


MOCKTAILS

KING POLMER 5
ICED TEA, LEMONADE, AGAVE,
POMEGRANATE, LIME

PEACHES & TEA 5
ICED TEA, PEACH,
HONEY, LIME

OFF THE DAISY CHAIN 5
LEMONADE, PEAR, CAYENNE,
HONEY, LEMON, SODA

APPETIZERS

BUTTERNUT SQUASH SOUP APPLE FENNEL SLAW, CHIVES	9		LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12
OYSTERS ON THE HALF SHELL* SEASONAL SELECTION OF RAW OYSTERS, BLACK PEPPER MIGNONETTE & COCKTAIL SAUCE	MP		YELLOW FIN TUNA POKE GOLDEN PINEAPPLE, MARCONA ALMONDS, GINGER, CILANTRO, SOY, CRISPY WONTONS*	15
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	18		CHILLED LUMP CRAB BRUSCHETTA APPLE FENNEL SLAW, AVOCADO, CREME FRAICHE*	14
CHARRED SPANISH OCTOPUS CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16		ROASTED BEETS MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS	13
SALMON TARTARE CITRUS RED ONION CRÈME FRAICHE, CROSTINI, ENGLISH CUCUMBER*	13		ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	15

ENTREE SALADS



GRILLED GULF SHRIMP BOSTON BIBB LETTUCE, TOMATO, BULGARIAN MARINATED FETA, RED ONION, CUCUMBER CITRUS HERB VINAIGRETTE	17
WALDORF SALAD GRILLED CHICKEN, MIXED GREENS, GRAPES, APPLES, CANDIED WALNUTS, GOAT CHEESE, CRAISINS, HONEY-WHITE BALSAMIC VINAIGRETTE	19
CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING ADD CHICKEN 6 SMOKED SALMON 7 SHRIMP 8	12
AUTOGRAPH WEDGE SLICED FILET, BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	19

AUTOGRAPH OMELET BACON ONION JAM, GOAT CHEESE, OVEN DRIED TOMATOES, BABY SPINACH, FINGERLING POTATO HOME FRIES	15
STEAK FRITES CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES	19

SANDWICHES



BREAKFAST B.L.T. FRIED EGG, AVOCADO, TOMATO, APPLEWOOD SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES*	15
OPEN FACE CRAB MELT LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE CHEESE, GRILLED SOURDOUGH, BABY GREENS	17
BLACKENED YELLOW FIN TUNA WRAP ASIAN VEGETABLE SLAW, WASABI GINGER AIOLI*	18
GRILLED HERB CHICKEN BREAST SMOKED GOUDA, BACON ONION JAM, HORSERADISH HONEY MUSTARD, TOASTED BRIOCHE, HOUSE MADE CHIPS	15
NEW ENGLAND SEAFOOD ROLL CHILLED PETITE SHRIMP, TOMATO CONFETTI, BUTTERED POTATO ROLL, HOUSE MADE CHIPS	17
BLACKENED JAIL ISLAND SALMON TACOS THREE TACOS, PICO DE GALLO, PICKLED RED ONION, CILANTRO, JALAPEÑO CRÈME FRAICHE	15
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC PARSLEY FRIES ADD FRIED EGG 2 ADD BACON 2	19

LUNCHTIME PRIX FIXE



SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
CHOICE OF ROASTED BUTTERNUT SQUASH SOUP OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA,
ROASTED GARLIC

*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 8 OR MORE