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

14 OZ. RIBEYE - 57

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