

STARTERS

LOCAL PUMPKIN BISQUE 14
TRUFFLE OIL + NUTMEG BUTTER + CRISP SAGE

CRISPY POLENTA FRIES 14
TRUFFLE AIOLI + IMPORTED PARMESAN

AMERICAN PROSCIUTTO + FIG PRESERVE 18
BABY ARUGULA

SAUTÉED SEA SCALLOPS 28
BUTTERNUT SQUASH + KALE + PICKLED CRANBERRIES

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

ICED + RAW

LOCAL OYSTERS* 22
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL 28
COCKTAIL SAUCE + HORSERADISH

WOODBURY'S WELFLEET CLAMS* 13
HORSERADISH + LEMON

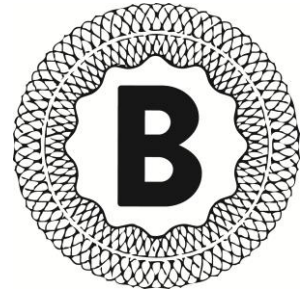
RUM + TOBACCO SMOKED SCOTTISH SALMON 24
LEMON CREMA + DILL

FOIE GRAS TERRINE 24
FIG PRESERVE + PICKLED SHALLOTS

ICED LOBSTER TAILS 32
COCKTAIL SAUCE + LEMON

SEAFOOD TOWER* 2/31
LOBSTER + LOCAL OYSTERS + 4/58
WELFLEET CLAMS + SHRIMP COCKTAIL 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.

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

SALADS

ROMAINE CAESAR SALAD* 14
WHITE ANCHOVIES + TREVISO

SALT ROASTED BEETS + PISTACHIO 14
GOAT CHEESE + CITRUS HONEY

PETITE LETTUCE + HERB SALAD 13
BABY TOMATOES + ENGLISH CUCUMBER

MAPLEBROOK BURRATA + EGGPLANT CAPONATA 16
SUNDRIED TOMATO OIL + OREGANO

BABY ICEBERG WEDGE + BERKSHIRE BLUE 14
SMOKED BACON + CANDIED WALNUTS

ENTRÉES

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

SKIRT STEAK* WITH CHARRED AVOCADO 37
SOFT WHITE GRITS + CHIPOTLE BUTTER

PAN ROASTED SWORDFISH* 40
COCKLES + GOLDEN TOMATO BROTH + ROASTED FINGERLING POTATOES

COLORADO LAMB CHOPS* 64
ROASTED EGGPLANT + MINT RAITA + PAPADUM

CARNAROLI LOBSTER TAIL RISOTTO 42
BURNT ROSEMARY + PEAS + LEMON

LONG BONE DUROC PIG CHOP* 45
PARSNIP PURÉE + POLENTA FRIES + CHERRY JUS

CHARCOALED SALMON* 39
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE



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	54 68
BLACK ANGUS BONE-IN FILET* 16OZ	75
PRIME NEW YORK SIRLOIN* 16OZ	64
28 DAY AGED PRIME RIBEYE* 16OZ	62
BRANDT FARM BONE-IN SIRLOIN* 16OZ	68
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	68
BUTCHER CUT PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	155

SIDES

GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/12
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED LOCAL FARM EGG*	13
BAG OF FRENCH FRIES HOUSE KETCHUP	
ADD TRUFFLE OIL +2	10
ADD TRUFFLE AIOLI +2	

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 32
GIANT PRAWNS 18
SHISHITO PEPPERS 6
BONE MARROW 12
FOIE GRAS TERRINE 18

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