

Mason's

LUNCH

Starters

- CEVICHE** 14
rockfish, scallops, grapefruit, lime, fresno pepper, cucumber, red onion, heirloom tomato, cilantro
- PAN SEARED SCALLOPS (2)** 12
avocado crème fraîche, beetroot foam, hackleback caviar
- CRAB & SHRIMP DEVILED EGGS** 14
J.M. Clayton local crab, old bay, chive, fried capers, pickled mustard seed
- FIG & PIG** 12
pork belly, fig, goat cheese, walnuts, honey, arugula, orange zest

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

- WHITE GAZPACHO** 6/10
almonds, grapes, cucumber, garlic, sherry
- CRAB BISQUE** 8/13
J.M. Clayton local crab, sherry, old bay
- SOUP DU JOUR** MP

Salads

add grilled chicken (7), shrimp (9), fried oysters (11), salmon (14), crab cake (16)

- COMPRESSED WATERMELON** 14
baby arugula, feta, turmeric olive oil, crispy pancetta, serano pepper, honey, poppy seed yogurt, jicama
- HOUSE CAESAR** 14
crispy chickpeas, parmesan reggiano tuile, kale, quinoa, figs, red onion
- HEIRLOOM TOMATO** 14
Cottingham Farms heirloom tomatoes, roasted beets, red onion, basil blossoms, orange-fennel citronette

For the Table

- SMOKED SALMON BOARD** 14/20
*caper berries, sugar snap peas, radish, cream cheese, pancetta, pickled mustard seeds, cucumber *indiv./2-4*
- ARTISAN CHEESE BOARD** 18
artisan cheeses, house-made onion jam, pomegranate
- SUMMER BOARD** 20
seasonal fruits & berries, nuts, J.M. Clayton local jumbo lump crab, artisan cheeses

Sandwiches

- CRAB CAKE** *J.M. Clayton local jumbo lump, herb aioli, arugula, herb pomme frites* 19
- LAMB BURGER** *local lamb, feta, moroccan spices, arugula, tzatziki, herb pomme frites* 18
- SEAFOOD BURGER** *salmon, shrimp, dill remoulade, arugula, herb pomme frites* 17

Mains

- TUNA NIÇOISE** *soft boiled egg, fingerlings, radish, roasted red peppers, haricot verts, avocado mousse, olives, anchovy vinaigrette* 18
- COCONUT CURRY MUSSELS** *PEI mussels, curry, coconut milk, green onion, garlic, shallots, chives, cilantro* 16
- SCALLOPS & PORK BELLY** *hominy risotto, brown beech mushroom, grapefruit, thyme, parmesan reggiano* 20
- CHICKEN MILANESE** *parmesan, oregano, thyme, & pullman challah crusted, arugula salad, heirloom baby carrots, lemon citronette, charred lemon* 27

{ Sides POTATO SALAD 5 VEGETABLE SLAW 5 POMME FRITES 5 }

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