

APPETIZERS

Chilled Gazpacho 15
seasonal tomato,
cucumber, & pepper (d,g,n)

Caesar Salad 17
baby romaine, parmesan,
baguette croutons (d,g)

Market Fruit 14
mint, sweet syrup

Autograph Wedge 15
bacon, tomato,
crumbled blue,
blue cheese dressing (d)

Lobster Bisque 18
shrimp,
oven dried tomatoes (d,s)

Steak Tartare 19
flat iron, parsley,
quail yolk, crostini (g)

Compressed Watermelon 16
lavender, whipped
stracciatella, preserved lemon (d)

Burrata 18
citrus variations, poppy seed
vinaigrette, marcona almonds (d,n)

PASTRIES

Freshly Baked Breads
& Pastries Basket
24

Pain Au Chocolate 6

Blueberry Scone 7

Croissant 4

Breakfast Bread 9

Cheese Danish 7

CLASSICS

Omelette 18
caramelized onion, bacon,
roasted tomatoes, goats cheese,
spinach (d,g)

Eggs Benedict 19
english muffin, canadian
bacon, hollandaise, home fries (d,g)

Short Rib Hash 21
spinach, peppers, onions,
sunny side up eggs (g)

Eggs Norwegian 31
scrambled eggs, smoked salmon,
hollandaise, croissant (d,g)

Country Breakfast 19
truffled scrambled eggs,
bacon, sausage,
home fries (d,g)

Belgium Waffles 18
warm berries,
whipped cream (d,g)

Avocado Toast 19
heirloom tomato, basil
(d,g)

Eggs in Purgatory 21
baked eggs, spiced
tomato ragout (d,g)

ENTREES

Tuna Niçoise Salad 34
oven dried tomato, olive,
hard cooked egg, haricots verts,
potato, dijon dressing

Crab Louie Salad 34
avocado, roasted tomatoes,
iceberg, louie dressing (d,s)

Moules Frites 25
allagash white,
truffled parmesan fries (d,g,s)

Seared Branzino 44
mint labneh, shaved fennel,
citrus, olives, spiced cashews (d,n)

Impossible Burger 25
impossible burger, gruyère,
caramelized onion,
peppercorn aioli (d,g)

Ribeye Steak Frites 59
12 ounce, red wine butter,
truffled parmesan fries (d,g)

Autograph Burger 25
gruyère, caramelized onion,
peppercorn aioli (d,g)

Filet Au Poivre 57
8 ounce, green peppercorns,
red watercress (d)

SIDES

Bacon 10
Breakfast Potatoes 12
Lobster Mac & Cheese 19
(d,g,s)

Truffled Fries 12
Breakfast Sausage 10
Mac & Cheese 13

RAW BAR

Yellowtail Crudo 20
mango, aleppo pepper,
leche de tigre, hibiscus flower

Tuna Tartare 21
yuzu, compressed cucumber,
lime yogurt, pickled jalapeno,
olives, wonton crisps (d,g)*

Shrimp Cocktail 28 (s)
East Coast Oysters 22 (s)
West Coast Oysters 24 (s)
Oyster Sampler 25 (s)

COCKTAILS

Bacon Mary 13
bacon infused gin,vodka, tomato

The Mulligan 13
bourbon honey simple,
lemon, lemonade

Bellini Bouquet 49
selection of st. germain,
peach, aperol-apple to share

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

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more. 3% credit card surcharge is applied to all checks, unless using debit cards or cash.

Brunch 9.09