

SMALL PLATES

soup of the day \$8

oysters* \$18

DAILY SELECTION, HALF DOZEN

shrimp cocktail* \$16

BLACK TIGER PRAWNS, COCKTAIL SAUCE

tuna tartare* \$14

AVOCADO, APPLE, JALAPENO, CILANTRO, SCALLOP CRACKERS

steamed mussels* \$17

FENNEL, HERBS, WHITE WINE, GRILLED BAGUETTES

chicken tenders \$13

CHOICE OF RANCH, HONEY MUSTARD OR SWEET CHILI

hummus \$10

CHICKPEAS, CRUDITE, GRILLED PITA

fried cheese curds \$12

MARINARA

sausage and rapini flatbread \$16

GARLIC CREAM SAUCE

lamb meatballs \$14

MEDITERRANEAN TOMATO SAUCE, GRILLED BAGUETTES

nacho tots \$12

PULLED PORK, CHEESE SAUCE, SOUR CREAM, JALAPENO

pulled pork sliders \$11

CRANBERRY BBQ SAUCE, PICKLES, CRISPY ONIONS

SALADS

ADD ONS - GRILLED CHICKEN 5 | 4OZ BEEF FILET 12 | SHRIMP 9 | SALMON 7

mason house salad 12

MIXED GREENS, APPLE, CUCUMBER, FRIED CHEESE CURDS, HOUSE DRESSING

warm spinach salad 12

RADISH, RED ONION, CHOPPED EGGS, WARM BACON DRESSING

caesar salad 10

BABY ROMAINE, GARLIC CROUTONS, WHITE ANCHOVIES

MAINS

mushroom campanelle \$18

BLACK TRUFFLE CREAM SAUCE, BLACK PEPPER

braised short ribs ravioli \$22

HORSERADISH CREAM, GRANA PADANO, RED WINE JUS

mason house burger* \$16

CHEDDAR, HOUSE SAUCE, PICKLES, ONION, FRIES OR TOTS

bahn mi burger \$14

PORK SAUSAGE PATTY, PICKLED VEGETABLES, CILANTRO, JALAPENO, SRIRACHA AIOLI, FRIES OR TOTS

chicken sandwich \$14

GRILLED OR CRISPY, ARUGULA, GARLIC AIOLI, ROASTED RED PEPPERS, FRIES OR TOTS

french dip \$15

AU JUS, FRIES OR TOTS

faroe island salmon* \$26

LEEK RISOTTO, BROCCOLI RABE, BUERRE BLANC

korean fried chicken \$19

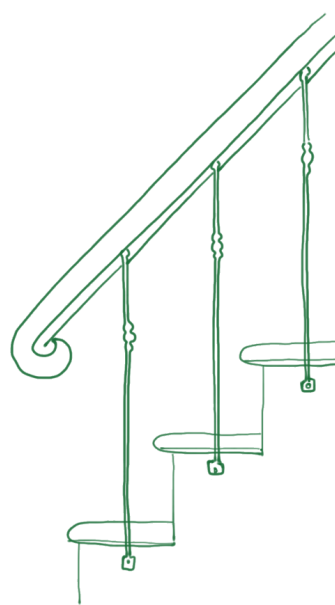
FREEBIRD CHICKEN, PICKLED DAIKON AND CARROTS, FRENCH FRIES

beef wellington* \$36

MUSHROOM DUXELLE, BORDELAISE

walker's filet mignon* 8OZ \$34

BROCCOLI RABE, MASHED POTATOES



MASON HOUSE

COCKTAILS

“al” capone \$11

GLENMORANGIE SCOTCH STIRRED WITH DOLIN BLANC, AVERNA AMARO & A DASH OF BITTERS

found on fire \$11

DEL MAGUEY VIDA MEZCAL, FRESH LIME JUICE & HOUSE MADE HONEY-PINEAPPLE SYRUP WITH DASHES OF BITTERMENS HELLFIRE BITTERS

the benevolent \$12

AVION SILVER, AVERNA, COLD BREW COFFEE, EGG WHITE, MOLE BITTERS

pimm’s cup \$12

JIM BEAM BOURBON, PIMM’S NO. 1, LEMONGRASS, LEMON, CELERY, BITTERS

irishman in the tropics \$13

IRISH WHISKEY, DRY VERMOUTH, AMARO, PASSIONFRUIT, VANILLA, CANTALOUPE, ORANGE, LEMON, PEACH BITTERS, CHAMPAGNE

cucumber collins \$11

ST. GERMAIN, CUCUMBER VODKA, AGAVE, LEMON JUICE

mixed fruit bramble \$13

COMBIER ROUGE FRUITS, BEEFEATER GIN, AGAVE, LEMON JUICE

bartender’s choice \$11

HENNESSY VSOP COGNAC, CRUZN DARK RUM DORADO, ORGEAT, LEMON, LIME, CALPICO

BEER

CANS

bell’s two hearted \$6

ALE | KALAMAZOO, MI

goose islad next coast \$6

IPA | CHICAGO, IL

burnt city 2 headed boy \$6

PILSNER | CHICAGO, IL

ale asylum hopalicious \$6

AMERICAN PALE ALE | MADISON, WI

old style tall \$4

LAGER | CHICAGO, IL

goose island ipa \$6

IPA | CHICAGO, IL

sweetwater 420 \$6

EXTRA PALE ALE | ATLANTA, GA

18th st best patio pils \$7

PILSNER | HAMMOND, IN

virtue michigan apple cider \$7

CIDER | FENNVILLE, MI

surly furious \$6

IPA | MINNEAPOLIS, MN

BOTTLES

bud light \$5

bass ale \$6

kirin \$6

stella artois \$6

moody tongue aperitif

pilsner \$6

