



# Hannah & Mason's

summer. 2008

## potage

**baked onion soup** 6  
garlic crouton, swiss and provolone cheeses

**soup du jour** MP  
a daily selection of house made soup  
composed daily

## commencer

**mozzarella napoleon** 7  
house made mozzarella, local tomato, roasted  
peppers, whole leaf basil, balsamic reduction

**H&M crab cake** 8  
cracker crusted crab cake, avocado quenelle,  
roasted corn salsa

**baked brie** 6  
French brie topped with an apple and  
walnut compote, served with toast points

**bbq cedar plank shrimp** 8  
butterfly shrimp, marinated cucumber, and  
bell pepper jelly

## salade

**house salad** 5/9  
grape tomato, cucumber, carrot, and our  
roasted garlic balsamic vinaigrette

**Caesar style salad** 6/10  
hand torn romaine lettuce tossed with our  
caesar dressing, red onion, roasted plum  
tomato, apple wood lardon, and garlic crouton

**harvest salad** 7/11  
granny smith apples, bosc pear, dried  
cranberries, grape tomato, maytag bleu  
cheese, and candied walnuts with our whole  
grain mustard and honey vinaigrette

**baby Evelyn's summer salad** 7/11  
Spinach tossed with goat cheese, strawberries,  
oranges, and almonds, finished with a wild  
berry balsamic vinaigrette

## poissons

**trio del mare** 22  
basil glazed tilapia, pistachio crusted scallops,  
and parmesan shrimp, finished with a lemon  
buerre blanc. served with grilled polenta.

**H&M crab cake** 20  
sautéed cracker crusted crab cakes,  
remoulade sauce, and roasted corn salsa

**grilled salmon** 18  
Atlantic salmon, orange fennel tapenade,  
and grilled polenta

## legume

**vegetable pave** 14  
grilled zucchini, yellow squash, mixed  
peppers, and eggplant, roasted tomatoes  
and balsamic drizzle

**eggplant steak** 15  
honey and chili glazed, grilled vegetable  
"ratatouille"

## viande

**Landon's almond crusted lamb** 29  
baby rack of lamb finished with a roasted  
garlic and rosemary jam, spiced sweet potato

**H&M classic filet mignon** 26  
porcini mushroom, imported bleu cheese, port  
wine reduction, toasted walnuts, garlic whipped  
potato

**H&M duck** MP  
chef's preparation of duck for the evening

**Tuscan chicken** 16  
paillards of chicken, prosciutto, aged  
provolone, marinated tomato bruschetta,  
lemon beurre blanc, orzo salad

**Please alert your server of all dietary needs and  
restrictions and we will accommodate to the best  
of our abilities**

**Farm fresh and sourced locally where possible**

\$10 plate charge on split entrees  
20% Gratuity added to Parties of 8 or More

Hannah & Mason's  
39 North Main Street  
Cranbury, NJ 08512  
609/655/3220

Lunch: M-F 11:00-2:30  
Dinner Th,F/S 5:00-9:30