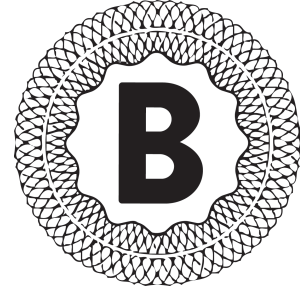


STARTERS

LOBSTER + SMOKED HADDOCK STEW PURPLE POTAOES + LEEKS + AGED SHERRY	18
SAUTÉED SEA SCALLOPS* PARSNIP PUREE + MEYER LEMON BUTTER	23
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	12
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	16
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	23



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

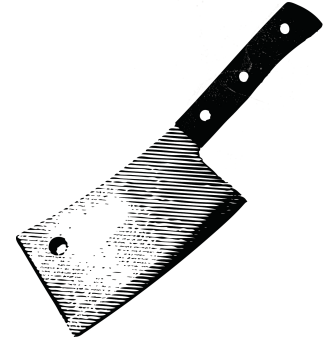
ROMAINE CAESAR SALAD* 13
WHITE ANCHOVIES + TREVISO

SALT ROASTED BEETS + PISTACHIO 13
GOAT CHEESE + CITRUS HONEY

PETITE LETTUCE + HERB SALAD 12
BABY TOMATOES + ENGLISH CUCUMBER

MAPLEBROOK BURRATA + RHUBARB PRESERVE 16
AGED WHITE BALSAMIC + POPPY SEEDS + STRAWBERRIES

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

BERKSHIRE LONG BONE PORK CHOP 39
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE

* 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 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
BUTTERED PEAS + CIPOLLINI ONIONS CRISPY PROSCIUTTO + MINT + PARMESAN CREMA	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 LOCAL 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

FOIE GRAS | 18

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