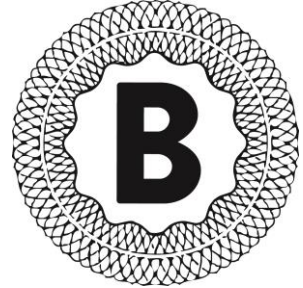


STARTERS

SAUTÉED SEA SCALLOPS* PARSNIP PUREE + MEYER LEMON BUTTER	22
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	12
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	16
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	20



EXECUTIVE CHEF:
MARIO CAPONE

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	18
ICED TIGER SHRIMP COCKTAIL RED + GREEN COCKTAIL SAUCE	MKT
WOODBURY'S WELLFLEET CLAMS* HOT HORSERADISH + LEMON	12
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	MKT
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90

ALLERGIES:

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

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

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

SALADS

ROMAINE CAESAR SALAD* WHITE ANCHOVIES + TREVISO	13
SALT ROASTED BEETS + PISTACHIO GOAT CHEESE + CITRUS HONEY	13
PETITE LETTUCE + HERB SALAD BABY TOMATOES + ENGLISH CUCUMBER	10
MAPLEBROOK BURRATA CAPRESE SALAD BASIL PESTO + ACETO BALSAMICO DI MODENA	16
BABY ICEBERG WEDGE + BERKSHIRE BLUE SMOKED BACON + CANDIED WALNUTS	12



MUCH OF OUR
PRODUCE COMES
FROM OUR OWN
GIBBET HILL FARM
IN GROTON,
MASSACHUSETTS.
WE SOURCE LOCALLY
WHENEVER
POSSIBLE.

ENTRÉES

GIANNONE FARM BRICK CHICKEN FINGERLING POTATOES + SWISS CHARD + BABY CARROTS	34
SKIRT STEAK* WITH CHARRED AVOCADO SOFT WHITE GRITS + CHIPOTLE BUTTER	35
COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA + PAPADUM	62
CARNAROLI LOBSTER TAIL RISOTTO BURNT ROSEMARY + PEAS + LEMON	MKT
GRILLED LOCAL SWORDFISH + OCTOPUS* WHITE BEAN PUREE + SAFFRON FISH FUMET	47
CHARCOALED SALMON* CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	38

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

STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	48 56
BLACK ANGUS BONE-IN FILET* 16OZ	75
PRIME NEW YORK SIRLOIN* 16OZ	56
28 DAY AGED PRIME RIBEYE* 16OZ	58
PRIME T-BONE STEAK* 24OZ	74
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	62
BUTCHER CUT SALT + PEPPER PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	115

SIDES

	INDIV/ TABLE
BUTTER + SUGAR SUMMER STREET CORN LIME CREMA + COTIJA QUESO + SCALLIONS	16
GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/11
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED CHIP-IN-FARM EGG*	12
BAG OF FRENCH FRIES ROSEMARY + HOUSE KETCHUP	9

SAUCES BUTTERS SALTS

CREAMY HORSERADISH +
CRACKED WHITE PEPPER

BÉARNAISE*

HOT ROQUEFORT BUTTER

BANCROFT HOUSE
STEAK SAUCE

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 15

SHISHITO PEPPERS | 4

BONE MARROW | 12

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