

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)

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

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

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

*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 25
allagash white, aromatics
truffled parmesan fries (d,g,s)

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

Seared Salmon 36
black pepper crust, honey roasted
baby carrot, crisp sunchoke,
dijon crème, fresh dill (d,g)

Ribeye Steak Frites 59
red wine butter,
truffled parmesan fries (d,g)

Filet Au Poivre 60
green peppercorns,
red watercress (d)

Autograph Burger or
Impossible Burger 27
gruyère, caramelized onion,
peppercorn aioli (d,g)

RAW BAR

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

Tuna Tartare 22
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)

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 13 (d,g)

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 2.6