

STARTERS

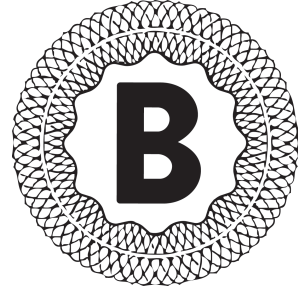
SWEET POTATO + APPLE BISQUE 12
TOASTED MARSHMALLOW + GINGER VINEGAR

SAUTÉED SEA SCALLOPS* 23
PARSNIP PUREE + MEYER LEMON BUTTER

CRISPY POLENTA FRIES 12
TRUFFLE AIOLI + IMPORTED PARMESAN

AMERICAN PROSCIUTTO + FIG PRESERVE 16
BABY ARUGULA

HAND CUT PRIME STEAK TARTARE* 23
PICKLED SHALLOTS + VIOLET MUSTARD



EXECUTIVE CHEF:
MARIO CAPONE

ICED + RAW

LOCAL OYSTERS* 18
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL MKT
RED + GREEN COCKTAIL SAUCE

WOODBURY'S WELLFLEET CLAMS* 12
HOT HORSERADISH + LEMON

ICED LOBSTER TAILS MKT
COCKTAIL SAUCE + LEMON

SEAFOOD TOWER*
LOBSTER + LOCAL OYSTERS + 2/31
WELLFLEET CLAMS + SHRIMP COCKTAIL 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

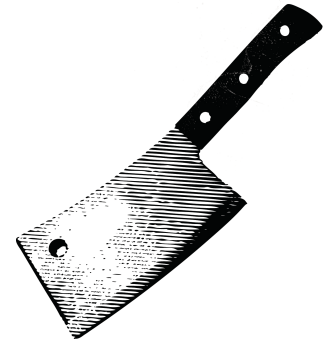
ROMAINE CAESAR SALAD* 13
WHITE ANCHOVIES + TREVISO

SALT ROASTED BEETS + PISTACHIO 13
GOAT CHEESE + CITRUS HONEY

PETITE LETTUCE + HERB SALAD 12
BABY TOMATOES + ENGLISH CUCUMBER

MAPLEBROOK BURRATA + ITALIAN HONEY 16
BOSC PEAR PRESERVE + CRANBERRY VINEGAR

BABY ICEBERG WEDGE + BERKSHIRE BLUE 12
SMOKED BACON + CANDIED WALNUTS



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

ENTRÉES

GIANNONE FARM BRICK CHICKEN 34
FINGERLING POTATOES + SWISS CHARD + BABY
CARROTS

SKIRT STEAK* WITH CHARRED AVOCADO 36
SOFT WHITE GRITS + CHIPOTLE BUTTER

COLORADO LAMB CHOPS* 62
ROASTED EGGPLANT + MINT RAITA +
PAPADUM

CARNAROLI LOBSTER TAIL RISOTTO MKT
BURNT ROSEMARY + PEAS + LEMON

CHARCOALED SALMON* 38
CREAMED POTATOES + SNAP PEAS + PRESSED
BEET VINAIGRETTE

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STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	48 58
BLACK ANGUS BONE-IN FILET* 16OZ	75
PRIME NEW YORK SIRLOIN* 16OZ	58
28 DAY AGED PRIME RIBEYE* 16OZ	60
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
FORK + KNIFE CAULIFLOWER ROAST MACONA ALMONDS + GOLDEN RAISINS	16
GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDON'S 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

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