

# STARTERS

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<b>WILD MUSHROOM VELOUTÉ + TRUFFLE OIL</b> PICKLED BEECH MUSHROOMS	<b>12</b>
<b>CRISPY POLENTA FRIES</b> TRUFFLE AIOLI + IMPORTED PARMESAN	<b>12</b>
<b>AMERICAN PROSCIUTTO + FIG PRESERVE</b> BABY ARUGULA	<b>18</b>
<b>HAND CUT PRIME STEAK TARTARE*</b> PICKLED SHALLOTS + VIOLET MUSTARD	<b>23</b>

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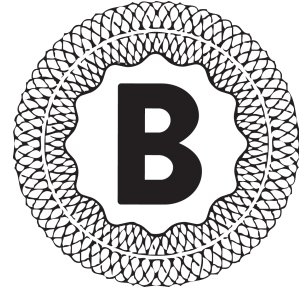
# ICED + RAW

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<b>LOCAL OYSTERS*</b> SALSA VERDE + MIGNONETTE	<b>21</b>
<b>ICED TIGER SHRIMP COCKTAIL</b> COCKTAIL SAUCE + HORSERADISH	<b>28</b>
<b>WOODBURY'S WELLFLEET CLAMS*</b> HORSERADISH + LEMON	<b>13</b>
<b>FOIE GRAS TERRINE</b> FIG PRESERVE + PICKLED SHALLOTS	<b>24</b>
<b>ICED LOBSTER TAILS</b> COCKTAIL SAUCE + LEMON	<b>MKT</b>
<b>SEAFOOD TOWER*</b>	<b>2/31</b>
LOBSTER + LOCAL OYSTERS +	<b>4/58</b>
WELLFLEET CLAMS + SHRIMP COCKTAIL	<b>6/90</b>

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# GLUTEN FREE MENU



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

## ALLERGIES:

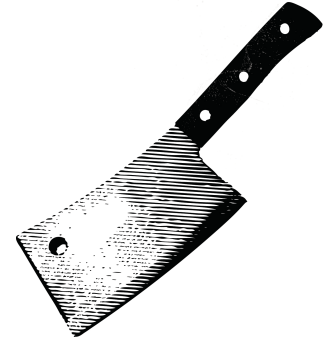
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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	14
<b>SALT ROASTED BEETS + PISTACHIO</b> GOAT CHEESE + CITRUS HONEY	14
<b>PETITE LETTUCE + HERB SALAD</b> BABY TOMATOES + ENGLISH CUCUMBER	13
<b>MAPLEBROOK BURRATA + FENNEL PUREE</b> BLOOD ORANGE VINEGAR + CERINOGLA OLIVES	16
<b>BABY ICEBERG WEDGE + BERKSHIRE BLUE</b> SMOKED BACON + CANDIED WALNUTS	14



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> FINGERLING POTATOES + SWISS CHARD + BABY CARROTS	34
<b>SKIRT STEAK* WITH CHARRED AVOCADO</b> SOFT WHITE GRITS + CHIPOTLE BUTTER	36
<b>COLORADO LAMB CHOPS*</b> ROASTED EGGPLANT + MINT RAITA + PAPADUM	62
<b>CARNAROLI LOBSTER TAIL RISOTTO</b> BURNT ROSEMARY + PEAS + LEMON	MKT
<b>CHARCOALED SALMON*</b> CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	38

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# STEAKS

<b>BLACK ANGUS FILET MIGNON*</b>   8OZ or 12OZ	48 58
<b>BLACK ANGUS BONE-IN FILET*</b>   16OZ	75
<b>PRIME NEW YORK SIRLOIN*</b>   16OZ	58
<b>28 DAY AGED PRIME RIBEYE*</b>   16OZ	60
<b>PRIME T-BONE STEAK*</b>   24OZ	74
<b>PRIME STEAK AU POIVRE*</b> RED WINE + BONE MARROW	62
<b>BUTCHER CUT PRIME TOMAHAWK RIB STEAK* FOR 2</b>   42OZ	115

# SIDES

<b>FORK + KNIFE CAULIFLOWER</b> FRIED CAPERS + LEMON PICCATA SAUCE	16
<b>GRILLED 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	8/11
<b>ROASTED FINGERLING POTATOES</b> GARLIC CONFIT + SEA SALT	11
<b>CREAMED LEAF SPINACH</b> FRIED LOCAL FARM EGG*	12
<b>BAG OF FRENCH FRIES</b> HOUSE KETCHUP ADD TRUFFLE OIL +2 ADD TRUFFLE AIOLI +2	10

# SAUCES BUTTERS SALTS

<b>CREAMY HORSERADISH</b>
<b>BÉARNAISE*</b>
<b>HOT ROQUEFORT BUTTER</b>
<b>BANCROFT HOUSE STEAK SAUCE</b>
<b>GARLIC PARSLEY BUTTER</b>
<b>SMOKED BLACK SALT</b>
<b>RED WINE SALT</b>

# ADD-ONS

<b>LOBSTER TAIL</b>   MKT
<b>GIANT PRAWNS</b>   17
<b>SHISHITO PEPPERS</b>   6
<b>BONE MARROW</b>   12
<b>FOIE GRAS TERRINE</b>   18

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