

HAPPY THANKSGIVING

NOVEMBER 28, 2024

FIRST COURSE

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

HANDMADE PUMPKIN + RICOTTA RAVIOLI

BROWN BUTTER + SAGE + DUCK CONFIT

WILD MUSHROOM BISQUE

CRÈME FRAICHE + BLACK TRUFFLE OIL

ICED TIGER SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE

MAPLEBROOK BURRATA + SHAVED PEARS

AGED FIG BALSAMIC + ARUGULA

LOCAL OYSTERS*

COCKTAIL SAUCE + MIGNONETTE

BABY ICEBERG WEDGE + BERKSHIRE BLUE

SMOKED BACON + CANDIED WALNUT

ENTREES

ROASTED VERMONT YOUNG TURKEY

HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS

64

LONG BONE KUROBUTA PIG CHOP*

CREAMED PARSNIP PUREE + QUINCE + PORK JUS

65

SAUTEED ATLANTIC HALIBUT*

HONEYNUT SQUASH RISOTTO + BUTTERED CRAB + HEIRLOOM CARROTS

70

CHARCOALED SALMON*

CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE

60

SKIRT STEAK WITH CHARRED AVOCADO*

SOFT GRITS + CHIPOTLE BUTTER

58

STEAKS

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES

BLACK ANGUS FILET MIGNON* | 8OZ

68

PRIME NEW YORK SIRLOIN* | 16OZ

78

28 DAY AGED PRIME RIB EYE* | 16OZ

80

PRIME STEAK AU POIVRE* | 16OZ

RED WINE SAUCE + BONE MARROW + YUKON GOLD MASHED POTATOES + SEASONAL VEGETABLES

82

CHOOSE ONE: BANCROFT STEAK SAUCE | RED WINE SAUCE | CREAMY HORSERADISH | SMOKED BLACK SALT | RED WINE SALT

DESSERTS

TRIPLE CHOCOLATE LAYER CAKE

MILK CHOCOLATE ANGLAISE

MAPLE BROWN BUTTER CHEESECAKE

MAPLE CREMA

PUMPKIN SPICE TART

VANILLA BEAN CARAMEL

HOUSEMADE ICE CREAMS & SORBETS

2 SCOOPS

ALLERGIES:

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

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