

# HULL & MASON

BAR AND KITCHEN

## STARTERS & SNACKS

chef's daily soup 6  
new england clam chowder cup 7 bowl 8  
fire roasted tomato soup 7  
roasted garlic hummus 12  
crisp vegetables, grilled pita

fried mozzarella 9  
marinara, eva's garden basil, shaved parmesan  
twice fried chicken wings 9  
h&m buffalo, bleu cheese & ranch or bacon, maple, chipotle  
street corn dip 10  
cotija cheese, corn tortilla chips

soft pretzels 8  
honey mustard, drunken cheddar sauce, maine sea salt

## 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  
prime rib frenchie 12  
horseradish aioli, beef jus, onion 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

## 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  
organic quinoa + ancient grain salad 10  
toasted almonds, blueberries, strawberries, arugula, maple balsamic vinaigrette  
bay of fundy salmon salad 22  
mixed baby greens, red onion, grapeseed tomatoes, walnuts, capri goat cheese, lemon basil vinaigrette  
maine lobster cobb salad 20  
noble star ranch bacon, bayley hazen blue cheese, tomato, hard cooked egg, lemon-tarragon vinaigrette

add to any salad:

grilled chicken +7  
grilled shrimp +10  
grilled salmon +12

## SIDES & FRIES

house chips 3  
hand-cut fries 6  
dirty chips 8  
bbq beef brisket, creamy slaw, h&m cheese sauce, pickles  
sweet potato fries 4  
old school tots plain 4  
truffle parmesan, dirty or cheesy bacon 7  
crinkle-cut fries 4  
creamy coleslaw 4  
baked beans 4

## PLATES

house smoked brisket rice bowl 21  
baby bok choy, carrot, shiitake mushroom, corn, scallions  
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

## SANDWICHES

blackstone smokehouse turkey blt 12  
garlic mayo, noble star ranch bacon, backyard farms tomatoes, iceberg  
maine lobster sandwich 22  
lemon tarragon mayo, arugula, toasted brioche  
grilled cheese + fire roasted tomato soup 12  
shelburne cheddar, smith farms gouda, brioche

## Flatbread

breakfast 13  
eggs, brown sugar bacon, caramelized onions, smith farms smoked gouda, arugula  
backyard farms tomato + maplebrook fresh mozzarella 12  
fig + la quercia prosciutto 13

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.

## CRAFTED COCKTAILS

raspberry fix 13  
buffalo trace bourbon, raspberry syrup,  
freshly squeezed lemon juice, ginger beer, bitters

hancock park 12  
bully boy vodka, freshly squeezed lemon juice,  
orgeat, mint, soda water

southern gentleman 12  
bulleit rye, peach liqueur, ginger syrup,  
freshly squeezed lime juice,  
soda water, peychaud's bitters

quincy G&T 13  
wire works gin, "Q" tonic water

hotel nacional 12  
myers's rum, apricot brandy, pineapple juice,  
freshly squeezed lime juice

## STRAIGHT UP

standard oil 12  
old overholt rye, sweet vermouth, drambuie, coffee bitters

chocospresso 13  
absolut vanilla vodka, godiva white chocolate liqueur,  
frangelico, espresso, chocolate syrup

cool cucumber 14  
hendrick's gin, elderflower liqueur, muddled cucumber,  
fresh squeezed lime juice, splash cranberry juice

## REFRESHERS

pure leaf tea house collection iced tea 14 oz. 4

pellegrino sparkling water 500ml 4     evian water 330ml 4  
soda 3     maine root 4

pepsi | diet pepsi | mist TWST | ginger ale

spindrift unsweetened sparkling water 4

## LOCAL & CRAFT BEERS

mayflower brewing daily rotation ipa 6.5  
plymouth, ma 4.5%

cambridge brewing co. working class hero 7  
cambridge, ma 4.5%

smuttynose brewing old brown dog 6.5  
hampton, nh 6.5%

cbc charles river porter 7  
cambridge, ma 5.9%

dogfish head 60 minute ipa 7  
milten, de 6.0%

lord hobo boom sauce 8  
woburn, ma 7.8%

notch session pils 6.5  
ipswich, ma 4.0%

yuengling 6  
pottsville, pa 4.5%

wachusett blueberry ale 6  
westminster, ma 4.5%

angry orchard hard cider 6  
boston, ma 5.0%

maine brewing co. peeper 7  
freeport, me 5.5%

two roads road 2 ruin double ipa 8  
stratford, ct 8.0%

## BOTTLED BEERS

amstel light 6

blue moon 6

bud light 5.75

budweiser 5.75

coors light 5.75

dos xx 6

corona extra 6

corona light 6

micheob ultra 5.75

miller lite 5.75

sierra nevada 6

o'doul's n.a. 0% alcohol 5

## ON TAP

sam adams boston lager 7

harpoon ipa 7

allagash white 7

downeast cider 7

please ask about our rotating taps

bud light 6

guinness 20 oz. 8

stella artois 7.5

rebel ipa 7

## WINES

### sparkling

la marca, extra dry, prosecco, veneto, italy 12

### blush/white

beringer vineyards, white zinfandel, california 8

chateau ste. michelle, dry riesling,  
columbia valley, washington 8

pighin, pinot grigio, friuli-venezia giulia, italy 11

brancott, sauvignon blanc, marlborough, new zealand 10

chateau st. jean, chardonnay, north coast, california 10.5

sonoma-cutrer "russian river ranches",  
chardonnay, sonoma coast, california 11

### RED

la crema, pinot noir, sonoma coast,  
california 15

st. francis vineyards, pinot noir,  
sonoma county, california 13.5

avalon, cabernet sauvignon,  
california 9

aquinas, cabernet sauvignon,  
north coast, california 11

franciscan estate, cabernet sauvignon,  
napa valley, california 16