

STARTERS

Lobster Bisque <i>shrimp, oven dried tomato (d,s)</i>	17	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>	Yellowfin Tuna Tartare <i>avocado, sesame ginger vinaigrette (d,g)*</i>	20
Chilled Gazpacho <i>cilantro, extra virgin olive oil</i>	14	Thick Cut Bacon <i>maple & soy glazed, vanilla sugar, pickled red onions</i>	Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (d,g)*</i>	19
Burrata <i>port wine cherries, cinnamon pistachios, sourdough (d,g,n)</i>	17	Colossal Shrimp Cocktail <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>		28

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

POWER LUNCH 30

select one first course

Classic Caesar Salad <i>sourdough croutons, shaved parmesan</i>
Chilled Gazpacho <i>cilantro, extra virgin olive oil</i>
Burrata <i>port wine cherries, cinnamon pistachios, 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

Grilled Summer Squash	10	Lobster Mac & Cheese <i>(d,g,s)</i>	17	Roasted Mushrooms	13
Sweet Potato Fries (g)	12	Mac & Cheese (d,g)	11	Truffle Parmesan Fries <i>(d,g)</i>	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

