

# THE BANCROFT

EST 2014

## STARTERS

### BOSTON CLAM CHOWDER

LOCAL CRACKERS + SMOKED BACON 8.

### MAINE LOBSTER BISQUE

AGED SHERRY + TARRAGON 12.

### JUMBO LUMP CRAB CAKE

REMOULADE + AVOCADO + CRISP PLANTAIN 21.

### CRISPY FRIED POLENTA FRIES

TRUFFLE AIOLI + PARMESAN 12.

### HANDMADE RICOTTA + BASIL RAVIOLI

PRIME BEEF BOLOGNESE + PARMESAN REGGIANO 17.

## 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 33.

### GIANNONE FARM BRICK CHICKEN

PARSNIP PUREE + PEAS + BABY CARROTS 31.

### BANCROFT BURGER\* | 8OZ PRIME

CAVE AGED CHEDDAR + BRIOCHE BUN + FRIES 18.

### MAINE LOBSTER ROLL

CRISPY FRIED ONIONS + HOUSE CHIPS 26.

### CHARCOALED ATLANTIC SALMON

CREAMED POTATOES + SNAP PEAS + BEETS 34.

## PICK-UP MENU

PICK-UP FROM:

5:30PM-8:30PM MON-THU

4:30PM-8:00PM SUN

ORDERS ACCEPTED BY PHONE:

1:00PM-8:00PM MON-THU

1:00PM-7:00PM SUN

(781) 221-2100

## STEAKS\*

### BLACK ANGUS FILET MIGNON

8OZ 43. 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 + MALDONS SEA SALT 15.

### 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 14.

GRILLED CHEESE FRENCH FRIES 12.

GRILLED CHICKEN MASHED + VEGGIES 14.

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