

SOUPS AND SALADS

ROASTED ONION & GARLIC	puréed, colossal onions, shallots, manchego herb croutons	10
OYSTER CHOWDER	wild diver oysters, sherry cream broth, potatoes, green peas, herb garnish	14
WILD MUSHROOM	hen of the woods, shitake, shallots, garlic, thyme, madeira	10
TUNA NIÇOISE	fresh grilled tuna, potatoes, roasted red bell peppers, haricots verts, croutons, olives, hard boiled egg, arugula, anchovy dressing	15
<i>Add Grilled Chicken (6), Grilled Shrimp (8), Fried Oysters (8), or Salmon (10) to any of the following</i>		

KALE SALAD	pancetta, dried apricots, toasted almonds, carrots, red onion, gorgonzola, sherry-maple vinaigrette	12
FRISÉE SALAD	roasted beets, radicchio, walnuts, manchego, lemon citronette	12

HOUSE FAVORITES

SHRIMP & GRITS	jumbo shrimp (4), chipotle polenta, lime	18
EGGS BENEDICT	poached eggs, canadian bacon, hollandaise, english muffin	15
SMOKED SALMON	toast points, cream cheese, capers, cornichon, red onion, arugula, lemon	14
FRENCH TOAST	cinnamon swirl bread, nutmeg, cinnamon, cardamom grade A maple syrup, fresh whipped cream, side of fruit	14

OMELETS

HAM & CHEESE	black forest ham, cheddar	14
GOAT CHEESE	goat cheese, onion, roasted red bell peppers, spinach	15
SOUTHWEST	roasted red bell peppers, red onion, cojita cheese, chorizo, avocado, cilantro	17

SANDWICHES

MASON'S MORNING	bacon <i>or</i> black forest ham, egg, cheddar, hollandaise, brioche	12
MASON'S BURGER	brisket and dry aged rib eye blend, cheddar, fried onion, espresso bbq, brioche	15
OYSTER ROLL	avocado, arugula salad, chipotle mayo, brioche	14
SEAFOOD BURGER	salmon, shrimp, dill remoulade, arugula, brioche	14

All egg dishes and sandwiches served with house-made hash browns

SIDES

BACON	5	SEASONAL FRUIT SALAD	5
CANDADIAN BACON	5	HASH BROWNS	6

EXECUTIVE CHEF ROB NEUMER JR.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

22 South Harrison Street, Easton, MD 21601

(410) 822-3204