

# HAPPY EASTER

SUNDAY, APRIL 4, 2021  
PRIX FIXE MENU



## FIRST COURSE: STARTERS

**BOSTON CLAM CHOWDER**  
HOUSE CRACKERS + SMOKED BACON

**TOMATO BISQUE**  
CIABATTA CROUTONS + BASIL OIL

**HANDMADE RICOTTA + ENGLISH PEA RAVIOLI**  
BLACK TRUFFLES + AGED PARMESAN

**LOCAL OYSTERS\***  
SALSA VERDE + MIGNONETTE

**ICED TIGER SHRIMP COCKTAIL**  
RED + GREEN COCKTAIL SAUCE

**BABY ROMAINE CAESAR SALAD\***  
ANCHOVIES + TREVISO

**PETITE LETTUCE + HERB SALAD**  
BABY TOMATOES + AGED BALSAMIC

**BABY ICEBERG WEDGE + BERKSHIRE BLUE**  
SMOKED BACON + CANDIED WALNUTS

## SECOND COURSE: ENTRÉES

**GRILLED COLORADO LAMB CHOPS\*** 54  
ROASTED EGGPLANT + MINT RAITA

**GRILLED BONE-IN VEAL SIRLOIN** 55  
FAVA BEAN PUREE + DRIED FIG SAUCE

**KUROBUTA PIG CHOP** 51  
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE

**PANKO CRUSTED ATLANTIC HADDOCK** 54  
BUTTERED KING CRAB + PARSNIP PUREE

**CHARCOALED SALMON** 50  
CREAMED POTATOES + SNAP PEAS +  
BEET VINAIGRETTE

**SKIRT STEAK WITH CHARRED AVOCADO\*** 58  
SOFT GRITS + CHIPOTLE BUTTER

**BLACK ANGUS FILET MIGNON\* | 8OZ** 62  
YUKON GOLD MASHED POTATO +  
SEASONAL VEGETABLES

**PRIME NEW YORK SIRLOIN\* | 16OZ** 66  
YUKON GOLD MASHED POTATO +  
SEASONAL VEGETABLES

**28 DAY AGED PRIME RIB EYE\* | 16OZ** 67  
YUKON GOLD MASHED POTATO +  
SEASONAL VEGETABLES

FILET, SIRLOIN, AND RIB EYE INCLUDES CHOICE OF  
ONE SAUCE OR SALT:  
BANCROFT HOUSE STEAK SAUCE  
SMOKED BLACK SALT  
RED WINE SALT  
CREAMY HORSERADISH+ CRACKED WHITE PEPPER

**EXECUTIVE CHEF: MARIO CAPONE**

## THIRD COURSE: DESSERTS

**APPLE CHEESECAKE**  
CIDER SYRUP + APPLE COMPOTE

**CHOCOLATE MOUSSE DOME**  
ESPRESSO SAUCE + FLOURLESS CHOCOLATE CAKE

**PEANUT CARAMEL TART**  
CARAMELIZED WHITE CHOCOLATE MOUSSE +  
MALTED MILK ANGLAISE

**COFFEE** 3

TEA	DECAF TEA	
ENGLISH BREAKFAST	BLACK	
CHINA GREEN	MEDITERRANEAN MINT	3
EARL GREY	SEASONAL SELECTION	
MASALA CHAI	LEMON CHAMOMILE	

**ESPRESSO / CAPPUCCINO / LATTE** 4/5/5

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A  
PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD  
BORNE ILLNESS

# COCKTAILS

## HIGHBALLS, FIZZES + WHITES

<b>GUISEPPE HIGHBALL</b> – BAROLO CHINATO, SIETE LEGUAS TEQUILA, YELLOW CHARTREUSE, CLUB SODA, LACTART	12
<b>*LION'S TAIL</b> – OLD FORESTER BOURBON, ALLSPICE DRAM, SIMPLE SYRUP, LIME, ANGOSTURA BITTERS, EGG WHITE	12
<b>*HIDDEN FORTRESS</b> – ROKU GIN, YUZU CORDIAL, OLIVE OIL, EGG WHITE, ABSINTHE RINSE	12
<b>HENRY HALL MULE</b> – KETEL ONE VODKA, WINTER-SPICED CRANBERRY, GINGER BEER	12
<b>BLOOD ORANGE SANGRIA</b> – WHITE WINE, BLOOD ORANGE, ELDERFLOWER, ORANGE LIQUEUR, BRANDY, SPARKLING WINE	12

## CUBED

<b>HUB PUNCH</b> – HOUSE BOTTLED RUM PUNCH, MADE WITH OUR WEBBER RESTAURANT GROUP SELECT RON DEL BARRILITO RUM	14
<b>KYOTO OLD FASHIONED</b> – SUNTORY TOKI JAPANESE WHISKY, BLACK SUGAR, HOUSE GREEN TEA BITTERS, ORANGE RIND	12
<b>HABERDASHER</b> – RON DEL BARRILITO AGED RUM, BYRRH, DEL PROFESSORE BIANCO, ACID PHOSPHATE, ORANGE OIL	12
<b>WOOD 'N TEETH</b> – OLD FORESTER RYE, AMARO-BALSAMIC, ANGOSTURA BITTERS, CHERRY TOBACCO SMOKED CUBE	13
<b>GATEKEEPER</b> – EVAN WILLIAMS BONDED BOURBON, PINEAPPLE-CINNAMON, BECHEROVKA, LIME, AMARGO BITTERS, SCOTCH SPRITZ	12
<b>EL BARRIO</b> – DON JULIO TEQUILA, MANDARIN SHRUB, COCCHI AMERICANO, ROSEMARY, LEMON	13

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

**BEVERAGE DIRECTOR:**  
**DAVE WERTHMAN**

## UPS + DOWNS

<b>DALLIANCE</b> – STRAWBERRY-THYME VODKA, ELDERFLOWER, LIME, SPARKLING WINE	13
<b>DIXIE SWORD #2</b> – MEZCAL AMARÁS, AMARO MONTENEGRO, APEROL, LIME	12
<b>WILLIAM TELL</b> – LE COMPTE CALVADOS, CARDAMARO, CITRUS INFUSED DEL PROFESSORE VERMOUTH CLASSICO	12
<b>OLD CUBAN</b> – EL DORADO 5 YEAR RUM, ANGOSTURA BITTERS, MINT, LIME, CAVA	12
<b>NO BASEMENT IN THE ALAMO</b> CLEAR CREEK PEAR BRANDY, ORCHARD PEAR LIQUEUR, MADEIRA, PEAR NECTAR, LEMON	12

## NOSTALGIA

<b>MODERN COCKTAIL NO. 2</b> (C. 1930) COPPER DOG SCOTCH, HAYMAN'S SLOE GIN, HOUSE GRENADINE, ABSINTHE, ORANGE BITTERS	13
<b>PAPER PLANE</b> (C. 2007) – EAGLE RARE BOURBON, APEROL, AMARO NONINO, LEMON	13
<b>CASINO</b> (C. 1930) – BEEFEATER GIN, LUXARDO MARASCHINO, LEMON, ORANGE BITTERS	12
<b>DANDY COCKTAIL</b> (C. 1930) – SAGAMORE RYE, CAP CORSE ROUGE, COMBIER, ANGOSTURA BITTERS	12
<b>HOT MULLED WINE</b> (C. 1300'S) – CLASSIC SCANDINAVIAN GLÖGG	12
<b>HOUSE IRISH CREAM</b> (C. 2014) – ...BETTER THAN THAT OTHER STUFF!	11

# WINES

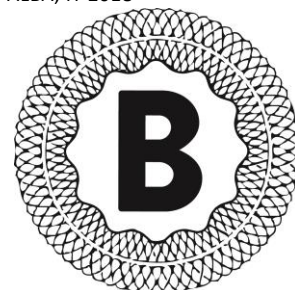
## BY THE GLASS

### WHITE + ROSÉ

<b>CASTELLER CAVA</b> PENEDES, SP NV	10
<b>MIRAVAL "STUDIO" ROSÉ</b> PROVENCE, FR 2019	12
<b>LECHTHALER PINOT GRIGIO</b> TRENTO, IT 2018	11
<b>MATUA SAUVIGNON BLANC</b> MARLBOROUGH, NZ 2019	12
<b>LANDMARK "OVERLOOK" CHARDONNAY</b> SONOMA COUNTY, CA 2018	15
<b>THANISCH RIESLING</b> MOSEL, GER 2018	11

### RED

<b>AVERAEN PINOT NOIR</b> WILLAMETTE VALLEY, OR 2019	14
<b>PATRIARCH</b> NORTH COAST, CA 2016 (ZIN-SYRAH-CAB-GRENACHE)	16
<b>ROUND POND "KITH &amp; KIN" CABERNET SAUVIGNON</b> NAPA VALLEY, CA 2018	18
<b>J.L. CHAVE "MON COEUR"</b> CÔTES-DU-RHÔNE, FR 2018 (SYRAH-GRENACHE)	15
<b>MARCHESI DI BAROLO "RUIVEI" BARBERA</b> BARBERA D'ALBA, IT 2018	13



### NON-ALCOHOLIC

<b>HOUSEMADE SODAS</b> – PLEASE INQUIRE WITH YOUR SERVER	4
<b>DRAFT</b>	
<b>FIDDLEHEAD IPA</b>	8
<b>ALLAGASH WHITE</b>	7
<b>EXHIBIT 'A' G.T.S. KÖLSCH</b>	7
<b>NIGHT SHIFT WHIRLPOOL PALE ALE</b>	8
<b>THREE FLOYDS ROTATING SELECTION</b>	8
<b>TRUE NORTH WEBSTER'S MILD ALE</b>	8
<b>GREAT MARSH PILS</b>	7

### COLD AND CRUSHABLE

<b>NARRAGANSETT</b>	5
<b>NOTCH SESSION PILS</b>	6
<b>WARSTEINER PILSENER</b>	7
<b>STELLA ARTOIS</b>	7
<b>SAM ADAMS BOSTON LAGER</b>	6
<b>SAM ADAMS SEASONAL</b>	6
<b>BUD LIGHT</b>	6
<b>BUD HEAVY</b>	6

### HOPS

<b>BANDED HORN VERIDIAN IPA</b>	7
<b>TOPPLING GOLIATH ROTATING</b>	9
<b>FOUNDERS ALL DAY IPA</b>	7
<b>HARPOON IPA</b>	6

# BEER

### PALE

<b>CISCO WHALE'S TALE PALE ALE</b>	6
<b>ORVAL TRAPPIST ALE</b>	12
<b>PETRUS AGED PALE ALE</b>	11
<b>NEW PLANET (GLUTEN FREE)</b>	7

### FULL BODIED

<b>LEFT HAND NITRO MILK STOUT</b>	7
<b>GUINNESS PUB CAN</b>	6
<b>QUEEN CITY YORKSHIRE PORTER</b>	7

### WHEAT

<b>WEIHENSTEPHANER VITUS</b>	10
<b>SCHNEIDER WEISSE</b>	10
<b>NIGHT SHIFT WEISS SELECTION</b>	8
<b>HARPOON UFO</b>	6
<b>ANDERSON VALLEY</b>	7

### FRUIT + LAMBIC

<b>DOWNEAST HARD CIDER</b>	7
<b>SHACKSBURY DRY CIDER</b>	8
<b>PETRUS AGED CHERRY RED</b>	11
<b>ST. LOUIS GUEUZE LAMBIC</b>	16

### LARGE FORMAT + LIMITED RELEASE

<b>ALLAGASH TRIPEL RESERVE</b>	18
<b>SINGLECUT ROTATING</b>	16
<b>OXBOW ROTATING SELECTION</b>	31
<b>THE BRUERY MISCHIEF STRONG</b>	24