



REID TABLE

13-18 seated/up to 35 standing;
The exclusive dining space on the mezzanine features one long table for private dining. Guests have access to a private lavatory, a 46” monitor, and the catwalk surrounding our glass wine vault. A perfect location for Executive dinners, and festive cocktail parties.

SHEFFIELD ROOM

16-24 seated/up to 20 standing;
A stunning glass room in the heart of the dining room, containing four round tables. This medium sized space is ideal for a convivial celebration or business gathering.



WARHOL ROOM

35-55 seated/up to 80 standing;
Our largest space features world class artwork. It's versatile, with an open floorplan, a 55” monitor, and a variety of table shapes and sizes. This space is home to weddings, showers, cocktail parties, and multicourse seated meals.

MILLER ROOM

8-12 seated;
Ideal for an intimate and impressive dining affair, this room features one large rectangular table. Four walls of steel and glass provide privacy, while giving a glimpse of the activity into the bar, lounge, and dining room.



DINNER \$80

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

COCONUT CRUSTED FRIED SHRIMP + MANGO-PINEAPPLE SALSA

SWEET CHILI + SESAME LOLLIPOP CHICKEN WINGS gluten-free

TOMATO, FRESH MOZZARELLA, BASIL SKEWERS + WINE REDUCTION gluten-free

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

PETITE LETTUCE + HERB SALAD

BABY TOMATOES + ENGLISH CUCUMBER gluten-free + vegan

ENTRÉE

BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO gluten-free

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

CHARCOALED SALMON

JULIENNED VEGETABLES + POTATO

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

HOUSEMADE SEASONAL RAVIOLI

SPRING PEA + SWEET CORN RAVIOLI, BUTTER + PARMESAN vegan entrée available upon request

FAMILY STYLE SAUCES + SALT

BANCROFT HOUSE STEAK SAUCE, RED WINE SALT,

CREAMY HORSERADISH + CRACKED WHITE PEPPER

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

COFFEE + TEA

BANCROFT BLEND, DECAF DANISH + MEM TEAS



DINNER \$95

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

CRAB CAKES + CHIPOTLE AIOLI

BRULEED SEASONAL FRUIT + AMERICAN PROSCIUTTO gluten-free

TEMPURA ZUCCHINI COINS + SOY DIPPING SAUCE gluten-free

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

BABY ICEBERG WEDGE + BERKSHIRE BLUE

SMOKED BACON + CANDIED WALNUTS gluten-free

ENTRÉE

28 DAY AGED PRIME RIB EYE | 16 OZ

SEASONAL VEGETABLE + POTATO gluten-free

BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO gluten-free

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

#1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS + STEAMED RICE

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

HOUSEMADE VEGETARIAN SEASONAL RAVIOLI

SPRING PEA + SWEET CORN RAVIOLI, BUTTER + PARMESAN

vegan starter, entrée + dessert available upon request

FAMILY STYLE SAUCES + SALT

BANCROFT HOUSE STEAK SAUCE, RED WINE SALT,

CREAMY HORSERADISH + CRACKED WHITE PEPPER

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

COFFEE + TEA

BANCROFT BLEND, DECAF DANISH + MEM TEAS



DINNER \$125

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

PASSED HORS D'OEUVRES

NEW YORK SIRLOIN TAGLIATA + SHISHITO PEPPERS + TRUFFLE AIOLI gluten-free

CHICKEN SKEWERS + KOREAN BBQ SAUCE gluten-free

CHILLED SOBA NOODLES + SEASONAL VEGETABLES vegan

ENDIVE, FIG PUREE + CANDIED WALNUT vegan

STATIONARY HORS D'OEUVRES:

ICED TIGER SHRIMP COCKTAIL, RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH

LOCAL OYSTERS, SALSA VERDE + MIGNONETTE TWO WAYS

STARTER

SEASONAL MAPLEBROOK BURRATA

RHUBARB VINEGAR + FAVA BEAN HUMMUS gluten-free

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

ENTRÉE

28 DAY AGED PRIME RIB EYE | 16 OZ

SEASONAL VEGETABLE + POTATO gluten-free

BLACK ANGUS FILET MIGNON | 8 OZ

CRAB MEAT, SAUTEED SPINACH, ROASTED TOMATO + MUSHROOM NAPOLEON + CREAMED POTATOES gluten-free

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

#1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS + STEAMED RICE

POACHED LOBSTER | 1.5 LB

MUSHROOM BEURRE BLANC + ASPARAGUS

HOUSEMADE SEASONAL RAVIOLI

SPRING PEA + SWEET CORN RAVIOLI, BUTTER + PARMESAN
vegan starter, entrée + dessert available upon request

FAMILY STYLE SAUCES + SALT

BANCROFT HOUSE STEAK SAUCE, RED WINE SALT,
CREAMY HORSERADISH + CRACKED WHITE PEPPER

DESSERT

CHOCOLATE MOUSSE DOME

MILK CHOCOLATE SAUCE + FLOURLESS CHOCOLATE CAKE gluten-free

SALTED CARAMEL CHEESECAKE

VANILLA ANGLAISE + CARAMEL CHANTILLY

STRAWBERRY TART

LEMON CURD + MIXED BERRY COULIS

COFFEE + TEA

BANCROFT BLEND, DECAF DANISH + MEM TEAS

À LA CART FAMILY STYLE SIDES

TWICE FRIED GREEN BEANS

SOY + SESAME serves 3-4 \$14

GRILLED GREEN ASPARAGUS

BLACK TRUFFLE BUTTER + MALDONS SEA SALT serves 3-4 gluten-free \$15

CREAMED LEAF SPINACH

FRIED CHIP-IN-FARM EGG serves 3-4 \$12

SAUTÉED LOCAL MUSHROOMS

BRIOCHE + GREEN GARLIC BUTTER serves 3-4 \$13

LOBSTER MAC 'N' CHEESE

HALF TAIL PER PORTION serves 4 \$60

TRUFFLE MAC 'N' CHEESE

BECHAMEL serves 4 \$45

ANSON MILLS WHITE CORN POLENTA

CRISPY VIDALIA ONIONS + TRUFFLE OIL serves 3-4 \$11

YUKON GOLD MASHED POTATO

SWEET BUTTER serves 3-4 \$10

ROASTED FINGERLING POTATOES

GARLIC CONFIT + SEA SALT serves 3-4 gluten-free \$11

BAG OF FRENCH FRIES

ROSEMARY + HOUSE KETCHUP serves 3-4 \$9

DESSERT

ALTERNATIVE OPTIONS TO PLATED DESSERTS.

HOUSEMADE CAKES

ASK US FOR OUR FULL SELECTION gluten-free + vegan available

MINIATURE CANOLI

CLASSIC RICOTTA, CHOCOLATE + SEASONAL FRUIT FILLINGS 30 piece minimum \$3 EACH

PETITE PASTRIES

CHEF'S SELECTION OF FOUR COOKIES, PETIT FOURS + BARS 30 piece minimum \$3 EACH

FRUIT SKEWERS

SEASONAL SELECTION 12 piece minimum gluten-free + vegan available \$4 EACH

PASSED + STATIONARY HORS D'OEUVRES

CANAPÉS

12 PIECE MINIMUM. PRICE PER PIECE.

BEEF

NEW YORK SIRLOIN TAGLIATA + SHISHITO PEPPER + TRUFFLE AIOLI \$6 gluten-free

BANCROFT BURGER SLIDERS, CABOT CHEDDAR + HOUSE KETCHUP \$7

CHIMICHURI SKIRT STEAK SKEWERS \$6 gluten-free

MINIATURE CARNITAS BRAISED BEEF TACO, HORSERADISH + SCALLIONS \$6

BEEF TENDERLOIN, CREAMY HORSERADISH + POPOVER HALVES \$6

SEAFOOD

SCALLOPS + BACON + LYLE'S SYRUP \$5

CRAB CAKES + CHIPOTLE AIOLI \$5

COCONUT CRUSTED FRIED SHRIMP + MANGO-PINEAPPLE SALSA \$4

LOBSTER FRITTER, OLD BAY AOILI \$7

MINIATURE NEW ENGLAND LOBSTER ROLL \$8

CAJUN SHRIMP, SMASHED AVOCADO, CITRUS, CILANTRO + TOSTADA \$5 gluten-free

SEARED SEA SCALLOP, PARSNIP PURÉE + LEMON BUTTER \$5 gluten-free

POULTRY + PORK

FRIED CHICKEN THIGH SLIDERS, PICKLED ONION + GARLIC AIOLI \$6

CHICKEN SKEWERS + KOREAN BBQ SAUCE \$4 gluten-free

SWEET CHILI + SESAME LOLLIPOP CHICKEN WINGS \$4 gluten-free

FOIE GRAS TERRINE, BRIOCHE + DRIED CHERRY SAUCE \$7

BRULÉED SEASONAL FRUIT + AMERICAN PROSCIUTTO \$4 gluten-free

VEGETARIAN

TOMATO, MOZZARELLA + PARMESAN ARANCINI \$4

POLENTA FRIES, PARMESAN + TRUFFLE AIOLI \$3 gluten-free

TEMPURA ZUCCHINI COINS + SOY DIPPING SAUCE \$3

SEARED GNOCCHI + WHITE TRUFFLE OIL \$4

TOMATO, FRESH MOZZARELLA, BASIL SKEWERS + WINE REDUCTION \$3 gluten-free

VEGAN

CUCUMBER ROUND, ROASTED PEPPERS, AGED BALSAMIC + BASIL \$3 gluten-free

ENDIVE, FIG PUREE + CANDIED WALNUT \$3 gluten-free

STUFFED PIQUILLO PEPPER + FAVA BEAN PURÉE \$4 gluten-free

CHILLED SOBA NOODLES + SEASONAL VEGETABLES \$5

SEASONAL VEGAN CROSTINI \$3



SIGNATURE STARTERS

PLATED. SERVES TWO.

AMERICAN PROSCIUTTO + FIG PRESERVE

BABY ARUGULA + GARLIC CIABATTA \$16

FRIED IPSWICH WHOLE BELLY CLAMS

HOUSE TARTAR SAUCE + LEMON \$24

HAND CUT PRIME STEAK TARTARE

PICKLED SHALLOTS + VIOLET MUSTARD \$20

SMALL BOARDS

10 GUEST MINIMUM. PRICE PER GUEST.

LOCAL + IMPORTED CHEESES

SEASONAL PRESERVES, CIABATTA + BRIOCHE \$8

LOCAL + IMPORTED CHARCUTERIE

ITALIAN OLIVES, PICKLED VEGETABLES + ASSORTED BREADS \$11

SEASONAL FARM CRUDITÉS + HOUSEMADE ROOT CHIPS

VEGETABLE DIPS \$6

LARGE BOARDS

15 GUEST MINIMUM. PRICE PER GUEST.

MEDITERRANEAN MEZZE

EGGPLANT HUMMUS, SEASONAL DIP, LAVASHE, ROASTED VEGETABLES, ASSORTED ROOT CHIPS, PITA + PAPPADOMS \$8

LOCAL + IMPORTED CHARCUTERIE, CHEESES + SEASONAL FARM CRUDITÉS

SEASONAL PRESERVES, ITALIAN OLIVES, PICKLED VEGETABLES, VEGETABLE DIPS, CIABATTA + BRIOCHE \$15

SEAFOOD TOWERS + BOATS

CUSTOMIZED ICED + RAW DISPLAYS.

LOCAL OYSTERS

12 PIECE MINIMUM PER TYPE.

SALSA VERDE + MIGNONETTE TWO WAYS \$3 EACH

ICED TIGER SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH \$5 EACH

ICED LOBSTER TAILS

RED + GREEN COCKTAIL SAUCE, LEMON + HORSERADISH MKT

KING CRAB LEGS

WASABI CREAM SAUCE MKT

FLATBREADS

8-10 PIECES PER ORDER.

LOBSTER + ROASTED CORN

PARMESAN CREAM SAUCE \$30

SWEET + SALTY

AMERICAN PROSCIUTTO, FIG + ARUGULA \$28

MARGHERITA

FRESH MOZZARELLA, TOMATO + BASIL \$22



LUNCH \$65

COCKTAIL RECEPTION

HORS D'OEUVRES ARE CUSTOMIZABLE

STATIONARY LOCAL + IMPORTED CHEESES + SEASONAL FARM CRUDITÉS

SEASONAL PRESERVES, ITALIAN OLIVES, GRILLED VEGETABLES,
VEGETABLE DIPS + ASSORTED BREADS

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

FORK + KNIFE ROMAINE CAESAR SALAD

BRIOCHE CROUTON, WHITE ANCHOVIES + TREVISO

PETITE LETTUCE + HERB

BABY TOMATOES + AGED BALSAMIC gluten-free + vegan

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO gluten-free

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO + AU JUS gluten-free

CHARCOALED SALMON

JULIENNED VEGETABLES + POTATO

HOUSEMADE VEGETARIAN SEASONAL RAVIOLI

SPRING PEA + SWEET CORN RAVIOLI, BUTTER + PARMESAN
vegan entrée + dessert available upon request

DESSERT

PETITE PASTIRES + COOKIES

CHEF'S VARIETY OF FOUR. THREE PER GUEST

COFFEE + TEA

BANCROFT BLEND, DECAF DANISH + MEM TEAS