

THE BANCROFT

EST 2014

STARTERS

BOSTON CLAM CHOWDER

LOCAL CRACKERS + SMOKED BACON 8.

ASPARAGUS + LEEK BISQUE

HERBED GOAT CHEESE + CHERVIL 11.

JUMBO LUMP CRAB CAKE

REMOULADE + AVOCADO + CRISP PLANTAIN 19.

CRISPY FRIED POLENTA FRIES

TRUFFLE AIOLI + PARMESAN 12.

HANDMADE RICOTTA + PEA RAVIOLI

PIEDMONT BUTTER + BLACK TRUFFLES 16.

SALADS

BABY ICEBERG WEDGE

LOCAL BLUE CHEESE + WALNUTS + BACON 12.

PETITE LETTUCE + HERB

BABY TOMATOES + CUCUMBER + BALSAMIC 10.

BABY ROMAINE CAESAR

WHITE ANCHIOVES + PARMESAN + TRIVISO 12.

ADD ONS:

GRILLED CHICKEN 8.

CHARRED SKIRT STEAK* 19.

ENTREES

SKIRT STEAK* WITH CHARRED AVOCADO

SOFT GRITS + CHIPOTLE BUTTER 31.

GIANNONE FARM BRICK CHICKEN

PARMESAN SFORNATO + ROASTED BABY ARTICHOKE 28.

BANCROFT BURGER* | 8OZ PRIME

CAVE AGED CHEDDAR + BRIOCHE BUN + FRIES 17.

MAINE LOBSTER ROLL

CRISPY FRIED ONIONS + HOUSE CHIPS 24.

CHARCOALED ATLANTIC SALMON

CREAMED POTATOES + SNAP PEAS + BEETS 31.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

PICK-UP MENU

PICK-UP FROM:

5:30PM-8:30PM MON-FRI

4:30PM-8:30PM SAT

4:30PM-8:00PM SUN

ORDERS ACCEPTED BY PHONE:

1:00PM-8:00PM MON-SAT

1:00PM-7:00PM SUN

(781) 221-2100

STEAKS*

BLACK ANGUS FILET MIGNON

8OZ 41. 12OZ 50.

28 DAY AGED PRIME RIB EYE | 16OZ 49.

PRIME NEW YORK SIRLOIN | 16OZ 50.

PRIME STEAK AU POIVRE

RED WINE + BONE MARROW 53.

SAUCES:

BANCROFT HOUSE STEAK SAUCE

CREAMY HORSERADISH*

ROQUEFORT BUTTER

SIDES

GRILLED GREEN ASPARAGUS

BLACK TRUFFLE BUTTER + SEA SALT 12.

SAUTEÉD LOCAL MUSHROOMS

GREEN GARLIC BUTTER 9.

YUKON GOLD MASHED POTATO

SWEET BUTTER 7.

ANSON MILLS WHITE CORN POLENTA

CRISPY VIDALIA ONIONS 8.

ROASTED FINGERLING POTATOES

GARLIC CONFIT + SEA SALT 11.

FRENCH FRIES

HOUSE KETCHUP 9.

KIDS

CHEESEBURGER * FRENCH FRIES 9.

GRILLED CHEESE FRENCH FRIES 7.

GRILLED CHICKEN MASHED + VEGGIES 9.

BANCROFT TAKE-HOME COCKTAILS

DALLIANCE –

STRAWBERRY-THYME INFUSED VODKA, ELDERFLOWER + STRAWBERRY LIQUEUR, LIME, SPARKLING WINE **13.**

GATEKEEPER –

EVAN WILLIAMS BONDED BOURBON, PINEAPPLE-CINNAMON SYRUP, BECHEROVKA, LIME, AMARGO BITTERS, SCOTCH SPRITZ **12.**

HUB PUNCH –

WEBBER SELECT RON DEL BARRILITO RUM, ORANGE CURAÇAO, APRICOT BRANDY, ELDERFLOWER, BATAVIA ARRACK, ORANGE, GRAPEFRUIT, LEMON + LIME JUICE, ANGOSTURA BITTERS **12.**

PAINKILLER –

DENIZEN AGED RUM, COCONUT, PINEAPPLE + ORANGE JUICE, NUTMEG **12.**

EL BARRIO –

OLMECA ALTOS TEQUILA REPOSADO, COCCHI AMERICANO, MANDARIN SHRUB, LIME **13.**

SATURN COCKTAIL –

JUNIPERO GIN, PASSION FRUIT, ALMOND ORGEAT, FALERNUM, LEMON **12.**

BLOOD ORANGE SANGRIA –

WHITE WINE, BLOOD ORANGE, BRANDY, ORANGE + APRICOT LIQUEUR, ELDERFLOWER, CITRUS, SPARKLING WINE **12.**

