

STARTERS

Lobster Bisque	17	Oysters on the Half Shell	MP	Yellowfin Tuna Tartare	20
<i>shrimp, oven dried tomato (d,s)</i>		<i>shallot mignonette, cocktail sauce (s)*</i>		<i>avocado, sesame ginger vinaigrette (d,g)*</i>	
Butternut Squash Soup	14	Thick Cut Bacon	19	Steak Tartare	19
<i>maple syrup, curry pumpkin seeds (d)</i>		<i>maple & soy glazed, vanilla sugar, pickled red onions</i>		<i>flat iron, parsley, quail yolk, toasted baguette (d,g)*</i>	
Burrata	17	Colossal Shrimp Cocktail	28		
<i>roasted grapes, cinnamon pistachio, toasted sourdough (d,g,n)</i>		<i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>			

MARKET SALADS 15

Salad Greens - SELECT ONE

romaine hearts, arugula, spinach, baby kale, spring mix, iceberg

Salad Toppings - SELECT UP TO FIVE

grape tomatoes, greek olives, shaved red onions, chick peas, corn, roasted red peppers, hard cooked egg cous cous, cucumber, black beans, roasted mushrooms, sourdough croutons (g)

Cheese - SELECT ONE

greek feta (d), aged cheddar (d), goat cheese (d), shaved parmesan (d), blue cheese (d), fresh mozzarella (d)

Dressing - SELECT ONE

caesar (d), blue cheese (d), ranch (d), chipotle 1000 island (d), balsamic vinaigrette, sesame ginger (n), lemon vinaigrette, oil & vinegar

Add Proteins

crumbled bacon +2, grilled salmon +14, shredded chicken +6, tuna tartar +9, grilled shrimp +14, seared flat iron +14

ENTREES

Classic Steak Frites	42	Blackened Salmon Tacos	18
<i>8 oz filet mignon tail, watercress, bearnaise aioli, red wine butter, truffle fries (d,g)*</i>		<i>pico de gallo, guacamole, shredded lettuce, pickled shallots, lime (d)*</i>	
Green Goddess Sandwich	19	8 oz Dry Aged Burger	25
<i>fresh mozzarella, cucumber, avocado spread, heirloom tomato, wheat bread, mixed greens (d,g)</i>		<i>gruyère cheese, caramelized onions, garlic & cracked peppercorn aioli, arugula, parker house roll (d,g)*</i>	
Autograph Omelette	16	Open Faced Short Rib Sandwich	22
<i>bacon, spinach, tomato, goat cheese, caramelized onion (d,g)</i>		<i>horseradish cream, aged cheddar, mushrooms, onions, spring salad (d,g)</i>	
Soup & Salmon	32	Chicken Parm Sandwich	17
<i>heirloom tomato chutney, choice of soup* (d,g)</i>		<i>seeded hoagie roll, marinara, parmesan, truffled fries (d,g)</i>	
The Impossible Autograph	25	Grilled Cheese & Soup	18
<i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>		<i>chef's daily sandwich, choice of soup (d,g)</i>	

POWER LUNCH 30

select one first course

Classic Caesar Salad	
<i>sourdough croutons, shaved parmesan</i>	
Butternut Squash Soup	
<i>maple syrup, curry pumpkin seeds (d)</i>	
Burrata	
<i>roasted grapes, cinnamon pistachio, toasted sourdough (d,g,n)</i>	
<i>select one entree</i>	
Mussels	
<i>allagash white, aromatics, lemon butter (d,g,s)*</i>	
French Dip	
<i>shaved ribeye, swiss cheese, au jus, seeded roll, utz potato chips (d,g)</i>	
Grilled Chicken Paillard	
<i>arugula, parmesan, charred lemon (d)</i>	

SIDES

Roasted Sweet Potato	(d,n)	Lobster Mac & Cheese		Roasted Mushrooms	13
10		(d,g,s)	17	Truffle Parmesan Fries	
Sweet Potato Fries	(g)	Mac & Cheese	(d,g)	11	
12		11			

***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 processing fee is applied to all checks, unless using debit cards or cash