



REID TABLE

13-18 seated/up to 35 standing;
The exclusive dining space on the mezzanine features one long table for private dining. Guests have access to a private lavatory, a 46” monitor, and the catwalk surrounding our glass wine vault. A perfect location for Executive dinners, and festive cocktail parties.

SHEFFIELD ROOM

16-24 seated/up to 20 standing;
A stunning glass room in the heart of the dining room, containing four round tables. This medium sized space is ideal for a convivial celebration or business gathering.



WARHOL ROOM

35-55 seated/up to 80 standing;
Our largest space features world class artwork. It's versatile, with an open floorplan, a 55” monitor, and a variety of table shapes and sizes. This space is home to weddings, showers, cocktail parties, and multicourse seated meals.

MILLER ROOM

8-12 seated;
Ideal for an intimate and impressive dining affair, this room features one large rectangular table. Four walls of steel and glass provide privacy, while giving a glimpse of the activity into the bar, lounge, and dining room.



DINNER \$85

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

COCONUT CRUSTED FRIED SHRIMP + GRILLED PINEAPPLE SALSA

CHICKEN SKEWERS + BBQ SAUCE gluten free

TOMATO, MOZZARELLA + PARMESAN ARANCINI

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

PETITE LETTUCE + HERB SALAD

BABY TOMATOES + AGED BALSAMIC gluten-free

ENTRÉE

BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO gluten-free

GIANNONE FARM BRICK CHICKEN

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

CHARCOALED SALMON

SEASONAL VEGETABLE + POTATO

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

HOUSEMADE VEGETARIAN RAVIOLI

SEASONAL PREPARATION

Vegan starter, entree + dessert available upon request

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

DINNER \$100

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

CRAB CAKES + CHIPOTLE AOILI

BRULÉED SEASONAL FRUIT + AMERICAN PROSCIUTTO

TOMATO, FRESH MOZZARELLA, BASIL SKEWERS + WINE REDUCTION gluten-free

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

BABY ICEBERG WEDGE + BERKSHIRE BLUE

SMOKED BACON + CANDIED WALNUTS gluten-free

ENTRÉE

28 DAY AGED PRIME RIB EYE | 16 OZ

SEASONAL VEGETABLE + POTATO gluten-free

BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO gluten-free

GIANNONE FARM BRICK CHICKEN

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

#1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS + STEAMED RICE

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

HOUSEMADE VEGETARIAN RAVIOLI

SEASONAL SELECTION

Vegan starter, entree + dessert available upon request

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

DINNER \$125

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

NEW YORK SIRLOIN TAGLIATA + SHISHITO PEPPERS + TRUFFLE AIOLI gluten-free

SWEET CHILI + SESAME LOLLIPOP CHICKEN WINGS

CRAB CAKES + CHIPOTLE AOILI

TEMPURA ZUCCHINI + SOY DIPPING SAUCE

STATIONARY HORS D'OEUVRES:

ICED TIGER SHRIMP COCKTAIL, RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH

LOCAL OYSTERS, SALSA VERDE + MIGNONETTE TWO WAYS

STARTER

BABY ICEBERG WEDGE + BERKSHIRE BLUE

SMOKED BACON + CANDIED WALNUTS gluten-free

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

ENTRÉE

28 DAY AGED PRIME RIB EYE | 16 OZ

SEASONAL VEGETABLE + POTATO gluten-free

BLACK ANGUS FILET MIGNON | 8 OZ

OSCAR STYLE WITH LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE + CREAMED POTATOES gluten-free

GIANNONE FARM BRICK CHICKEN

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

#1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS + STEAMED RICE

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

HOUSEMADE VEGETARIAN RAVIOLI

SEASONAL SELECTION

Vegan starter, entree + dessert available upon request

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

SEASONAL TART

CHEF'S SELECTION

À LA CART FAMILY STYLE SIDES

TWICE FRIED GREEN BEANS

SOY + SESAME serves 3-4 \$14

GRILLED GREEN ASPARAGUS

BLACK TRUFFLE BUTTER + MALDONS SEA SALT serves 3-4 gluten-free \$15

CREAMED LEAF SPINACH

FRIED CHIP-IN-FARM EGG serves 3-4 \$12

SAUTÉED LOCAL MUSHROOMS

BRIOCHE + GREEN GARLIC BUTTER serves 3-4 \$13

LOBSTER MAC 'N' CHEESE

BECHAMEL serves 4 \$60

TRUFFLE MAC 'N' CHEESE

BECHAMEL serves 4 \$45

ANSON MILLS WHITE CORN POLENTA

CRISPY VIDALIA ONIONS + TRUFFLE OIL serves 3-4 \$11

YUKON GOLD MASHED POTATO

SWEET BUTTER serves 3-4 \$10

ROASTED FINGERLING POTATOES

GARLIC CONFIT + SEA SALT serves 3-4 gluten-free \$11

BAG OF FRENCH FRIES

ROSEMARY + HOUSE KETCHUP serves 3-4 \$9

DESSERT

ALTERNATIVE OPTIONS TO PLATED DESSERTS.

HOUSEMADE CAKES

ASK US FOR OUR FULL SELECTION gluten-free + vegan available

PETITE PASTRIES

CHEF'S SELECTION OF FOUR. COOKIES, PETIT FOURS + BARS 30 piece minimum \$3 EACH

FRUIT SKEWERS

SEASONAL SELECTION 12 piece minimum gluten-free + vegan available \$4 EACH

PASSED + STATIONARY HORS D'OEUVRES

CANAPÉS

12 PIECE MINIMUM. PRICED PER PIECE.

BEEF

NEW YORK SIRLOIN TAGLIATA + SHISHITO PEPPER + TRUFFLE AIOLI \$6 gluten-free

BANCROFT BURGER SLIDERS, CABOT CHEDDAR + HOUSE KETCHUP \$7

CHIMICHURI SKIRT STEAK SKEWERS \$6 gluten-free

MINIATURE BRAISED SHORT RIB TACO, HORSERADISH + SCALLIONS \$6

BEEF TENDERLOIN, CREAMY HORSERADISH + POPOVER HALVES \$6

SEAFOOD

SCALLOPS + BACON + LYLE'S SYRUP \$5

CRAB CAKES + CHIPOTLE AIOLI \$5

COCONUT CRUSTED FRIED SHRIMP + GRILLED PINEAPPLE SALSA \$4

LOBSTER FRITTER, OLD BAY AOILI \$7

MINIATURE NEW ENGLAND LOBSTER ROLL \$8

CAJUN SHRIMP, SMASHED AVOCADO, CITRUS, CILANTRO + TOSTADA \$5 gluten-free

SEARED SEA SCALLOP, PARSNIP PURÉE + LEMON BUTTER \$5 gluten-free

POULTRY + PORK

FRIED CHICKEN THIGH SLIDERS, PICKLED ONION + GARLIC AIOLI \$6

CHICKEN SKEWERS + BBQ SAUCE \$4 gluten-free

SWEET CHILI + SESAME LOLLIPOP CHICKEN WINGS \$4

FOIE GRAS TERRINE, BRIOCHE + DRIED CHERRY SAUCE \$7 (available seasonally)

BRULÉED SEASONAL FRUIT + AMERICAN PROSCIUTTO \$4 gluten-free

VEGETARIAN

TOMATO, MOZZARELLA + PARMESAN ARANCINI \$4

POLENTA FRIES, PARMESAN + TRUFFLE AIOLI \$3 gluten-free

TEMPURA ZUCCHINI + SOY DIPPING SAUCE \$3

SEARED GNOCCHI + WHITE TRUFFLE OIL \$4

TOMATO, FRESH MOZZARELLA, BASIL SKEWERS + WINE REDUCTION \$3 gluten-free

VEGAN

CUCUMBER ROUND, ROASTED PEPPERS, AGED BALSAMIC + BASIL \$3 gluten-free

ENDIVE, FIG PUREE + CANDIED WALNUT \$3 gluten-free

SEASONAL VEGAN CROSTINI \$3

SIGNATURE STARTERS

PLATED. SERVES TWO.

AMERICAN PROSCIUTTO + FIG PRESERVE

BABY ARUGULA + GARLIC CIABATTA \$18

FRIED IPSWICH WHOLE BELLY CLAMS

HOUSE TARTAR SAUCE + LEMON \$26

HAND CUT PRIME STEAK TARTARE

PICKLED SHALLOTS + VIOLET MUSTARD \$20

BOARDS

10 GUEST MINIMUM.

LOCAL + IMPORTED CHEESES

SEASONAL PRESERVES, CIABATTA + BRIOCHE \$8 per guest

LOCAL + IMPORTED CHARCUTERIE

CURED MEATS, ITALIAN OLIVES, PICKLED VEGETABLES + ASSORTED BREADS \$11 per guest

MEDITERRANEAN MEZZE

CHEFS SELECTION OF HUMMUS, DIPS, ROASTED VEGETABLES + ASSORTED BREADS \$8 per guest

FLATBREADS

8-10 PIECES PER ORDER.

LOBSTER + ROASTED CORN

PARMESAN CREAM SAUCE \$30

SWEET + SALTY

AMERICAN PROSCIUTTO, FIG + ARUGULA \$28

MARGHERITA

FRESH MOZZARELLA, TOMATO + BASIL \$22

SEAFOOD TOWERS + BOATS

CUSTOMIZED ICED + RAW DISPLAYS.

LOCAL OYSTERS

12 PIECE MINIMUM PER TYPE.

SALSA VERDE + MIGNONETTE TWO WAYS. MARKET

ICED TIGER SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH. MARKET

ICED LOBSTER TAILS

RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH. MARKET

LUNCH \$65

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE
(CHOOSE ONE)

STATIONARY LOCAL + IMPORTED CHEESES

SEASONAL PRESERVES, CIABATTA + BRIOCHE
OR

MEDITERRANEAN MEZZE

CHEFS SELECTION OF HUMMUS, DIPS, ROASTED VEGETABLES AND ASSORTED BREADS

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

PETITE LETTUCE + HERB

BABY TOMATOES + AGED BALSAMIC gluten-free

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO gluten-free

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

CHARCOALED SALMON

SEASONAL VEGETABLE + POTATO

HOUSEMADE RAVIOLI

VEGETARIAN SELECTION

Vegan entree + dessert available upon request

DESSERT

PETITE PASTRIES + COOKIES

CHEF'S VARIETY OF FOUR SELECTIONS. THREE PIECES GUEST

COFFEE + TEA

BANCROFT BLEND, MEM TEAS