

DINNER

SOUPS AND SALADS

ROASTED ONION & GARLIC	puréed, manchego, herb croutons	10
OYSTER STEW	local oysters, sherry cream broth, 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
FRISÉE SALAD	roasted beets, radicchio, walnuts, parmesan, yellow raisins, lemon citronette	12

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

CHICKEN MILANESE	parmesan crusted, herb salad, beer battered broccoli, lemon vinaigrette, charred lemon	25
MASON'S BURGER	brisket and dry aged rib blend, cheddar, fried onions espresso bbq, brioche. served with beer battered broccoli	18
SALMON	mustard sauce, potato cakes, beer battered broccoli	29
CORNER BEEF & COLCANNON	house-brined corned beef, cabbage infused potato purée, chives	22
SHEPHERD'S PIE	lamb shoulder, carrots, onion, peas, beef broth, celery root & potato topping	18

SIDES

POTATO CAKES	fried chive & cheddar yukon potatoes	6
BEER BATTERED BROCCOLI	Dominion oak barrel stout	5.5

EXECUTIVE CHEF ROB NEUMER JR.

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