

MA(i)SON

AN URBAN COOKERY



DELICE DE BOURGOGNE \$8

MIMOLETTE \$6

P'TIT BASQUE \$6

BOQUERONES \$5

MIXED NUTS \$5

MARINATED OLIVES \$6

ROW 7 CUCUMBER \$12

Cotija cheese, dill, evoo

SHISHITO PEPPERS \$13

Charred peppers, miso aioli, breadcrumbs

PEACH SALAD \$14

Bibb lettuce, Colby cheese, lemon vinaigrette

SMOKED DUCK \$14

Cured & smoked duck breast, cherries

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Cured and smoked duck breast, pickled grapes

LYONNAISE SALAD \$14 farm egg \$2

green endive, smoked bacon, shallot soffrito, Dijon

HANDMADE BURRATA \$15

Beets, tomatoes, horseradish, grilled sourdough

BRAISED LAMB \$28

Corno di toro peppers, heirloom cherry tomatoes, tahini cream, fresh mint

HALIBUT \$34

Pan roasted halibut, butter poached gem lettuce, hollandaise, pickled peppers

SMOKED PRESSED PORK \$28

Stone fruit, cherry tomatoes, shiso, fermented salsa verde

FLAT IRON STEAK \$30

Stewed zucchini, heirloom tomatoes, bacon lardons, parsley caper vin

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

