

STARTERS

CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	14
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AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
.....	
SAUTÉED SEA SCALLOPS BUTTERNUT SQUASH + KALE + PICKLED CRANBERRIES	28
.....	
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS+ VIOLET MUSTARD	23
.....	

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	22
.....	
ICED TIGER SHRIMP COCKTAIL COCKTAIL SAUCE + HORSERADISH	28
.....	
WOODBURY'S WELLFLEET CLAMS* HORSERADISH + LEMON	13
.....	
HAMACHI CRUDO PERSIMMONS + FINGER LIMES	24
.....	
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	26
.....	
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	32
.....	
SEAFOOD TOWER*	
LOBSTER + LOCAL OYSTERS +	2/ 34
WELLFLEET CLAMS + SHRIMP COCKTAIL	4/ 64
	6/ 98
.....	

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.

* AN AUTOMATIC 18%
GRATUITY WILL BE ADDED TO
PARTIES OF 8 OR MORE.

(NOT APPLICABLE TO CONTRACTED
PRIVATE PARTIES)

SALADS

ROMAINE CAESAR SALAD*
WHITE ANCHOVIES + TREVISO 15

SALT ROASTED BEETS + PISTACHIO
GOAT CHEESE + CITRUS HONEY 14

PETITE LETTUCE + HERB SALAD
BABY TOMATOES + ENGLISH CUCUMBER 13

MAPLEBROOK BURRATA + PEAR MOSTARDA
CHOCOLATE BALSAMIC 16

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

ENTRÉES

GIANNONE FARM BRICK CHICKEN
FINGERLING POTATOES + SWISS CHARD + BABY
CARROTS 36

SKIRT STEAK* WITH CHARRED AVOCADO
SOFT WHITE GRITS + CHIPOTLE BUTTER 41

PAN ROASTED ATLANTIC COD*
OKINAWAN YAMS + GREEN BEANS 45

COLORADO LAMB CHOPS*
ROASTED EGGPLANT + MINT RAITA +
PAPADUM 67

CARNAROLI LOBSTER TAIL RISOTTO
BURNT ROSEMARY + PEAS + LEMON 42

CHARCOALED SALMON*
CREAMED POTATOES + SNAP PEAS +
PRESSED BEET VINAIGRETTE 42



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

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

STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	56 72
BLACK ANGUS BONE-IN FILET* 16OZ	MARKET
PRIME NEW YORK SIRLOIN* 16OZ	66
28 DAY AGED PRIME RIBEYE* 16OZ	68
BRANDT FARM BONE-IN SIRLOIN* 16OZ	68
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	70
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	14
ANSON MILLS CREAMY CORN POLENTA TRUFFLE OIL	9/12
YUKON GOLD MASHED POTATO SWEET BUTTER	9/13
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	12
CREAMED LEAF SPINACH FRIED LOCAL FARM EGG*	14
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 32
GIANT PRAWNS 18
SHISHITO PEPPERS 6
BONE MARROW 12
FOIE GRAS TERRINE 20

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