

MA(i)SON

ESTD
2011

AN URBAN COOKERY

{SNACKS}

BAYLEY HAZEN \$8

Bleu, raw cow's milk, VT

TOMME BRULEE \$9

Tome style, sheep, France

ROSE HOPPER \$9

Washed rind, sheep, France

COCKLES \$7

Wild cockles & piparra peppers

IBERICO HAM CHIPS \$6

Crème fraiche, caviar

MARINATED OLIVES \$6

Garlic, lemon, chili

{FIRST}

HANDMADE BURRATA \$15

Cranberry kosho, roasted and raw beets

RADISHES \$15

Garlic butter, boiled egg, sumac, chilies

CHICORY SALAD \$15

Pork cracklin', buttermilk bleu cheese, kumquat, walnuts, fig leaf crema

PONT L'VEQUE \$15

Baked cheese, tomato sofrito, oregano, sourdough

PATE DE CHAMPAGNE \$14

Country pate, whole grain mustard, flatbreads

LYONNAISE SALAD \$14 (add fried egg \$2)

Frisee, bacon-dijon vinaigrette, breadcrumbs

GEM LETTUCE SALAD \$14

Petite romaine, green goddess, pecorino

{SECOND}

GNOCCHI PARISIENNE \$28

Truffle cream, Village Crest Farm mushrooms, bacon jam, baby kale, pecorino

SCALLOP & SHRIMP A L'ORANGE \$30

Buckwheat and hazelnut porridge, orange beurre blanc, brussel sprouts, fennel

CASSOULET \$28

Traditional stew of braised butter beans, bacon, sausage, duck breast & wing

STEAK FRITES \$29

8oz NY strip, truffle shoestring potatoes, roasted garlic aioli

MENU SUBJECT TO CHANGE BASED UPON INGREDIENT AVAILABILITY

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

*Nightly additions often available—please inquire...

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

Corkage: \$7 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