

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**
- ARUGULA SALAD** tarragon, parsley, chives, radishes, crumbled chevre, crispy shallots, tarragon vinaigrette **12**
- KALE SALAD** pancetta, dried apricot, toasted almonds, carrots, red onions, gorgonzola, sherry-maple vinaigrette **12**
- GEM CAESAR** crispy chickpeas, fingerlings, spring onions, parmesan, caesar dressing **13**

APPETIZERS

- FRIED OYSTERS** pernod-fennel cream, pancetta lardon **14**
- GRILLED MERGUEZ SAUSAGE** apricot Israeli cous cous, fried onions, chevre, demiglace **15**
- PEI MUSSELS** mustard cream, white wine, garlic, shallots, rosemary **16**
- LITTLENECK CLAMS** court bouillon, chick peas, pancetta, cream tomato broth **18**

ENTRÉES

- ATLANTIC SALMON** asparagus, mustard cream sauce, chive-potato purée **27**
- SEAFOOD PAELLA** jumbo shrimp, PEI mussels, littleneck clams, house-made chorizo, artichokes, peas, pimentos, olives, short grain rice, saffron, cilantro **32**
- ASIAN TUNA** ahi, napa cabbage slaw, soy vinaigrette, cilantro, toasted cashews **28**
- SEA SCALLOP GRATIN** creamed spinach, parmesan herb bread crumbs, haricot verts **30**
- PAN SEARED DUCK BREAST** pan roasted brussels sprouts, chive-potato puree, pomegranate reduction **32**
- CHICKEN MILANESE** parmesan & brioche crusted, herb salad, heirloom baby carrots, lemon vinaigrette, charred lemon **25**
- MASON'S BURGER** brisket and dry aged rib blend, cheddar, fried onions espresso bbq, brioche. served with house fries **18**
- LAMB OSSO BUCO** braised hind shank, apricot Israeli cous-cous, berry demi glace **32**
- PORK CHOP** garlic herb butter, roasted fingerlings, broccolini **28**
- CHEF'S CHOICE OF STEAK** **MP**
- VEGETARIAN MEDLEY** chef's daily selection **MP**

EXECUTIVE CHEF ROB NEUMER JR.

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

Parties of 6 or more may be subject to 20% gratuity
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