

MA(i)SON

ESTD
2011

AN URBAN COOKERY

GREEN ALMONDS \$6

RADISHES \$6

DILLY PEAS \$6

HANDMADE BURRATA \$15

Garlic mustard, radish, green strawberry, grilled bread

RAMP TARTINE \$15

Morel concerva, grilled & pickled ramps, ricotta, sourdough

ASPARAGUS \$15

Sauce gribiche, cracklin', fines herbs

SPRING GREEN SALAD \$14

Herbed buttermilk, rotating seasonal greens

ROCK SHRIMP \$16

Smoked celery, ramp amazake, onion flowers

LYONNAISE SALAD \$14 farm egg \$2

green endive, smoked bacon, shallot sofrito, Dijon

COUNTRY HAM \$ 15

Benton's ham, wild onion & gruyere biscuits, seasonal preserves

PARISIENNE GNOCCHI \$28

Spring mushroom ragout, bacon jam, scallion, nettle cream, pecorino

FLAT IRON STEAK \$29

Pan seared, pickled green tomatoes, tiger tomatoes, chicories, horseradish, boiled egg

SEAFOOD STEW \$32

Scallops, clams, crab, cherry tomato & ramp pepperonata, clam stock, butter

PORK VADOUVAN \$28

Smoked shoulder & ribs, hominy, spring vegetable ragout, curry cream

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*