

APPETIZERS



**JUMBO BLUEBERRY
LEMON MUFFIN** 6
TAHITIAN VANILLA CREAM
CHEESE GLAZE

MONKEY BREAD 8
WARM TOFFEE SAUCE

**BUTTERNUT SQUASH
SOUP** 8
ROASTED ANJOU PEAR, RED GRAPES,
BROWN BUTTER CROUTONS

LOBSTER BISQUE 12
SHRIMP, OVEN DRIED TOMATO,
FINE HERBS

ARTISAN CHEESE PLATE 15
TRIO OF HAND SELECTED CHEESES,
CROSTINI, PORT CHERRIES, MARCONA
ALMONDS

SIDES

CHICKEN FRIED BACON
8
HONEY, THYME, HOT SAUCE

TRUFFLE PARMESAN FRIES 8

DOUBLE CUT BACON 6
SUGAR CURED

FINGERLING HOME FRIES
5
PEPPERS, ONIONS SMOKED PIMENTO

GRILLED SAUSAGE 6
CHICKEN APPLE

MAC & CHEESE 8
TRUFFLE BRIOCHE, SMOKED GOUDA

CHILLED SEAFOOD



OYSTERS ON THE HALF SHELL MP
SEASONAL SELECTION, BLACK PEPPER MIGNONETTE AND
COCKTAIL SAUCE*

TUNA TARTARE 16
SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS,
SESSAME GINGER SOY VINAIGRETTE

SMOKED SALMON PLATTER 12
CAPERS, SUNGOLD TOMATO, RED ONION CRÈME FRAICHE,
GRILLED SOURDOUGH*

JUMBO SHRIMP COCKTAIL 18
CLASSIC COCKTAIL SAUCE, FRESH LEMON*

BRUNCH



COUNTRY BREAKFAST 14
SOFT CHIVE SCRAMBLED EGGS, SUGAR CURED SLAB BACON, HOME FRIES*

THREE EGG OMELET 16
WILD MUSHROOMS, GRUYERE CHEESE, GRILLED ASPARAGUS,
FINGERLING POTATOES

EGGS BENEDICT 15
COUNTRY HAM, POACHED EGGS, HOLLANDAISE SAUCE, ENGLISH MUFFIN*

AUTOGRAPH OMELET 16
BACON ONION JAM, GOAT CHEESE, OVEN DRIED TOMATOES, BABY SPINACH,
FINGERLING POTATOES

HUEVOS RANCHEROS 18
GRILLED SLICED FILET MIGNON, CORN TORTILLAS, QUESO FRESCO,
PICO DE GALLO, BLACK BEAN SALSA, SUNNY SIDE UP EGGS*

SMOKED SALMON BENEDICT 18
PERNOD SPINACH, POACHED EGGS, HOLLANDAISE SAUCE, ENGLISH MUFFIN

BRIOCHE FRENCH TOAST 14
CANDIED PECANS, PUMPKIN BUTTER, CREAM CHEESE ICING, WHIPPED CREAM

BELGIAN WAFFLE 14
BOURBON APPLE COMPOTE, GRANOLA, CREME ANGLAISE, MAPLE SYRUP

BREAKFAST BLT 15
FRIED EGG, AVOCADO SPREAD, APPLEWOOD SMOKED BACON, TOMATO,
CHIPOTLE AIOLI, HOME FRIES*

LUNCH

SPINACH & FRISEE SALAD 19
GRILLED CHICKEN, ANCIENT GRAINS, PORT CHERRIES, GOAT CHEESE, MARCONA ALMONDS, WALNUT VINAIGRETTE

CAESAR 15
ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING
ADD CHICKEN 6 SMOKED SALMON 7 SHRIMP 8

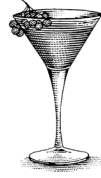
AUTOGRAPH WEDGE 19
SLICED FILET, BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING*

OPEN FACE CRAB MELT 18
SUPER LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE CHEESE, GRILLED SOURDOUGH

HALF POUND PRIME BURGER 19
CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND*
ADD FRIED EGG 2

STEAK FRITES 19
CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES*

BOOZY BRUNCH



SPARKLING COCKTAILS

- PROSECCO 14**
COL DI LUNA, VENETO, IT 2015
- MARTHA 11**
APEROL, APPLE CIDER, SPARKLING
- SALLY 11**
ST. GERMAINE, WHITE CRANBERRY, SPARKLING
- ABBY 11**
FRUITLAB GINGER, PEAR, SPARKLING
- BELLINI BOUQUET 40**
A SHARABLE SELECTION OF CHAMPAGNE COCKTAILS

CLASSICS

- BLOODY MARY, MIMOSA, SCREWDRIVER 10**
- RED/WHITE SANGRIA 10**
- DALY PAIR 12**
DEEP EDDY SWEET TEA
DEEP EDDY VODKA, PEAR, FIG, AGAVE
PALLINI LIMONCELLO, LEMON, ICED TEA
- AUTOGRAPH BLOODY MARY 12**
REVIVALIST DRAGONDANCE GIN, STRAW BOYS VODKA, VON HUMBOLDT'S TAMARIND, SRIRACHA BLEU CHEESE CELERY

JUICE/MOCKTAILS

- HOUSE PRESSED FLORIDA ORANGE JUICE 5**
- FIGGY PALMER 5**
ICED TEA, LEMONADE, FIG, PEAR, LEMON
- CARIBBEAN WINTER 5**
LEMONADE, SOURSOP, PINEAPPLE, CINNAMON, HONEY, SODA
- CANADIAN BREW 5**
POUR RICHARD'S COLD BREW, MAPLE, ROOT BEER

WINES BY THE GLASS



SPARKLING

- MOSCATO D' ASTI, CA FURLAN, IT
SPARKLING, STANFORD, BRUT, CA
- PROSECCO, COL DI LUNA, VENETO, IT 2016
CHAMPAGNE, VEUVE CLICQUOT, FR
CHAMPAGNE ROSE, VEUVE CLICQUOT, FR 2008

WHITES

- PINOT GRIGIO, CIELO, DELLE VENEZIE, VENETO, IT 2017
- PINOT GRIGIO, GIULIANO ROSATI, DELLE VENEZIE, VENETO, IT 2017
- SAUVIGNON BLANC, STONEBURN, MARLBOROUGH, NZ 2017
- SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CA 2017
- RIESLING, ST. ANTONIUS, KREUZNACHER KRONENBERG, GR 2016
- RIESLING, MONTINORE ESTATE, ALMOST-DRY, OR 2014/2015
- TORRONTES, SAN HUBERTO, LA RIOJA, AR 2017
- GRUNER VELTLINER, NIEDEROSTERREICH, AT 2017
- WHITE BLEND, E. GUIGAL, COTES DU RHONE, FR 2016
- CHARDONNAY, OAK VINEYARDS, CA 2017
- CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA 2016
- CHARDONNAY, LABOURE-ROI, RESERVE, FR 2017
- CHARDONNAY, TREFETHEN, OAK KNOLL, CA 2016

ROSE

- 9 ROSE, CÔTÉ MAS, COSTIERES DE NIMES, FR 2017 12

REDS

- 9 PINOT NOIR, RYDER ESTATE, CA 2016 11
- 25 PINOT NOIR, BOUCHARD AINE & FILS, BURGUNDY, FR 2016 12
- 25 PINOT NOIR, ETUDE "LYRIC," SANTA BARBARA, CA 2015 15
- PINOT NOIR, ILLAHE, WILLAMETTE VALLEY, OR 2017 20
- 9 SHIRAZ, SCHILD ESTATE, BAROSSA 2016 13
- 11 ZINFANDEL, MATANÉ, PRIMATIVO, PUGLIA, IT 2015 10
- 12 MALBEC, JUAN BENEGAS, MENDOZZA, AR 2017 13
- 16 SUPER TUSCAN, BRUNI "POGGIO D'ELSA, IT 2017 15
- 10 MONTEPULCIANO, NICODEMI MONTEPULCIANO D'ABRUZZO, IT 2016 10
- 13 CABERNET SAUVIGNON, HACIENDA, CA 2015 9
- 9 CABERNET BLEND, RYAN PATRICK "REDHEAD RED" WA 2016 11
- 11 CABERNET BLEND, PENNS WOODS "WHITE DOG RED", PA 2013 12
- 15 CABERNET SAUVIGNON, SEAN MINOR, PASO ROBLES, CA 2016 15
- 9 CABERNET BLEND, DUCKHORN "DECOY," SONOMA, CA 2016 20
- 11 MERLOT, MICHAEL POZZAN "DANTE," CA 2014 10
- 14 MERLOT BLEND, CHATEAU FONT-MERLET, BORDEAUX FR 2011 14
- 20 TEMPRANILLO, MONTANA, RIOJA, SP 2016 13

ASK ABOUT OUR PRIVATE PARTY OPTIONS FOR YOUR NEXT CELEBRATION

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE