

FIRST COURSES

PARKER HOUSE DINNER ROLLS WHIPPED SALTED BUTTER (D,G)	6	CRAB CAKE BROWN SUGAR & BACON VINAIGRETTE, CABBAGE SLAW (D,G,S)	18
BURRATA SALT ROASTED BLACK MISSION FIGS, HONEY, PISTACHIO (D,N)	16	PRINCE EDWARD ISLAND MUSSELS WHITE WINE, GARLIC, SHALLOTS, BUTTER, GRILLED SOURDOUGH (D,G,S)	12
THICK CUT BACON VANILLA SALT, BOURBON MAPLE GLAZE, PICKLED ONION	12	JUMBO SHRIMP COCKTAIL COCKTAIL SAUCE, FRESH LEMON* (S)	17
YELLOWFIN TUNA TARTARE AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	16	HOUSE MADE PAPPARDELLE SHORT RIB CREAM, MUSHROOMS, OVEN DRIED TOMATOES, PARMESAN (D,G)	16/32
OYSTERS ON THE HALF SHELL SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	MP		

SOUP AND SALAD

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO (D,S)	12	CLASSIC CAESAR SALAD SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN (D,G)	12
BUTTERNUT SQUASH SOUP PICKLED GRANNY SMITH APPLES (D)	11	AUTOGRAPH WEDGE ICEBERG, BACON, CRISP SHALLOTS, BLUE CHEESE DRESSING (D,G)	13
TUSCAN KALE SALAD DELICATA SQUASH, POMEGRANATE, PEPITAS, BLUE CHEESE, BALSAMIC DRESSING (D,N)	12		

ENTREES

VEAL MILANESE HEIRLOOM TOMATOES, LEMON CAPER REMOULADE (D,G)	29	8 OZ FILET MIGNON SAUCE DIANE, WATERCRESS* (D)	44
SALMON BELUGA LENTILS, BEET GASTRIQUE, BLOOD ORANGE, FRISEE (D)	29	14 OZ NEW YORK STRIP HEIRLOOM CARROTS, HORSERADISH CREAM* (D)	48
CRAB MELT OVEN ROASTED TOMATOES, CAPERS, OLIVES, LEMON, SOURDOUGH, GRUYERE, FIELD GREENS SALAD (D,G,S)	24	DAYBOAT SCALLOPS PARMESAN GRITS, TOASTED HAZELNUTS, BROWN BUTTER, CHIVE (D,S)	39
STEAK FRITES 12 OZ BONELESS RIBEYE, ARUGULA, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)	44	CHILEAN SEA BASS BLACK RICE, SWEET & SOUR PEPPERS, OREGANO (D)	48
BRAISED BEEF SHORT RIBS CARAMELIZED SHALLOTS, SPINACH, FINGERLING POTATOES, CABERNET SAUCE (D,G)	39	SEARED TUNA CELERY ROOT PUREE, CRISP BRUSSELS SPROUTS, GRANNY SMITH APPLES	36
HALF ROASTED CHICKEN ROASTED FINGERLING POTATOES, HARICOTS VERTS (D)	30	10 OZ PRIME BURGER AGED CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CARAMELIZED ONIONS* (D,G)	21
TURKEY CLUB BACON, CHIPOTLE THOUSAND ISLAND, AGED CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE (D,G)	18	THE IMPOSSIBLE AUTOGRAPH PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	20

SIDES 10

BROCCOLI RABE, HOT PEPPERS	ROASTED MUSHROOMS	MAC & CHEESE (D,G)
TRUFFLE PARMESAN FRIES (D,G)	LOBSTER MAC & CHEESE +6 (D,G,S)	SWEET POTATO FRIES (G)

DESSERTS 12

CRÈME BRÛLÉE	SIGNATURE SUNDAE VANILLA AND DULCE DE LECHE ICE CREAMS, CHOCOLATE BROWNIES, BERRIES, PEANUT BUTTER SHORTBREAD (D,G,N)	OLIVE OIL CAKE
CHOCOLATE TART		APPLE PIE BREAD PUDDING

Due to limited seating and restricted capacity, we kindly request guests are conscientious of their dining time. Thank you for your understanding.

*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

ALL DAY 9.30.20