

# HULL & MASON

BAR AND KITCHEN

## STARTERS & SNACKS

- new england clam chowder cup 7 bowl 8  
fire roasted tomato soup 7  
roasted garlic hummus 12  
crisp vegetables, grilled pita  
soft pretzels 8  
honey mustard, drunken cheddar sauce, maine sea salt  
roasted cauliflower 8  
creamed feta  
twice fried chicken wings 9  
h&m buffalo, bleu & ranch or bacon-maple chipotle  
crispy point judith calamari 14  
cherry peppers + jalapeños, spicy remoulade  
street corn dip 10  
cojita cheese, corn tortilla chips  
bacon wrapped brussels sprouts 8  
roasted garlic aioli, apple cider glaze  
charcuterie board 21  
cured meats, sausage artisan cheese, pickled vegetables

## SALADS

- caesar 9  
romaine, asiago croutons, parmesan  
farmhouse green salad 6  
mixed baby greens, backyard farms tomatoes,  
shaved carrots, cucumbers, bayley hazen blue cheese,  
aged balsamic vinaigrette  
shaved brussels sprout + kale 10  
brown sugar bacon, pecans, parmesan,  
candied lemon vinaigrette  
add to any salad: grilled chicken + 7    grilled shrimp + 10    grilled salmon + 12

## BURGERS

all burgers served with house chips, pickle and hull & mason condiment caddy

- hull & mason burger 13  
cage-free fried egg, shelburne cheddar, baby arugula,  
black pepper aioli  
maine family farms grass-fed burger 14  
noble star ranch bacon, shelburne cheddar, lettuce, tomato  
pork belly burger 12  
"quick chi", housemade fritos, red chili jam  
prime rib frenchie 12  
horseradish aioli, beef jus, onion roll

## SIDES & FRIES

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|--|---|
| house chips 3  | roasted brussels sprouts 6              |
| dirty chips 8<br>bbq beef brisket, creamy slaw,<br>h&m cheese sauce, pickles | smoked beef brisket hash 8              |
| baked beans 4  | green beans with crispy shallots 6      |
| creamy coleslaw 4  | hand-cut fries 6                        |
| bayley hazen blue cheese mashed 7  | sweet potato fries 4                    |
| asparagus 5  | old school tots 4<br>truffle parmesan 7 |
| crinkle-cut fries 4  | dirty 8                                 |

- maplebrook burrata 11  
baby arugula, backyard farms tomato,  
maple balsamic vinaigrette  
organic quinoa + ancient grain salad 10  
toasted almonds, blueberries, strawberries,  
maple balsamic vinaigrette  
bay of fundy salmon salad 22  
mixed baby greens, red onion, grapeseed tomatoes,  
walnuts, capri goat cheese, lemon basil vinaigrette

- surf and turf burger 16  
crispy point judith calamari, cherry peppers + jalapeños,  
spicy remoulade, potato roll  
onion soup burger 13  
"lava" cheese, caramelized onions,  
stone + skillet english muffin  
ahi tuna burger 17  
horseradish aioli, pickled red onions, boston lettuce  
black bean and brown rice burger 12  
avocado puree, crispy onions

## PLATES

- murray's farm roasted chicken 24  
potato puree, roasted root vegetables,  
wild mushroom cabernet sauce  
maine lobster linguini 25  
backyard farms tomatoes, eva's garden basil,  
creamy white wine reduction  
horseradish crusted atlantic salmon 25  
roasted brussels sprouts, potato wedges,  
lemon garlic aioli  
7 oz. filet mignon 36  
bayley hazen blue cheese mashed potatoes,  
grilled asparagus, hull & mason steak butter  
18 oz. ribeye 38  
smoked beef brisket hash, green beans  
with crispy shallots,  
hull & mason steak butter

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Before placing your order, please inform your server if anyone in your party has a food allergy.

18% gratuity will be added to parties of 6 or more and is distributed entirely to your server.