

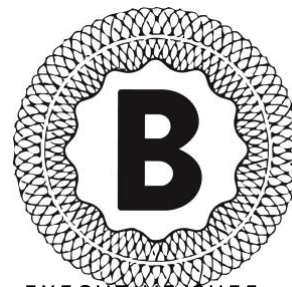
# STARTERS

ASPARAGUS BISQUE VERMONT GOAT CHEESE + TRUFFLE OIL	12
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	14
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
SAUTÉED SEA SCALLOPS FAVA BEAN PURÉE + MEYER LEMON BUTTER	25
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	23

# ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	22
ICED TIGER SHRIMP COCKTAIL COCKTAIL SAUCE + HORSERADISH	28
PIEDMONT BEEF CARPACCIO* FRIED ROMAN ARTICHOKE + MINT AIOLI + ARUGULA	24
WOODBURY'S WELLFLEET CLAMS* HORSERADISH + LEMON	13
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	24
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	32
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90

## 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.

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

# SALADS

ROMAINE CAESAR SALAD* WHITE ANCHOVIES + TREVISO	14
SALT ROASTED BEETS + PISTACHIO GOAT CHEESE + CITRUS HONEY	14
PETITE LETTUCE + HERB SALAD BABY TOMATOES + ENGLISH CUCUMBER	13
MAPLEBROOK BURRATA + MIZUNA VIDALIA ONION SOUBISE + RHUBARB VINEGAR	16
BABY ICEBERG WEDGE + BERKSHIRE BLUE 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

GIANNONE FARM BRICK CHICKEN FINGERLING POTATOES + SWISS CHARD + BABY CARROTS	34
SKIRT STEAK* WITH CHARRED AVOCADO SOFT WHITE GRITS + CHIPOTLE BUTTER	37
ROASTED ATLANTIC HALIBUT* LOCAL RAZOR CLAMS + HARICOT COCO BEANS	52
COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA + PAPADUM	64
CARNAROLI LOBSTER TAIL RISOTTO BURNT ROSEMARY + PEAS + LEMON	42
CHARCOALED SALMON* CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	39

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

# STEAKS

BLACK ANGUS FILET MIGNON*   8OZ or 12OZ	50 61
BLACK ANGUS BONE-IN FILET*   16OZ	75
PRIME NEW YORK SIRLOIN*   16OZ	60
28 DAY AGED PRIME RIBEYE*   16OZ	62
BRANDT FARM BONE-IN SIRLOIN*   16OZ	68
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	64
BUTCHER CUT PRIME TOMAHAWK RIB STEAK* FOR 2   42OZ	135

# SIDES

GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/12
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED LOCAL FARM EGG*	13
BAG OF FRENCH FRIES HOUSE KETCHUP ADD TRUFFLE OIL +2 ADD TRUFFLE AIOLI +2	10

# SAUCES BUTTERS SALTS

CREAMY HORSERADISH BÉARNAISE* HOT ROQUEFORT BUTTER BANCROFT HOUSE STEAK SAUCE GARLIC PARSLEY BUTTER SMOKED BLACK SALT RED WINE SALT
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# Add-ons

LOBSTER TAIL   32
GIANT PRAWNS   18
SHISHITO PEPPERS   6
BONE MARROW   12
FOIE GRAS TERRINE   18

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