

# STARTERS

CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	14
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
SAUTÉED SEA SCALLOPS FAVA BEAN PURÉE + RHUBARB PRESERVE + MEYER LEMON BUTTER	29
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
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	26
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	32
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/ 34 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

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SALT ROASTED BEETS + PISTACHIO  
GOAT CHEESE + CITRUS HONEY 14

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PETITE LETTUCE + HERB SALAD  
BABY TOMATOES + ENGLISH CUCUMBER 13

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MAPLEBROOK BURRATA + ARTICHOKE PESTO  
PINE NUTS + TOMATO OIL 18

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

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# ENTRÉES

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

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

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PAN ROASTED ATLANTIC HALIBUT\*  
PEA PURÉE + BUTTERED CRAB + BABY POTATOES 55

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

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CARNAROLI LOBSTER TAIL RISOTTO  
BURNT ROSEMARY + PEAS + LEMON 42

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

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LONG BONE DUROC PIG CHOP\*  
PARSNIP PURÉE + TRUFFLED POLENTA FRIES 49

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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	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
ROASTED BABY BROCCOLINI CRISPY PROSCIUTTO + PARMESAN + LEMON	16
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
OSCAR STYLE   28

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