

Mason's

— DINNER —

Starters

CEVICHE	14
<i>rockfish, scallops, grapefruit, lime, fresno pepper, cucumber, red onion, heirloom tomato, cilantro</i>	
SCALLOPS (2)	12
<i>pan seared, avocado crème fraîche, beetroot foam, hackleback caviar</i>	
CRAB & SHRIMP DEVILED EGGS	14
<i>J.M. Clayton local crab, old bay, chive, fried capers, pickled mustard seed</i>	
FIG & PIG	12
<i>pork belly, fig, goat cheese, walnuts, honey, arugula, orange zest</i>	
TUNA TARTARE	14
<i>ahi tuna, pineapple, fresno peppers, shallots, ginger, black garlic soy, avocado mousse</i>	

For the Table

ARTISAN CHEESE BOARD	18
<i>artisan cheeses, house-made onion jam, pomegranate</i>	
SUMMER BOARD	20
<i>seasonal fruits & berries, nuts, J.M. Clayton local jumbo lump crab, artisan cheeses</i>	
MUSSELS	16
<i>PEI, curry, coconut milk, green onion, garlic, shallots, chives, cilantro</i>	

Here at Mason's, you eat with the seasons. Our passion is to prepare foods you know and love, creatively reimagined with bold and distinctive flavors. Committed to using the highest quality ingredients, freshest meats and seafood, preservative-free, in a scratch kitchen, we believe this philosophy yields the absolute best results. *A Votre Santé!*

-Chance

Soups

CHILLED TOMATO CONSOMME	6/10
<i>cucumber, dill, fennel</i>	
CRAB BISQUE	8/13
<i>J.M. Clayton local crab, sherry, old bay</i>	
SOUP DU JOUR	MP

Salads

HEIRLOOM TOMATO	9
<i>Cottingham Farms heirloom tomatoes, roasted beets, red onion, basil blossoms, orange-fennel citronette</i>	
WATERMELON	11
<i>baby arugula, feta, turmeric olive oil, crispy pancetta, serano pepper, honey, poppy seed yogurt, jicama</i>	
HOUSE CAESAR	9
<i>kale, crispy chickpeas, parmesan reggiano tuile, quinoa, figs, red onion</i>	

Entrées

LAMB CHOP	<i>porterhouse, roasted carrot coulis, zaatar, tabouli</i>	35
CHICKEN MILANESE	<i>parmesan, oregano, thyme, & pullman challah crusted, arugula salad, heirloom baby carrots, lemon citronette, charred lemon</i>	27
PORK CHOP	<i>bone-in, coconut water brine, swiss chard, grilled peach coulis</i>	29
LAMB BURGER	<i>Wye Heights local lamb, feta, moroccan spices, arugula, tzatziki, herb pomme frites</i>	18
SCALLOPS & PORK BELLY	<i>hominy risotto, brown beech mushroom, grapefruit, thyme, parmesan reggiano</i>	29
SALMON	<i>crispy skin, white asparagus, brown beech mushroom, black garlic miso</i>	32
WHOLE BLACK SEA BASS	<i>tomato consommé, swiss chard, herb oil</i>	34
OCTOPUS	<i>spicy tangerine, pickled mustard seed, grilled shrimp, confit heirloom tomato, red onion, fennel, white beans</i>	30
SOFTSHELL CRAB	<i>tempura, dill remoulade, fingerlings, orange supremes, fennel</i>	30
CRAB CAKES	<i>J.M. Clayton local jumbo lump, grilled endive, tomatillo-avocado salsa, pickled mustard seed</i>	36
CHEF'S CHOICE OF STEAK		MP
VEGETARIAN SELECTION		MP

EXECUTIVE CHEF ADAM HERCIK

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