

## APPETIZERS

**Soup Du Jour** 16  
*chef's inspired,  
fresh soup of the day (d,g,n)*

**Caesar Salad** 17  
*baby romaine, parmesan,  
baguette croutons (d,g)*

**Chicory Salad** 18  
*poached pears, toasted hazelnuts,  
gorgonzola, fig balsamic (d,n)*

**Market Fruit** 14  
*mint, sweet syrup*

**Autograph Wedge** 18  
*bacon, tomato,  
crumbled blue cheese,  
blue cheese dressing (d)*

**Burrata** 18  
*citrus variations, burrata, poppy seed  
vinaigrette, marcona almonds (d,n)*

**Lobster Bisque** 18  
*oven dried tomatoes,  
shrimp (d,s)*

**Steak Tartare** 20  
*flat iron, parsley,  
quail yolk, toasted baguette (g)*

*\*add chicken breast +9, shrimp +12, salmon +14, flat iron steak +15*

## PASTRIES

**Freshly Baked Breads  
& Pastries Basket**  
24

**Pain Au Chocolate** 6

**Blueberry Scone** 7

**Croissant** 4

**Breakfast Bread** 9

**Cheese Danish** 7

## CLASSICS

**Omelette** 18  
*caramelized onion, bacon,  
roasted tomatoes, goats cheese,  
spinach (d,g)*

**Classic Eggs Benedict** 19  
*english muffin, canadian  
bacon, hollandaise, home fries (d,g)*

**Short Rib Hash** 21  
*spinach, peppers, onions,  
sunny side up eggs (d,g)*

**Eggs Norwegian** 31  
*scrambled eggs, smoked salmon,  
hollandaise, croissant, greens (d,g)*

**Country Breakfast** 19  
*truffled scrambled eggs, bacon,  
sausage, sourdough, home fries,  
oven dried tomatoes, greens (d,g)*

**Belgium Waffles** 18  
*warm berries,  
whipped cream (d,g)*

**Avocado Toast** 19  
*sourdough, heirloom tomatoes,  
basil, greens, hard cooked egg (d,g)*

**Eggs in Purgatory** 21  
*baked eggs, spiced tomato gravy  
(d,g)*

## ENTREES

**Tuna Niçoise Salad** 36  
*olives, haricots verts, egg,  
potatoes, avocado, tomato,  
dijon dressing*

**Crab Louie Salad** 38  
*jumbo lump, avocado,  
oven dried tomatoes, iceberg (d,s)*

**Moules Frites** 29  
*allagash white, aromatics  
truffled parmesan fries (d,g,s)*

**Seared Branzino** 46  
*chilled couscous, sauce vierge,  
chermoula, aged balsamic  
(d,g)*

**Seared Salmon** 39  
*black pepper crust, honey roasted  
baby carrot, crisp sunchoke,  
dijon crème, fresh dill (d,g)*

**Ribeye Steak Frites** 65  
*red wine butter,  
truffled parmesan fries (d,g)*

**Filet Au Poivre** 62  
*green peppercorns,  
red watercress (d)*

**Autograph Burger or  
Impossible Burger** 28  
*gruyère, caramelized onion,  
peppercorn aioli (d,g)*

## SIDES

**Bacon** 10 (g)

**Home Fries** 10 (g)

**Lobster Mac & Cheese** 21 (d,g,s)

**Truffled Fries** 12 (d,g)

**Breakfast Sausage** 10 (g)

**Mac & Cheese** 15 (d,g)

## RAW BAR

**Yellowtail Crudo** 22  
*mango, aleppo pepper,  
leche de tigre, hibiscus flower*

**Tuna Tartare** 24  
*brioche melba, chili oil,  
lemon aioli,  
pickled scallion (d,g)\**

**Shrimp Cocktail** 28 (s)  
**East Coast Oysters** 22 (s)  
**West Coast Oysters** 24 (s)  
**Oyster Sampler** 25 (s)

## COCKTAILS

**Bacon Mary** 13  
*bacon infused gin, vodka, tomato*

**The Mulligan** 13  
*bourbon honey simple,  
lemon, lemonade*

**Bellini Bouquet** 49  
*selection of st. germain,  
peach, aperol-apple to share*

**\*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. 3% credit card surcharge is applied to all checks, unless using debit cards or cash.*

*Brunch 3.2*