

MOCKTAILS

WATERADE 5
LEMONADE, WATERMELON, AGAVE,
LEMON, SODA

PEACHES & TEA 5
ICED TEA, PEACH,
HONEY, LIME

OFF THE RAZZLE 5
ICED TEA, RASPBERRY, LEMONADE,
AGAVE, LEMON, FRESH MINT

APPETIZERS



CHILLED GAZPACHO 9
SUN GOLD TOMATOES, CUCUMBERS, BASIL

LOBSTER BISQUE 10
SHRIMP, OVEN DRIED TOMATO, FINE HERBS

OYSTERS ON THE HALF SHELL MP
SEASONAL SELECTION OF RAW OYSTERS, WITH
A BLACK PEPPER MIGNONETTE AND COCKTAIL
SAUCE

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

BURRATA 13
FARM STAND ARUGULA, BASIL PESTO, OVEN DRIED
TOMATOES, BARREL AGED BALSAMIC

**BLACKENED JAIL ISLAND
SALMON TACOS 8**
PICO DE GALLO, PICKLED RED ONION, CILANTRO
JALAPEÑO CRÈME FRAICHE

**THREE CHEESE WILD MUSHROOM
SPRING ROLL 8**
TRUFFLE BLACK PEPPER MAYO

NEW ENGLAND SEAFOOD ROLL 13
GRILLED SHRIMP, LUMP CRAB MEAT TOMATO
CONFETTI, BUTTERED POTATO ROLL

YELLOW FIN TUNA CRUDO 12
CHORIZO, PICO DE GALLO, SAFFRON CREMA

HAND CUT FRIES 7
TRUFFLE SALT, PARMESAN

ENTREE SALADS



JAIL ISLAND SALMON 19
BOSTON BIBB LETTUCE, BULGARIAN MARINATED
FETA, TOMATO, RED ONION, CUCUMBER CITRUS
HERB VINAIGRETTE

SIGNATURE WALDORF 15
GRILLED CHICKEN, APPLES, GRAPES, CANDIED
WALNUTS, GOAT CHEESE, ROMAINE, CRAISINS,
CRISPY SHALLOTS, JALAPEÑO LIME DRESSING

CATALAN CAESAR 17
GRILLED SHRIMP, ROMAINE HEARTS, CHORIZO
SAUSAGE, SHAVED MANCHEGO CHEESE,
GARLIC CROUSTADES, CAESAR DRESSING

AUTOGRAPH STEAK WEDGE 18
GRILLED SLICED FILET MIGNON, BABY ICEBERG
LETTUCE, BACON, CRISPY SHALLOTS,
TOMATOES, GORGONZOLA DRESSING

AUTOGRAPH OMELET 15
BACON ONION JAM, GOAT CHEESE,
OVEN DRIED TOMATOES, BABY SPINACH,
FINGERLING POTATO HOME FRIES

SANDWICHES



SERVED WITH HOUSE MADE
CHIPS AND ORGANIC GREENS

AUTOGRAPH CUBANO 15
SLOW ROASTED PULLED PORK, GRUYERE CHEESE,
TASSO HAM, 4TH STREET PICKLES, CHERRY CREOLE
MOSTARDA, CIABATTA

OPEN FACE CRAB MELT 17
SUPER LUMP CRABMEAT, BEEFSTEAK TOMATOES,
GRUYERE CHEESE, GRILLED SOURDOUGH

ZINFANDEL BRAISED SHORT RIBS 15
CAVE AGED CHEDDAR, ROASTED POBLANO,
HORSERADISH CREAM, TUSCAN BREAD

BLACKENED MAHI MAHI 16
AVOCADO SOFRITO SALSA, CHARRED TOMATO,
BOSTON LETTUCE, ESPELETTE AIOLI,
BRIOCHE BUN

CHICKEN MILANESE WRAP 15
PANKO CRUSTED BASIL PESTO CHICKEN, HEIRLOOM
TOMATOES, APPLE WOOD SMOKED BACON,
ROASTED GARLIC AIOLI

HALF POUND PRIME BURGER 15
CHEDDAR CHEESE, BEEFSTEAK TOMATOES,
CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND
ADD FRIED EGG - 2 BACON - 2 - SUB FRIES - 2

LUNCHTIME PRIX FIXE



SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
EITHER CHILLED GAZPACHO OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA,
ROASTED GARLIC

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

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

LUNCH 061017