

HAPPY THANKSGIVING

NOVEMBER 26, 2026

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

BUTTERNUT SQUASH + RICOTTA RAVIOLI
PARMESAN CREAM + NUTMEG + SAGE

AUTUMN SQUASH BISQUE
CIABATTA CROUTONS + TRUFFLE OIL

ICED TIGER SHRIMP COCKTAIL
RED + GREEN COCKTAIL SAUCE

MAPLEBROOK BURRATA
DRIED FIG PRESERVE + TOASTED WALNUTS

LOCAL OYSTERS*
COCKTAIL SAUCE + MIGNONETTE

BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS

ENTREES

ROASTED VERMONT YOUNG TURKEY
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS
68

LONG BONE KUROBUTA PIG CHOP*
CREAMED PARSNIP PUREE + POLENTA FRIES + CHERRY-PORK JUS
67

PANKO CRUSTED HADDOCK*
BUTTERED CRAB + CARROT PUREE+ LEMON BUTTER SAUCE
71

CHARCOALED SALMON*
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE
63

SKIRT STEAK WITH CHARRED AVOCADO*
SOFT GRITS + CHIPOTLE BUTTER
61

PRIME STEAK AU POIVRE* | 16OZ
RED WINE SAUCE + BONE MARROW
85

STEAKS

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES

BLACK ANGUS FILET MIGNON* | 8OZ
76

PRIME NEW YORK SIRLOIN* | 16OZ
84

28 DAY AGED PRIME RIB EYE* | 16OZ
84

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

DESSERTS

MILK CHOCOLATE CHEESECAKE
CARAMEL SAUCE

APPLE CRUMBLE TART
CIDER SYRUP

MAPLE TOFFEE CAKE
BANANA ANGLAISE

HOUSEMADE ICE CREAM
2 SCOOPS
VANILLA CHOCOLATE

HOUSEMADE SORBET
2 SCOOPS
LEMON RASPBERRY

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.