



—AT THE MASONIC—

DINNER MENU

SMALLS

Deviled Eggs carrot / smoked paprika / candied pecans / beet chow chow / dill	9	Smoked Brisket Tacos red pepper tortillas / fresh radish / micro cilantro / pickled red onion / avocado-apricot salsa	15
Pimento & Cheese ham / cheddar / burrata / blackened tortilla chips / candied jalapeños / cilantro	9	Fried Shrimp carrot / beet / red cabbage / white cabbage / celery vinaigrette / Alabama white barbeque sauce	15
Carrot Hummus Swiss chard / fresh carrot / crispy chickpeas / golden raisin-pecan-pumpkin seed vinaigrette / sweet potato chips	9	Chef's Seasonal Dip cauliflower / broccoli / black kale / acorn squash / pepper jack cheese / breadcrumbs / blackened tortilla chips	9
Beef Skewers marinated / grilled / Texas barbecue sauce / pickled potato wedges	12	Chef Roberto's Pickle Board 4 house-made pickles / seasonal ingredients	7

CHARCUTERIE BOARD

Chef Andrea's rotational hand-picked selections of
three cured meats, three artisanal cheeses, toasted brioche,
house-made jams and house-made pickles

MP

GREENS & GRAINS

Masonic House apple / pickled celery / feta / candied pecans / savory granola / Texas olive co. balsamic drizzle / dijon-thyme balsamic vinaigrette			8
Serrano Caesar pepper jack / pumpernickel croutons / serrano caesar dressing			9
Spinach & Baby Kale farro / pear / butternut squash / pickled red onion / candied seeds / smoked mozzarella / ginger-mustard vinaigrette			9
Beet & Arugula roasted red beets / goat cheese / pears / pecan pieces / pumpernickel crumbs / beet chips / citrus vinaigrette			10

SALAD ADDITIONS Add Grilled Chicken 8 | Add Grilled Shrimp 9

FARM

Pork Tenderloin sweet potato hash / green apple relish / green tomatillo-lemon zest jam / salsa verde / micro cilantro	26
Duroc Pork Chop Carolina gold-herb rice / smoked carrot puree / ancho chili-molasses sauce / crispy carrots	35
Roasted Pork Enfrijoladas (<i>en-free-hola-tas</i>) blue corn tortillas / avocado leaf black bean sauce / red chile sauce / queso fresco / pickled red onion / Carolina gold-herb rice	18
Brussel Sprouts & Red Potatoes pecan pesto / pickled cauliflower / crispy chickpeas / pickled red onion / micro greens / farm flowers	16

FEATURED FARM

Anson Mills-grains

Located in Columbia, South Carolina, this farm grows and mills Carolina Gold rice and a full complement of heirloom grains adopted by Antebellum rice families, and follows the sustainable rice-crop rotation. They strive to restart the Carolina Rice Kitchen cuisine itself which depends on a complex agricultural system suited to local conditions and cultural needs.

RANCH

House Hamburger 🌿 ground brisket / chuck / short rib / smoked cheddar / whole wheat bun / pickle / house cut fries	14
Chicken Fried Steak 🌿 sour cream mashed potatoes / pepper pan gravy / mustard and honey glazed Swiss chard	19
Grass-Fed filet scallion garlic mashed potatoes / achiole pickled cauliflower / herb hollandaise / collard greens / cabbage spinach / chimichurri	41
Flat Iron Steak black garlic rubbed / blue poppy corn / spinach / poached red potatoes / creamed arugula sauce micro cilantro / farm flowers / yellow pickled onions / salsa verde	28
Ribeye smoked / grilled / fingerling potatoes / leeks / roasted carrots / mustard / béarnaise / pickled jalapeño	42
Bison New York Strip spiced-creamed kale / roasted baby carrots / cauliflower and potato mash / reduced red wine glaze	45

FEATURED RANCH

Comanche Buffalo at Nance Ranch-meat

Located in Lawton, Oklahoma, this ranch is one of the largest buffalo producers in North America. They do not use any growth hormones, stimulants, or sub-therapeutic antibiotics. Their breeding stock is second to none with animals from the top award-winning producers from across the United States and Canada.

WATER

Creole Pan Seared Shrimp	20
Carolina gold dirty rice with pork-jalapeno sausage / spinach / celery / baguette	
Blackened Striped Bass	25
black rice / roasted mushrooms / shredded red beet / Swiss chard / cilantro-lime butter sauce / farm flowers / micro beet greens	
Pan Roasted Red Fish	27
potato puree / tomatillo / red bell pepper / pork chorizo / tomatillo glaze / chipotle butter / microgreens	
Deep Fried Black Cod	25
collard greens / green cabbage / pickled carrots / lime / roasted red pepper lemongrass puree	

FEATURED FISHERMAN

Gulf of Mexico Reef Fish Shareholders Alliance-gulf wild program
Located in the Gulf, this alliance is the largest organization of commercial fishermen.
They are a proactive, resilient, and effective organization that advocates for accountable and sustainable fisheries, public access to American seafood, profitable fishing businesses, and a durable IFQ system.

BIRDS

Chicken Thighs	21
short smoked / roasted red potato / oyster mushroom / butternut squash / red wine pearl onions / smoked vegetable chicken jus	
Chicken Tinga Tostada	17
Blue corn tostada / tomato braised chicken / braised white beans / zucchini and winter squash / zucchini green salsa	
Cobb Salad	18
chicken breast / quinoa / braised white beans / bacon / avocado / tomato / veldhuizen cheddar / pickled egg / candied pecan / green goddess dressing	

THE WHOLE BIRD

K Bar K Ranch Farm Chicken
24-hour brined / herb stuffed / slow roasted
served family style with paprika poached roasted red potatoes
45

ANDS 6

broccolini / sour cream mashed potatoes / dirty rice / seasonal succotash / collard greens
sweet potato hash / black rice / house cut fries