

BRUNCH

SOUPS AND SALADS

BUTTERNUT SQUASH SOUP	maple, curry, toasted pecans	6/10
OYSTER STEW	local oysters, sherry cream broth, herb garnish	10/14
CHICKEN VEGETABLE SOUP	carrots, celery, onion, farro, dill	6/10
KALE SALAD	pancetta, dried apricots, toasted almonds, carrots, red onion, gorgonzola, sherry-maple vinaigrette	12
FRISÉE SALAD	roasted beets, radicchio, walnuts, manchego, yellow raisins, lemon citronette	12

Add Chicken (6), Grilled Shrimp (8), or Fried Oysters (8) to any salad

HOUSE FAVORITES

EGGS BENEDICT	poached eggs, canadian bacon, hollandaise, english muffin	15
SMOKED SALMON	toast points, cream cheese, capers, cornichon, red onion, arugula, lemon	14
LITTLENECK CLAMS	court bouillon, chick peas, surry ham, choron sauce	14
FRENCH TOAST	cinnamon swirl bread, nutmeg, cinnamon, cardamom grade A maple syrup, fresh whipped cream, side of fruit	14

OMELETS

Served with choice of toast

HAM & CHEESE	black forest ham, cheddar	12
GOAT CHEESE	goat cheese, onion, roasted red bell peppers, spinach	13
SOUTHWEST	roasted red bell peppers, red onion, cojita cheese, chorizo, avocado, cilantro	15

SANDWICHES

MASON'S MORNING	bacon <i>or</i> black forest ham, egg, cheddar, hollandaise, brioche	12
MASON'S BURGER	brisket and dry aged rib eye blend, cheddar, fried onion, espresso bbq, brioche	15
OYSTER ROLL	avocado, arugula salad, chipotle mayo, brioche	14
SALMON BURGER	dill remoulade, mixed greens, brioche	14

All egg dishes and sandwiches served with house-made hash browns

SIDES

TOAST	2	HASH BROWNS	5
BACON	5	SEASONAL FRUIT SALAD	5
CANDADIAN BACON	5		