

## STARTERS

Lobster Bisque <i>shrimp, oven dried tomato (d,s)</i>	17	Yellowfin Tuna Tartare <i>avocado, sesame ginger vinaigrette (d,g)*</i>	20
Butternut Squash Soup <i>spiced pumpkin seeds (d)</i>	14	Caesar Salad <i>sourdough croutons, shaved parmesan (d,g)</i>	13
Whipped Ricotta <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	18	Chicory Salad <i>vanilla bourbon pears, walnuts, goat cheese, date vinaigrette (d,n)</i>	15
Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (d,g)*</i>	19	Autograph Wedge <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i>	14
Oysters on the Half Shell <i>shallot mignonette, cocktail sauce (s)*</i>	MP		
Colossal Shrimp Cocktail <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>	28		
Thick Cut Bacon <i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i>	19		

### SALAD ADDITIONS

Chicken Breast	+10
Salmon	+14
Shrimp	+14
Flat Iron Steak	+14
Bacon Crumble	+2

## ENTREES

Grilled Cheese & Tomato Soup <i>chef's daily sandwich, tomato soup (d,g)</i>	18	Spring Greens & Salmon <i>fresh dill &amp; mint, cucumber, red onion, avocado, poppy seed vinaigrette</i>	29
Fried Chicken Sandwich <i>b&amp;b pickles, kewpie mayo, martin's potato bun (d,g)</i>	18	Arugula & Steak <i>charred corn, heirloom cherry tomato, feta cheese, lemon vinaigrette (d)</i>	29
Green Goddess Sandwich <i>fresh mozzarella, cucumber, avocado spread, heirloom tomato, wheat bread, mixed greens (d,g)</i>	19	The Impossible Autograph <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>	25
Autograph Omelette <i>oven-dried tomato, goat cheese, bacon, spinach, onion, home fries (d,g)</i>	16	Chicken Milanese <i>oven roasted tomatoes, arugula, red onion, basil pesto, shaved parmesan (d,g,n)</i>	28
Maine Lobster Roll <i>lemon aioli, split top brioche bun, coleslaw, kettle chips (d,g,s)</i>	35	Blackened Salmon Tacos <i>pico de gallo, guacamole, shredded lettuce, pickled shallots, lime*</i>	18
Cavatelli <i>beef short rib, mushroom cream, sherry, parmesan (d,g)</i>	14/28	8 oz Dry Aged Burger <i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula (d,g)*</i>	25
Baby Kale & Shrimp <i>shaved fennel, beets, pine nuts, ricotta cheese, blood orange vinaigrette (d,n,s)</i>	29	Kobe Beef Hot Dog <i>caramelized onion jam, brioche bun, coleslaw, truffled french fries (d,g)</i>	20
Little Gem & Chicken <i>shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing (d,g)</i>	24		

## SIDES

Grilled Asparagus 12 <i>(d)</i>	Lobster Mac & Cheese 17 <i>(d,g,s)</i>	Roasted Mushrooms 13
Sweet Potato Fries 12 (g)	Mac & Cheese 11 (d,g)	Truffle Parmesan Fries 11 <i>(d,g)</i>

\*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  
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash