

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 RAVIOLI

SEASONAL PREPARATION MKT.

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 13.

YUKON GOLD MASHED POTATO

SWEET BUTTER 10.

ANSON MILLS WHITE CORN POLENTA

CRISPY VIDALIA ONIONS 11.

ROASTED FINGERLING POTATOES

GARLIC CONFIT + SEA SALT 11.

FRENCH FRIES

HOUSE KETCHUP 9.

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

