

Hull & Mason Menu

Field & Farm

New England Clam Chowder \$13
House-Made classic New England style (contains Pork)

Romaine Caesar \$17
Crispy Chickpeas, Green Baguette Panko, Grana Padano Cheese, Saffron

Watermelon & Feta \$19
Ripened Tomato, Micro Arugula, Cucumber, Watermelon Earl Grey Vinaigrette

Garden Salad \$14
Carrots, Heirloom Tomato, Cucumber, Balsamic

Arugula and Radicchio \$18
Shaved Fennel, Carrot, Radish, Whipped Goat Cheese & Honey, Candied Pistachios

Add on Protein:
Shrimp - \$9 Chicken - \$12 Steak - \$16

Blueprints

Calamari \$23
Piri Piri Sauce, Yuzu Aioli, Blistered Shishito Pepper, Cilantro

Deviled Eggs \$11
Karashi Mustard, Crisp Bacon, Frisee, Smoked Paprika

Korean Fried Chicken Wings \$21
Gochujang Butter, Aji Verde Sauce, Pickled Watermelon Rind, Scotch Bonnet Matcha Salt

Burrata Toast \$19
Roasted Garlic, Calabrian Chili Tomato Jam, Smoked Maldon Sea Salt, Pepitas, Meyer Lemon, Basil

Crab Cake \$24
Buttered Ritz Cracker Crumb, Old Bay Remoulade, Kohlrabi and Apple Slaw, Frisee, Lemon Vinaigrette, Chives

Buffalo Chicken Dip \$22
Shredded Chicken Breast, Blue Cheese Cream, Housemade Chips

Blue Hill Bay Mussels \$21
Coconut Cream, Tourn, sourdough, parsley

Suya Pork Ribs \$24

New England Dry Rub, Citrus Honey glaze, Spiced Peanuts

From The Hull

New England Oysters \$3.5/ea

Chef's Selection of Local Oysters, Watermelon Mignonette, House Cocktail Sauce

Shrimp Ceviche \$18

Serrano Aguachile, Turkish Cucumber, Avocado, Chile Oil, Crispy House Tortilla

Tuna Tataki \$21

Benne Seed Crumb, Mirin & Palm Sugar Glaze, Charred Scallion Aioli, Micro Salad

Salmon Crudo \$23

Temari and Coconut, Crispy Leeks, Salsa Macha, Cilantro

Mason's Table

Jerk Chicken \$27

Jollof Rice, Coconut Lime Crema, Pickled Mustard Seed, Radish, Epis Seasoning

Fish & Chips \$26

Crispy Fries, Dill and Lemon Salt, House Made Tartar Sauce

Bolognese \$29

Pappardelle, Slow Cooked Beef, Veal, & Sausage Ragu, Double Cream, Ricotta Salata

Steak Frites \$39

*Beef Tallow Herb Butter, Brandy Caramelized Onions
Choice of: Béarnaise Sauce OR Bordelaise Sauce*

Pan-Roasted Arctic Char \$26

Mizuna Greens, Edamame, Farofa, Curry Buerre Blanc

Forager's Pasta [veg] \$22

*Gemelli, Truffle, Mixed Mushrooms, Baby Kale, Pinenuts, Parmesan Cream
Add: Shrimp - \$9 Chicken - \$12 Steak - \$16*

H&M Smash\$23

Double Smash Patties, Tillamook Cheddar, Nuac Cham Pickles, Tasso XO Dijonaise

Add: Fried Egg \$1

Bacon \$2

Avocado \$2

Lobster Roll \$MKT
Boston Lettuce, Tarragon, Meyer Lemon, Gribiche

12oz Ribeye \$55
Negi Shio, Whipped Tallow Herb Butter

The Root Cellar

Pommes Puree \$12
Drawn Butter, Chives

Charred Carrots \$12
Sorrel Ricotta, Pinenut Dukkah, Sumac

Roasted Broccoli \$10
Almond Gremolata

Cucumber Salad \$12
Kohlrabi, Chili Crunch, Sesame

Parmesan Fries \$10
Lemon, Parsley

Crispy French Fries \$5

Sparkling Wines

Mionetto Prosecco \$13
Mionetto Rose Prosecco \$13
Coppola Prosecco \$-/\$42
Veuve Cliquot Yellow Label \$-/\$95

White Wines

Conundrum White Blend, *Caymus Vineyards, California* - \$12/\$48
Sonoma Cutrer Chardonnay, *Sonoma, California* - \$16/64
Terra D'oro Pinot Grigio, *Clarksburg, California* - \$12/\$48
Bravium Chardonnay, *Russian River Valley, California* - \$15/60
Kings Estate Pinot Gris, *Willamette Valley, Oregon* \$13/\$52
Stoneleigh Sauvignon Blanc, *Marlborough, New Zealand* - \$13/\$52
Kendall Jackson Chardonnay, *Santa Rosa, California* - \$13/\$52
Risata Moscato d'Asti, *Piedmont, Italy* - \$14
Rabble Rose – *Paso Robles, California* - \$12/48

Red Wines

Elouan Pinot Noir, *Western Valleys, Oregon* - \$14/\$56
Belle Glos Balade Pinot Noir – *Monterey, California* - \$18/\$72
Tenuta Regaleali Lamuri Nero D'Avolo, *Sicily, Italy* - \$15/\$60
Decoy Merlot, *Sonoma, California* - \$14/\$56
Argento Malbec, *Mendoza, Argentina* - \$13/\$52
Rodney Strong Cabernet Sauvignon, *Sonoma, California* - \$14/\$56
Iron & Sand Cabernet Sauvignon, *Paso Robles, California* - \$15/\$60
Quilt Cabernet Sauvignon, *Napa Valley, California* - \$24/\$96
Daou "The Pessimist" Red Blend, *Paso Robles, California* - \$14/\$56

Bottled Beer

Coors Banquet
Dogfish Head 60 Minute IPA
Kona Big Wave Liquid Aloha
Sierra Nevada Hazy Little Things IPA
Corona
Blue Moon
Michelob Ultra
Bud Light
Coors Light
Miller Lite
Twisted Tea
Samuel Adams "Just The Haze" IPA (NA)
Athletic Brewing Run Wild (NA)
High Noon Seltzer

Draught Beer

Ask Your Server About Our Rotating Local Selection!

Maine Lunch IPA
Widowmaker Blue Comet IPA
New Belgium Fat Tire Ale
Notch Brewing Session Pils
Allagash White Ale
Sam Adams Boston Lager
Sam Adams Seasonal
Modelo Especial
Guinness Draught Stout

Craft Cocktails

Spiced Pear Martini, *House Infused Pear Vodka, Spiced Pear Liqueur, Lemon* - \$13
Autumn Sangria, *Appleton Rum, Crop Pumpkin Vodka, Apple Cider Reduction,*
Prosecco - \$12

Despacito, *Tromba Reposado, Borghetti Espresso Liqueur, Cointreau, Iced Coffee* - \$14
H&M Old Fashioned, *Old Forester Bourbon, Angostura, Luxardo Cherry, Orange* - \$14
Paint It Black, *JW Black Scotch, Black Pepper Syrup, Blackberry Jam, Lime* - \$14
Basic Dude, *Crop Pumpkin Vodka, Rumchata, Espresso* - \$13
South Shore, *Jalapeno Infused Tequila, Cointreau, Lime, Strawberry, Tajin Rim* - \$13
Smolder & Scorn, *Dos Hombres Mezcal, Antica, Campari, St Germain, Lemon* - \$15
Tully Irish Coffee, *Tullamore Dew, Starbucks Coffee, Bailey's Sweet Cream, Demerara* -
\$15