

APPETIZERS

Soup Du Jour	15
chef's inspired, fresh soup of the day (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, toasted baguette (g)*	
Burrata	18
citrus variations, poppy seed vinaigrette, marcona almonds (d,n)	
Oven Baked Brie	22
black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (d,g,n)	
Artisanal Cheese Plate	19
selection of cheeses & accoutrements (g,d,n)	
Autograph Wedge	16
bacon, tomato, crumbled blue cheese, blue cheese dressing (d)	
Chicory Salad	18
poached pears, toasted hazelnuts, gorgonzola, fig balsamic (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
brioche melba, chili oil, lemon aioli, pickled scallion (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	Crab Louie Salad 34
olives, haricots verts, egg, potatoes, avocado, tomato, dijon dressing	jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)
Little Gem & Chicken 24	Omelette 18
shaved asparagus, hard cooked egg, croutons, buttermilk ranch dressing (d,g)	caramelized onion, bacon, roasted tomatoes, goat cheese, spinach, home fries (d,g)
Green Goddess Sandwich 19	Baby Kale & Shrimp 29
fresh mozzarella, cucumber, avocado spread, heirloom tomato, sourdough bread, mixed greens (d,g)	shaved fennel, beets, pine nuts, ricotta, blood orange vinaigrette (d,n,s)
Grilled Cheese 19	Blackened Salmon Tacos 18
chef's daily sandwich, tomato soup (d,g)	pico de gallo, smashed avocado, pickles shallots, lime, corn tortilla (d,g)

ENTREES

Chicken Milanese 28	Seared Salmon 35
arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)	black pepper crust, honey roasted baby carrot, crisp sunchoke, dijon crème, fresh dill* (d,g)
Impossible Burger 25	Moules Frites 25
gruyère, caramelized onion, peppercorn aioli (d,g)	allagash white, aromatics, lemon butter (d,g,s)
Seared Branzino 44	Autograph Burger 25*
chilled couscous, sauce vierge, chermoula, aged balsamic (d,g)	gruyère, caramelized onion, garlic peppercorn aioli, arugula, brioche bun truffled parmesan fries (d,g)
Filet Au Poivre 57	Ribeye Steak Frites 59
green peppercorns, red watercress (d)	red wine butter, truffled parmesan fries (d,g)

SIDES

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