

BANCROFT AND CO THANKSGIVING

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

HERILOOM SQUASH + APPLE BISQUE
CRÈME FRAÎCHE + SAGE

HANDMADE PUMPKIN + RICOTTA RAVIOLI
BROWN BUTTER + FRIED KALE

JUMBO LUMP CRAB CAKE
WITH AVOCADO + CRISP PLANTAIN

LOCAL OYSTERS*
MIGNONETTE + COCKTAIL SAUCE

ICED TIGER SHRIMP COCKTAIL
RED + GREEN COCKTAIL SAUCE

BABY ROMAINE CAESAR SALAD*
WHITE ANCHOVIES, TREVISO + IMPORTED PARM

PETITE LETTUCE + HERB SALAD
BABY TOMATOES, AGED BALSAMIC + CUCUMBERS

BABY ICEBERG WEDGE + BERKSHIRE BLUE
BERKSHIRE BLUE + SMOKED BACON + CANDIED WALNUTS

ENTREES

ROASTED VERMONT TURKEY
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS

51

KUROBUTA PIG CHOP
TRUFFLED PARMESAN FLAN + ROASTED CIPOLLINI ONIONS

48

PANKO CRUSTED ATLANTIC HADDOCK
ROASTED POTATOES + FRENCH BEANS

51

COLORADO LAMB CHOPS
LEMON HUMMUS + MINTED YOGURT

51

CHARCOALED SALMON
FRENCH LENTILS + ROASTED HEIRLOOM CARROTS

47

SKIRT STEAK WITH CHARRED AVOCADO
SOFT GRITS + CHIPOTLE BUTTER

55

STEAKS

BLACK ANGUS FILET MIGNON* | 8OZ

PRIME NEW YORK SIRLOIN* | 16OZ

PRIME HANGER STEAK* | 8 OZ

28 DAY AGED PRIME RIB EYE* | 16OZ

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES

62

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.