MOCKTAILS

WATERADE 5 LEMONADE, WATERMELON, AGAVE, LEMON, SODA PEACHES & TEA 5
ICED TEA, PEACH,
HONEY, LIME

OFF THE RAZZLE 5
ICED TEA, RASPBERRY, LEMONADE,
AGAVE, LEMON, FRESH MINT

APPETIZERS



CHILLED GAZPACHO	9	Blackened Jail Island	
Sun Gold Tomatoes, Cucumbers, Basil	J	Salmon Tacos	8
I D		Pico De Gallo, Pickled red Onion, Cilantro	
OBSTER BISQUE 10 RIMP, OVEN DRIED TOMATO, FINE HERBS	10	Jalapeño Crème Fraiche	
Oysters on the Half Shell	MP	THREE CHEESE WILD MUSHROOM	1
Seasonal Selection of Raw Oysters, with a Black Pepper Mignonette and Cocktail		SPRING ROLL	8
		Truffle Black Pepper Mayo	
Sauce		Mary Ever typ Catholog Dorr	10
Caroner Caracon Dragger	10	New England Seafood Roll	13
SMOKED SALMON PLATTER	12	Grilled Shrimp, Lump Crab Meat Tomato	
Capers, Sungold Tomato, Red Onion		Confetti, Buttered Potato Roll	
Crème Fraiche, Grilled Sourdough		YELLOW FIN TUNA CRUDO	12
Puppaga	13		14
BURRATA		Chorizo, Pico De Gallo, Saffron Crema	
Farm Stand Arugula, Basil Pesto, Oven Dried		HAND CUT FRIES	-
Tomatoes, Barrel Aged Balsamic		TIMED GOT TRIES	

ENTREE SALADS



JAIL ISLAND SALMON 19
BOSTON BIBB LETTUCE, BULGARIAN MARINATED
FETA, TOMATO, RED ONION, CUCUMBER CITRUS
HERB VINAIGRETTE

SIGNATURE WALDORF
GRILLED CHICKEN, APPLES, GRAPES, CANDIED
WALNUTS, GOAT CHEESE, ROMAINE, CRAISINS,
CRISPY SHALLOTS, JALAPEÑO LIME DRESSING

CATALAN CAESAR

GRILLED SHRIMP, ROMAINE HEARTS, CHORIZO
SAUSAGE, SHAVED MANCHEGO CHEESE,
GARLIC CROUSTADES, CAESAR DRESSING

AUTOGRAPH STEAK WEDGE 18
GRILLED SLICED FILET MIGNON, BABY ICEBERG
LETTUCE, BACON, CRISPY SHALLOTS,
TOMATOES, GORGONZOLA DRESSING

AUTOGRAPH OMELET

BACON ONION JAM, GOAT CHEESE,

OVEN DRIED TOMATOES, BABY SPINACH,

FINGERLING POTATO HOME FRIES

SANDWICHES

TRUFFLE SALT. PARMESAN



SERVED WITH HOUSE MADE CHIPS AND ORGANIC GREENS

AUTOGRAPH CUBANO 15
SLOW ROASTED PULLED PORK, GRUYERE CHEESE,
TASSO HAM, 4TH STREET PICKLES, CHERRY CREOLE
MOSTARDA, CIABATTA

OPEN FACE CRAB MELT 17
SUPER LUMP CRABMEAT, BEEFSTEAK TOMATOES,
GRUYERE CHEESE, GRILLED SOURDOUGH

ZINFANDEL BRAISED SHORT RIBS 15
CAVE AGED CHEDDAR, ROASTED POBLANO,
HORSERADISH CREAM, TUSCAN BREAD

BLACKENED MAHI MAHI 16

AVOCADO SOFRITO SALSA, CHARRED TOMATO,
BOSTON LETTUCE, ESPELETTE AIOLI,
BRIOCHE BUN

PESTO CHICKEN WRAP 15
GRILLED CHICKEN, HEIRLOOM TOMATOES, APPLE
WOOD SMOKED BACON, ROASTED GARLIC AIOLI

HALF POUND PRIME BURGER

CHEDDAR CHEESE, BEEFSTEAK TOMATOES,
CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND

ADD FRIED EGG - 2 BACON - 2 - SUB FRIES - 2



SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
EITHER CHILLED GAZPACHO OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA,
ROASTED GARLIC