

LUNCH

SOUPS

BUTTERNUT SQUASH	maple, curry, fried sage, toasted pecans	6/10
LOBSTER BISQUE	fresh maine lobster, spanish sherry, smoked paprika	7/12
CHICKEN VEGETABLE SOUP	carrots, celery, onion, farro, dill	6/10
SOUP AND SALAD	choice of soup w/ small arugula salad	14

SALADS

TUNA NIÇOISE	fresh grilled tuna, potatoes, roasted red bell peppers, french beans, croutons, olives, hard boiled egg, arugula, anchovy dressing	15
Add Chicken (6), Steak (7), Fried Oysters (8) or Crab Cake (10) to the following		
KALE	pancetta, dried apricots, toasted almonds, carrots, red onions, gorgonzola, sherry-maple vinaigrette	12
FRISÉE	roasted beets, radicchio, walnuts, manchego, lemon citronette	12
BRUSSELS SPROUTS	shaved apple, radishes, red onion, croutons, tahini-greek yogurt	12

SANDWICHES

*Served w/ choice of Vegetable Slaw or Red Skin Potato Salad
 House Fries (3)*

GRILLED BLACK FOREST HAM	cheddar, cranberry-apple chutney, dijon, pullman	12
HOT ROAST BEEF	onion jam, swiss, mushrooms, side of horseradish cream, brioche	14
HOT TURKEY	sweet and sour cabbage, swiss, whole grain mustard, brioche	14
SALMON BURGER	celery root and dill remoulade, arugula salad, rye	14
OYSTER ROLL	avocado, arugula salad, chipotle mayo, brioche	14
GRILLED CHICKEN PAILLARD	brie, mango chutney, arugula salad, ham, pullman	14
MASON'S BURGER	brisket and dry aged rib blend, cheddar, fried onions, espresso bbq, brioche	15

HOUSE FAVORITES

CRAB CAKE	fried green tomato, caper aioli, green olive tapenade, frisée	15
MAC & CHEESE	mornay, pancetta	12
PEI MUSSELS	mustard cream, white wine, garlic, shallots, rosemary	14

SIDES

HAND CUT FRIES	5
SEASONAL FRUIT SALAD	6
VEGETABLE SLAW	5
RED SKIN POTATO SALAD	5