

MOCKTAILS

FIGGY PALMER 5
ICED TEA, LEMONADE,
PEAR, FIG, LEMON

CARIBBEAN WINTER 5
LEMONADE, SOURSOP, HONEY,
PINEAPPLE, CINNAMON, SODA

CANADIAN BREW 5
POUR RICHARD'S COLD BREW,
MAPLE, ROOT BEER

APPETIZERS

BUTTERNUT SQUASH SOUP ROASTED ANJOU PEAR, RED GRAPES, BROWN BUTTER CROUTONS	10		YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*	16
LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12		SPICY THAI SHRIMP NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY, LEMONGRASS AIOLI	15
SOUP OF THE DAY CHEF'S SEASONAL SELECTION	8		BIBB SALAD ROASTED BUTTERNUT SQUASH, GRANNY SMITH APPLE, CANDIED WALNUTS, SHAVED CHEDDAR, APPLE BUTTER, WHITE BALSAMIC	13
SACON WRAPPED DATES BLUE CHEESE, ALMONDS	10		ROASTED BEET SALAD GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC, ALMOND BUTTER CROSTINI	13
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	17		CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12
ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	18		ADD PROTEIN TO ANY SALAD GRILLED CHICKEN 6 SLICED FILET 12 SHRIMP 8	
CHARRED SPANISH OCTOPUS PRESERVED LEMON, PARSLEY, CHILI OIL, SMOKED PAPRIKA AIOLI	18			

SANDWICHES & ENTREES

AUTOGRAPH OMELET BACON ONION JAM, GOAT CHEESE, OVEN DRIED TOMATOES, BABY SPINACH, FINGERLING POTATO HOME FRIES	15		OPEN FACE CRAB MELT LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE CHEESE, GRILLED SOURDOUGH, BABY GREENS	17
STEEL RIVER SALMON WARM BACON FINGERLING POTATO SALAD, FRENCH GREEN BEANS, LEMON CAPER REMOULADE	20		TUNA NICOISE SPANISH ALBACORE TUNA SALAD, DEVILED EGG, FRENCH GREEN BEANS, ROASTED RED PEPPERS, NICOISE OLIVES, BABY LETTUCE, DIJON VINAIGRETTE	17
AUTOGRAPH WEDGE SLICED FILET, BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	19		STEAK FRITES CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES	19
BREAKFAST B.L.T. FRIED EGG, AVOCADO, TOMATO, APPLEWOOD SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES*	15		CHICKEN MILANESE BURRATA, BASIL PESTO, TOMATO ARUGULA SALAD, SHAVED PARMESAN	18
MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	17		HALF POUND PRIME BURGER CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES, CAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, TRUFFLE PARMESAN FRIES ADD FRIED EGG 2	19
FRENCH DIP DEMI BAGUETTE, GRUYERE, BLACK TRUFFLE MAYO, SHALLOT BROTH, HOUSE FRIES	18			

LUNCH COMBOS



SELECT ONE SERVED WITH SIDE SALAD AND SOUP 19
SERVED WITH BUTTERNUT SQUASH SOUP OR SOUP OF THE DAY. SUB LOBSTER BISQUE - ADD 3

SHORT RIB TOAST HORSERADISH FARM HOUSE AGED WHITE CHEDDAR	VEGGIE MELT THREE CHEESE, RATATOUILLE, PESTO, ARUGULA	AVOCADO TOAST GUACAMOLE, MARINATED CHERRY TOMATOES	CHEF'S PLATE SEASONAL DAILY COMBO
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*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE