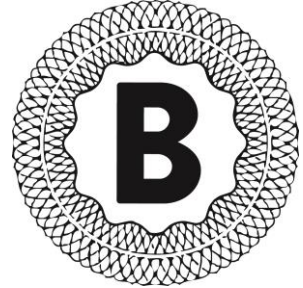


# STARTERS

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<b>CRISPY POLENTA FRIES</b> TRUFFLE AIOLI + IMPORTED PARMESAN	<b>12</b>
<b>AMERICAN PROSCIUTTO + FIG PRESERVE</b> BABY ARUGULA	<b>16</b>
<b>HAND CUT PRIME STEAK TARTARE*</b> PICKLED SHALLOTS + VIOLET MUSTARD	<b>20</b>

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**EXECUTIVE CHEF:**  
**MARIO CAPONE**

# ICED + RAW

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<b>LOCAL OYSTERS*</b> SALSA VERDE + MIGNONETTE	<b>18</b>
<b>ICED TIGER SHRIMP COCKTAIL</b> RED + GREEN COCKTAIL SAUCE	<b>MKT</b>
<b>WOODBURY'S WELLFLEET CLAMS*</b> HOT HORSERADISH + LEMON	<b>12</b>
<b>ICED LOBSTER TAILS</b> COCKTAIL SAUCE + LEMON	<b>MKT</b>
<b>SEAFOOD TOWER*</b> LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	<b>2/31</b> <b>4/58</b> <b>6/90</b>

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**ALLERGIES:**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

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

# SALADS

<b>ROMAINE CAESAR SALAD*</b> WHITE ANCHOVIES + TREVISO	12
<b>SALT ROASTED BEETS + PISTACHIO</b> GOAT CHEESE + CITRUS HONEY	13
<b>PETITE LETTUCE + HERB SALAD</b> BABY TOMATOES + ENGLISH CUCUMBER	10
<b>MAPLEBROOK BURRATA CAPRESE SALAD</b> VINE TOMATOES + BASIL + AGED BALSAMIC	15
<b>BABY ICEBERG WEDGE + BERKSHIRE BLUE</b> SMOKED BACON + CANDIED WALNUTS	12



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

# ENTRÉES

<b>GIANNONE FARM BRICK CHICKEN</b> PARSNIP PUREE + SWISS CHARD + BABY CARROTS	31
<b>SKIRT STEAK* WITH CHARRED AVOCADO</b> SOFT WHITE + CHIPOTLE BUTTER	33
<b>COLORADO LAMB CHOPS*</b> ROASTED EGGPLANT + MINT RAITA + PAPADUM	68
<b>CARNAROLI LOBSTER TAIL RISOTTO</b> BURNT ROSEMARY + PEAS + LEMON	MKT
<b>CHARCOALED SALMON*</b> CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	34
<b>BRANZINO AL FORNO</b> PEA HUMMUS + CONFIT TOMATOES + LEMON	44

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# STEAKS

<b>BLACK ANGUS FILET MIGNON*</b>   8OZ or 12OZ	43 50
<b>BLACK ANGUS BONE-IN FILET*</b>   16OZ	59
<b>PRIME NEW YORK SIRLOIN*</b>   16OZ	50
<b>28 DAY AGED PRIME RIBEYE*</b>   16OZ	49
<b>PRIME T-BONE STEAK*</b>   24OZ	64
<b>PRIME STEAK AU POIVRE*</b> RED WINE + BONE MARROW	53
<b>BUTCHER CUT SALT + PEPPER PRIME TOMAHAWK RIB STEAK* FOR 2</b>   42OZ	92

# SIDES

	INDIV/ TABLE
<b>GRILLED GREEN ASPARAGUS</b> BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
<b>SAUTÉED LOCAL MUSHROOMS</b> GREEN GARLIC BUTTER	9/13
<b>YUKON GOLD MASHED POTATO</b> SWEET BUTTER	7/10
<b>ROASTED FINGERLING POTATOES</b> GARLIC CONFIT + SEA SALT	11
<b>CREAMED LEAF SPINACH</b> FRIED CHIP-IN-FARM EGG*	12
<b>BAG OF FRENCH FRIES</b> ROSEMARY + HOUSE KETCHUP	9

# SAUCES BUTTERS SALTS

CREAMY HORSERADISH +  
CRACKED WHITE PEPPER

BÉARNAISE\*

HOT ROQUEFORT BUTTER

BANCROFT HOUSE  
STEAK SAUCE

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

# ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 15

SHISHITO PEPPERS | 4

BONE MARROW | 12

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OR SHELLFISH MAY  
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FOOD BORNE ILLNESS.