

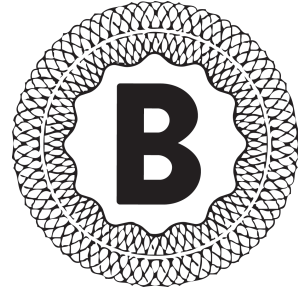
STARTERS

CORN + MAINE LOBSTER STEW SWEET POTATO + FAVA BEANS + VIDALIA ONION	18
SAUTÉED SEA SCALLOPS* PARSNIP PUREE + MEYER LEMON BUTTER	23
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	12
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	23

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	18
ICED TIGER SHRIMP COCKTAIL COCKTAIL SAUCE + HORSERADISH	28
WOODBURY'S WELFLEET CLAMS* HORSERADISH + LEMON	13
PIEDMONTE BEEF CARPACCIO FRIED PARMESAN PUFFS + PICKLED EGGPLANT	22
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	24
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	MKT
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90

GLUTEN FREE MENU



EXECUTIVE CHEF:
MARIO CAPONE

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.

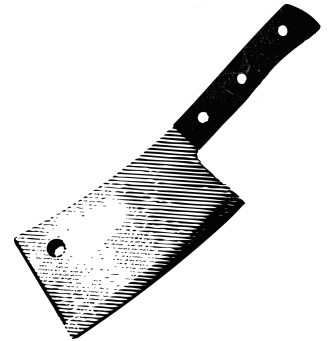
* CONSUMING RAW OR
UNDERCOOKED EGGS, MEAT,
POULTRY, SEAFOOD OR
SHELLFISH MAY INCREASE
YOUR RISK OF FOOD BORNE
ILLNESS.

SALADS

ROMAINE CAESAR SALAD* WHITE ANCHOVIES + TREVISO	14
SALT ROASTED BEETS + PISTACHIO GOAT CHEESE + CITRUS HONEY	14
PETITE LETTUCE + HERB SALAD BABY TOMATOES + ENGLISH CUCUMBER	13
MAPLEBROOK BURRATA + BRÛLÉED PEACHES BABY TOMATOES + 25-YEAR BALSAMIC	16
BABY ICEBERG WEDGE + BERKSHIRE BLUE SMOKED BACON + CANDIED WALNUTS	14

ENTRÉES

GIANNONE FARM BRICK CHICKEN FINGERLING POTATOES + SWISS CHARD + BABY CARROTS	34
SKIRT STEAK* WITH CHARRED AVOCADO SOFT WHITE GRITS + CHIPOTLE BUTTER	36
COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA + PAPADUM	62
WHOLE BRANZINO AL FORNO* LEMON-THYME VINAIGRETTE + GIGANTES PLAKI BEANS	40
CARNAROLI LOBSTER TAIL RISOTTO BURNT ROSEMARY + PEAS + LEMON	MKT
CHARCOALED SALMON* CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	38
BERKSHIRE LONG BONE PORK CHOP TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE	39



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

* 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 PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	115

SIDES

CREAMED LOCAL CORN + SMOKED BACON FRIED OKRA + SCALLIONS + SEA SALT	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 HOUSE KETCHUP ADD TRUFFLE OIL +2 ADD TRUFFLE AIOLI +2	10

SAUCES BUTTERS SALTS

CREAMY HORSERADISH
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 6
BONE MARROW 12
FOIE GRAS TERRINE 18

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