

STARTERS

OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	18
ROASTED BEEF SALAD GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC VINAIGRETTE, ALMOND BUTTER CROSTINI	14
PRINCE EDWARD ISLAND MUSSELS ROASTED GARLIC, ROMA TOMATO, CHARDONNAY HERB BROTH	13
CAVATELLI & BURRATA WILD MUSHROOMS, SHERRY CREAM, SHAVED GRANA PADANO	14
BEEF CARPACCIO BABY ARUGULA, PARMESAN, CAPERS, PICKLED SHALLOTS, ROASTED GARLIC AIOLI, FINGERLING POTATO CHIPS*	15
RIGATONI VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26

CHARRED SPANISH OCTOPUS CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16
MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	17
BUTTERNUT SQUASH TOAST WHIPPED FRESH RICOTTA, ONION JAM, RED PEPPER FLAKE	13
LOBSTER FETTUCINE SHRIMP, TARRAGON, ENGLISH PEAS, DICED TOMATO, MEYER LEMON	18/34
YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*	16
SHORT RIB TOAST FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	15

CHILLED SEAFOOD PLATTER MP

CLASSIC COCKTAIL SAUCE, SHALLOT MIGNONETTE, FRESH LEMON*

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12
ANCIENT GRAIN SALAD BABY SPINACH, FRISEE, PORT CHERRIES, GOAT CHEESE, MARCONA ALMONDS, WALNUT VINAIGRETTE	13
BIBB SALAD ROASTED BUTTERNUT SQUASH, GRANNY SMITH APPLE, CANDIED WALNUTS, SHAVED CHEDDAR, APPLE BUTTER, WHITE BALSAMIC	13

BUTTERNUT SQUASH SOUP ROASTED ANJOU PEAR, RED GRAPES, BROWN BUTTER CROUTONS	8
CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12
AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	12

ENTREES

WHOLE ROASTED FREE RANGE CHICKEN 30

CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

PANKO CRUSTED VEAL MILANESE BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29
BERKSHIRE 14 OZ PORK CHOP ROASTED BRUSSELS SPROUTS, CRISPY PROSCIUTTO, APPLE FENNEL & ONION MARMALADE, SAGE BROWN BUTTER	32
CHARRED CAULIFLOWER STEAK GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM, MARCONA ALMONDS	22
BRAISED BEEF SHORT RIBS CELERY ROOT PUREE, ROASTED ROOT VEGETABLES, CRISPY POTATO, CABERNET DEMI GLACE	32
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, TRUFFLE PARMESAN FRIES	19
BALTIMORE CRAB CAKE WARM BACON POTATO SALAD, BREAD & BUTTER PICKLES, OLD BAY REMOULADE, FINE HERB SALAD	34

CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47
CIOPPINO SHRIMP, CLAMS, MUSSELS, WHITEFISH, TOMATO SAFFRON BROTH, FENNEL LEEK & POTATO, SAFFRON AIOLI, GRILLED SOURDOUGH	32
ICELANDIC COD ROASTED CAULIFLOWER, RAISIN PINE NUT AGRODOLCE, CAPERS, CAULIFLOWER PUREE, BROWN BUTTER	29
STEEL HEAD RIVER SALMON HARICOTS VERTS, HORSERADISH WHIPPED POTATO, PICKLED FENNEL SALAD, BEURRE ROUGE	29
STEAK FRITES CHAR GRILLED SLICED BEEF TENDERLOIN, GREEN PEPPERCORN SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES	30
SWORDFISH PUTTANESCA BABY SPINACH, ROASTED RED PEPPERS, SHAVED FENNEL & SHALLOT SLAW	32

FRENCH GREEN BEANS
LEMON SHALLOT BUTTER

BRUSSELS SPROUTS
DATES, BACON LARDONS,
SHALLOT BUTTER

SIDES 8

TRUFFLE PARMESAN FRIES

MAC & CHEESE
SMOKED GOUDA, TRUFFLE BRIOCHE CRUST

JUMBO ASPARAGUS
BEARNAISE AIOLI

ROASTED AUTUMN VEGETABLES
CARROTS, PARSNIPS, TURNIPS,
AGED BALSAMIC

*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

DINNER 9.21.18