

# EASTER

## starters

BOSTON CLAM CHOWDER HOUSE CRACKERS + SMOKED BACON	5/10
SQUASH + APPLE BISQUE HONEY + CRÈME FRAÎCHE	5/10
LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	16
ICED TIGER SHRIMP COCKTAIL RED + GREEN COCKTAIL SAUCE	17
JUMBO LUMP CRAB CAKE REMOULADE + AVOCADO	17
PUMPKIN + RICOTTA RAVIOLI BROWN BUTTER + CRANBERRY MOSTARDA	11

## SALADS

ROMAINE CAESAR SALAD* WHITE ANCHOVIES + TREVISO	12
PETITE LETTUCE + HERB SALAD BABY TOMATOES + AGED BALSAMIC	10
BURRATA + PERSIMMON FENNEL POLLEN + RED SORREL	14
BABY ICEBERG WEDGE GREAT HILL BLUE + DOUBLE SMOKED BACON	12

## SAUCES, BUTTERS + SALTS

CREAMY HORSERADISH BEARNAISE HOT ROQUEFOR BUTTER
BANCROFT STEAK SAUCE GARLIC PARSLEY BUTTER
SMOKED BLACK SALT RED WINE SALT

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

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

## ENTREES

LONG ISLAND DUCK CRISP CELERY ROOT PUREEE + BLACK CURRANTS	34
CHARCOALED SALMON CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	28
KUROBUTA PIG CHOP TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE	32
CORIANDER CRUSTED AHI TUNA TWICE FRIED BEANS + OKINAWAN YAMS	35
COLORADO LAMB CHOPS ROASTED EGGPLANT + MINT RAITA	41
BANCROFT BURGER   8 OZ PRIME CAVED AGED CHEDDAR + BRIOCHE BUN + FRIES	15

## STEAKS

BLACK ANGUS FILET MIGNON 8OZ OR 12OZ	38 48
PRIME NEW YORK SIRLOIN  16OZ	48
28 DAY AGED PRIME RIB EYE 16OZ	46
PRIME T- BONE STEAK   24OZ	52
SKIRT STEAK + CHARRED AVOCADO SOFT GRITS + CHIPOTLE BUTTER	28

EXECUTIVE CHEF:  
MARIO CAPONE