

APPETIZERS

Parker House Dinner Rolls <i>whipped goat cheese, oven roasted tomatoes (d,g)</i>	12
Chilled Gazpacho <i>seasonal tomato, cucumber, & pepper (d,g,n)</i>	15
Lobster Bisque <i>shrimp, oven dried tomato (d,s)</i>	17
Caesar Salad <i>baby romaine, parmesan, baguette croutons (d,g)</i>	17
Steak Tartare <i>flat iron, parsley, quail yolk, crostini (g)*</i>	19
Burrata <i>citrus variations, poppy seed vinaigrette, marcona almonds (d,n)</i>	18
Calamari <i>red pepper aioli, charred lemon (g,d,s)</i>	20
Compressed Watermelon Salad <i>lavender, whipped stracciatella, preserved lemon (d)</i>	16
Artisanal Cheese Plate <i>selection of cheeses & accoutrements (d,g,n)</i>	19
Autograph Wedge <i>bacon, tomato, crumbled blue, blue cheese dressing (d)</i>	15
Heirloom Tomato Carpaccio <i>tomatoes, fried capers, basil pesto, aged balsamic (d,g,n)</i>	16

RAW BAR

Yellowtail Crudo 20 <i>tigre de leche, mango, aleppo pepper, hibiscus flower</i>
Tuna Tartare 20 <i>yuzu, compressed cucumber, lime yogurt, pickled jalapeno, olives (d,g)*</i>

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

ENTREES

Seared Branzino 42 <i>mint labneh, shaved fennel, citrus, olives, spiced cashews (d,n)</i>	Roasted Chicken 32 <i>caulilini, crisp polenta, nduja butter (d,g)</i>	Moules Frites 25 <i>allagash white, truffled parmesan fries (d,g,s)</i>
Alaskan Halibut 49 <i>vadouvan butter, graffiti eggplant, cucumber raita, fried shallot (d,g)</i>	Wild Mushroom Risotto 25 <i>king oyster mushrooms, parmesan (d)</i>	Veal Milanese 45 <i>arugula, tomato, parmesan, basil pesto (d,g,n)</i>
Beef Bourguignon 49 <i>potato puree, carrot, pearl onion, red wine (d)</i>	Seared Salmon 35 <i>summer squash, leeks, salmon roe, verjus beurre blanc* (d)</i>	Ribeye Steak Frites 59 <i>12 ounce, red wine butter, truffled parmesan fries (d,g)</i>
Filet Au Poivre 57 <i>8 ounce, green peppercorns, red watercress (d)</i>	Crab Louie Salad 32 <i>avocado, roasted tomatoes, iceberg, louie dressing (d,s)</i>	Lobster Cavatelli 69 <i>english peas, sambuca, basil, calabrian chili (d,g,s)</i>
Autograph Burger 25 <i>gruyère, caramelized onion, peppercorn aioli (d,g)</i>	Tuna Niçoise Salad 32 <i>oven dried tomato, olive, hard cooked egg, haricots verts, potato, dijon dressing</i>	Impossible Burger 25 <i>gruyère, caramelized onion, peppercorn aioli (d,g)</i>

SPECIALS

FRIDAY Lobster Thermidor 60 <i>mornay sauce, grilled asparagus (d,g,s)</i>	SATURDAY 14 oz New York Strip 58 <i>blue cheese butter, caramelized onion, red wine demi-glace (d)</i>	SUNDAY Sunday Gravy 28 <i>veal ricotta meatballs, hot italian sausage, marinara, spaghetti, parmesan (d,g)</i>
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SIDES

Grilled Asparagus 12 (d,g)	Mac & Cheese 11 (d,g)	Sweet Potato Fries 12 (g)
Truffled French Fries 11 (d,g)	Lobster Mac & Cheese 19 (d,g,s)	Sautéed Mushrooms 13

*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.