

# MA(i)SON

AN URBAN COOKERY



**HANDMADE BURRATA \$15**

winter squash marmalade, Speck, pickled radicchio, aged chilies

**GRILLED BROCCOLINI \$13**

caramelized shallot aioli, soft boiled egg, smoked almond

**WHITEFISH RILLETE \$14**

smoked trout & herring, cornichon relish, petite brioche

**ESCARGOT \$14**

French snails, roasted garlic, thyme, bitter lemon, grilled bread

**ENDIVE GRATIN \$14**

Grilled endive, bechamel sauce, smoked ham, cornichons & parsley

**WINTER CHICORY \$15**

garlic crème fraiche, fried shallot, frico, all the chicories

**ROASTED, SMOKED & PICKLED \$13**

Fifth Month Farms carrots, radishes & turnips, hollandaise

**LYONNAISE SALAD \$14**

green endive, smoked bacon, shallot sofrito, dijon

**MUSHROOM GNOCCHI \$30**

Winter mushroom ragout & Parisienne style gnocchi, shallots, thyme, truffle cream

**CASSOULET \$30**

braised duck leg, confit pork belly, Armagnac sausage, French garlic sausage, tarbais beans

**PAN ROASTED ROCKFISH \$32**

ragout of smoked cauliflower, brussel sprouts, leeks, spigarello, brown butter

**HERITAGE PORK \$28**

Sage & apple sausage, creamed greens, Koginut squash, apple butter gastrique

*\*MENU SUBJECT TO CHANGE BASED UPON INGREDIENT AVAILABILITY\**

\*Nearly any dish can be prepared vegetarian, vegan or gluten-free upon request

\*Nightly additions also available—please inquire...

**\*Our kitchen is glad to prepare a composition of vegetables & grains upon request**

**Corkage:**\$6 for every bottle of wine or 6 bottles of beer \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

