

MASON'S | SUMMER

REDUX 2017

DINNER

APPETIZERS

DEVILED EGGS bottarga, chives	6
SURRY HAM honey dew melon, lime, mint, feta	12
MASON'S SHRIMP COCKTAIL pickled jumbo shrimp, mustard crème fraîche, lemon	12
CHARRED SHISHITO PEPPERS pickled pearl onion ranch, togarashi	10
FRIED OYSTERS preserved lemon-caper aioli, crispy capers	14
GRILLED SPANISH OCTOPUS skordalia, parsley, picholine olives, shallot, grilled lemon	15
GRAVLAX house cured salmon, caper-herb boursin, cornichon, arugula, red onion, toast points	10

SOUP & SALAD

CREAM OF CRAB local crab, cream, sherry, old bay	12
CHILLED GAZPACHO tomato, peppers, cucumber, onion, radish, white anchovy tapanade	12
MASON'S HERB SALAD arugula, tarragon, parsley, chives, pea tendrils, crumbled chevre, crispy shallots, tarragon vinaigrette	9
BIBB WEDGE cambozola triple cream bleu, pickled beets, pistachio, champagne vinaigrette	10
GRILLED ROMAINE boquerones, crouton, parmesan, hard boiled egg, anchovy dressing	10

ENTRÉES

GRILLED SWORDFISH ratatouille, anchovy lemon butter	32
SAUTEED JUMBO SHRIMP summer succotash, sweet potato purée, tomato butter	28
LOBSTER RISOTTO maine lobster, arborio, sugar snaps, fresh english peas	30
LOCAL SOFT CRAB masa crusted, green onion bulbs, chilies, cojita cheese, smoked paprika beurre blanc	MP
CHICKEN MILANESE panko crusted, arugula salad, cherry tomato, charred lemon	23
PORK CHOP escarole & garlic, grilled stone fruit, au jus	30
SEARED DUCK BREAST green papaya salad, carrots, green beans, cashews, radish, onion, thai herbs, hoisin, lime	30
CHEF BRENDAN'S CHOICE OF STEAK three sauces, starch, vegetable	MP

Executive Chef Brendan Keegan Jr.

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

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