

# LUNCH

## STARTERS

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### BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON \$5/\$10

### ROASTED CAULIFLOWER BISQUE

ALMOND OIL + BRIOCHES CROUTONS \$5/\$10

### LOCAL OYSTERS\*

SALSA VERDA + MIGNONETTE + LEMON \$16

### ICED SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE \$17

### AMERICAN PROSCIUTTO + BURRATA

BABY ARUGULA + FIG PRESERVE \$18

### FRIED IPSWICH CLAMS

HOUSE TARTAR SAUCE + LEMON \$18

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## SALADS

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### ROMAINE CAESAR SALAD\*

WHITE ANCHOVIES + TREVISO \$12

### LOBSTER COBB

GREEN GODDESS DRESSING + SOFT EGG + SPRING RADISH \$21

### LITTLE GEM + FETA

KALAMATA OLIVES + FRIED SHISHITOS + TOASTED PITA \$14

### BABY ICEBERG WEDGE

GREAT HILL BLUE + DOUBLE SMOKED BACON \$12

### ADD ONS:

ROASTED CHICKEN BREAST \$7 / CHARRED SKIRT STEAK \$12 / SKEWERED CITRUS GRILLED SHRIMP \$9 / GRILLED ATLANTIC SALMON 11

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## SANDWICHES

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### BANCROFT BURGER\*

CAVE AGED CHEDDAR + BRIOCHE BUN + FRIES \$15

### MAINE LOBSTER ROLL

CRISPY FRIED ONIONS + HOUSE MAYO \$21

### GRIDDLED DUCK CONFIT + BRIE

SWEET POTATO FRIES + FIG JAM \$18

### STEAK + BLUE CHEESE

CARAMELIZED ONIONS + VINEGAR PEPPERS \$15

### ROASTED CHICKEN SALAD

WHITE RYE + BIBB LETTUCE + GOLDEN GRAPES \$11

PROSCIUTTO + MOZZARELLA  
TOASTED CIABATTA + GRILLED EGGPLANT \$16

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## ENTREES

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#1 TUNA NICOISE  
FRENCH BEANS + SAFFRON AIOLI + BLACK OLIVES \$19  
CHARRED SKIRT STEAK  
YUKON MASHED + RED WINE SAUCE \$27  
GIANNONE CHICKEN BREAST  
WHITE CORN POLENTA + RAINBOW CARROTS \$24  
PANKO CRUSTED HADDOCK  
PURPLE POTATOES + BRUSSELS SPROUTS \$25  
GRILLED LAMB CHOPS  
EGGPLANT PUREE + ROASTED TOMATOES \$28  
GRILLED FILET MIGNON  
COW GRITS + SEASONAL VEGETABLES \$32  
PRIME NEW YORK SIRLOIN | 16OZ \$46

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