

# MA(i)SON

AN URBAN COOKERY



**EVERYTHING POTATOES \$7**

**WHITEFISH TOAST \$8**

**HAKUREI TURNIPS \$7**

**HANDMADE BURRATA \$15**

Smoked prosciutto, green garlic almond pesto, pain Maison, evoo

**FOIE GRAS MOUSSE \$14**

Maple Sorghum Gelee, grilled sourdough

**5<sup>th</sup> MONTH FARM NAPA CABBAGE \$13**

Mornay sauce, fried shallots, house hot sauce

**SAVORY PARIS BREST**

Smoked pork belly, fried duck egg, maple mustard, dandelion greens

**CELERIAC SALAD \$15**

Shaved celery root, kumquat vin, dates, almonds, brown butter

**LYONNAISE SALAD \$14 farm egg \$2**

green endive, smoked bacon, shallot soffrito, Dijon

**MUSHROOM GNOCCHI \$28**

Winter mushroom ragout, Parisienne style gnocchi, shallots, thyme, truffle cream, bacon jam

**COD 'AL AMERICAINE' \$32**

Crayfish cream, sweet turnips, spinach, butter poached cod

**BRAISED DUCK LEG \$28**

Spiced pork sausage, grilled escarole, duck jus, lentils, shallot soffrito

**SMOKED BRISKET \$30**

Montreal style smoked Brisket, braised red cabbage, caramelized onion mostarda

*\*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*