

APPETIZERS

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

*Add chicken breast +9, shrimp +12, salmon +14,
flat iron steak +15

RAW BAR

Yellowtail Crudo	20
leche de tigre, mango, aleppo pepper, hibiscus flower	
Tuna Tartare	21
yuzu, compressed cucumber, lime yogurt, pickled jalapeno, olives (d,g)*	
Shrimp Cocktail	28 (s)
East Coast Oysters	22 (s)
West Coast Oysters	24 (s)
Oyster Sampler	25 (s)

SALADS & SANDWICHES

Tuna Niçoise Salad	34	Omelette	18
oven dried tomato, olive, hard cooked egg, haricots verts, potato, dijon dressing		caramelized onion, bacon, roasted tomatoes, goat cheese, spinach, home fries (d,g)	
Little Gem & Chicken	24	Baby Kale & Shrimp	29
shaved asparagus, hard cooked egg, croutons, buttermilk ranch dressing (d,g)		shaved fennel, beets, pine nuts, ricotta, blood orange vinaigrette (d,n,s)	
Green Goddess Sandwich	19	Grilled Cheese	19
fresh mozzarella, cucumber, avocado, tomato, multigrain bread (d,g)		chef's daily sandwich, tomato soup (d,g)	
Crab Louie Salad	34	Blackened Salmon Tacos	18
avocado, roasted tomatoes, iceberg, louie dressing (d,s)		pico de gallo, smashed avocado, pickles shallots, lime, corn tortilla	

ENTREES

Impossible Burger	25	Seared Salmon	35
gruyère, caramelized onion, peppercorn aioli (d,g)		summer squash, leeks, salmon roe, verjus beurre blanc* (d)	
Chicken Milanese	28	Moules Frites	25
arugula, tomato, parmesan, basil pesto (d,g)		allagash white, truffled parmesan fries (d,g,s)	
Seared Branzino	44	Autograph Burger	25*
mint labneh, shaved fennel, citrus, olives, spiced cashews (d,n)		gruyère, caramelized onion, peppercorn aioli (d,g)	
Filet Au Poivre	57	Ribeye Steak Frites	59
8 ounce, green peppercorns, red watercress (d)		12 ounce, red wine butter, truffled parmesan fries (d,g)	

*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.