

APPETIZERS

Soup Du Jour <i>chef's inspired, fresh soup of the day (d,g,n)</i>	15
Lobster Bisque <i>shrimp, oven dried tomatoes (d,s)</i>	18
Caesar Salad <i>baby romaine, parmesan, baguette croutons (d,g)</i>	17
Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (g)*</i>	19
Burrata <i>citrus variations, poppy seed vinaigrette, marcona almonds (d,n)</i>	18
Oven Baked Brie <i>black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (d,g,n)</i>	22
Artisanal Cheese Plate <i>selection of cheeses & accoutrements (g,d,n)</i>	19
Autograph Wedge <i>bacon, tomato, crumbled blue cheese, blue cheese dressing (d)</i>	16
Chicory Salad <i>poached pears, toasted hazelnuts, gorgonzola, fig balsamic (d,n)</i>	18
<i>*add chicken breast +9, shrimp +12, salmon +14, flat iron steak +15</i>	

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

ENTREES

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

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.