

## APPETIZERS

### Chilled Gazpacho

seasonal tomato, cucumber, & pepper (d,g,n)

### Lobster Bisque

shrimp, oven dried tomatoes (d,s)

### Caesar Salad

baby romaine, parmesan, baguette croutons (d,g)

### Steak Tartare

flat iron, parsley, quail yolk, crostini (g)\*

### Burrata

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

### Compressed Watermelon Salad

lavender, whipped stracciatella, preserved lemon (d)

### Artisanal Cheese Plate

selection of cheeses & accoutrements (g,d,n)

### Autograph Wedge

bacon, tomato, crumbled blue, blue cheese dressing (d)

### Heirloom Tomato Carpaccio

tomatoes, fried capers, basil pesto, aged balsamic (g,d,n)

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

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## RAW BAR

### Yellow Tail Crudo 20

mango, aleppo pepper, hibiscus flower

### Tuna Tartare 20

yuzu, compressed cucumber, lime yogurt, pickled jalapeno, olives (d)\*

### Shrimp Cocktail 28 (s)

### East Coast Oysters 22 (s)

### West Coast Oysters 24 (s)

### Oyster Sampler 25 (s)

## SALADS & SANDWICHES

### Tuna Niçoise Salad 32

oven dried tomato, olive, hard cooked egg, haricots verts, potato, dijon dressing

### Little Gem & Chicken Salad 24

shaved asparagus, hard cooked egg, croutons, buttermilk ranch dressing (d,g)

### Green Goddess Sandwich 19

fresh mozzarella, cucumber, avocado, tomato, multigrain bread (d,g)

### Crab Louie Salad 32

avocado, roasted tomatoes, iceberg, louie dressing (d,s)

### Omelette 18

caramelized onion, roasted tomatoes, goat cheese, spinach, home fries (d,g)

### Baby Kale & Shrimp 29

shaved fennel, beets, pine nuts, ricotta, blood orange vinaigrette (g,n,s)

### Fromage Grille 19

chef's daily sandwich, tomato soup (d,g)

### Blackened Salmon Tacos 18

pico de gallo, smashed avocado, pickles shallots, lime, corn tortilla (d,g)

## ENTREES

### Veggie Burger 25

impossible burger, gruyère, caramelized onion, peppercorn aioli (d,g)

### Chicken Milanese 28

arugula, tomato, parmesan, basil pesto (d,g)

### Seared Branzino 42

mint labneh, shaved fennel, citrus, olives, spiced cashews (d,n)

### Moules Frites 25

allagash white, truffled parmesan fries (d,g,s)

### Seared Salmon 35

summer squash, leeks, salmon roe, ver jus beurre blanc\* (d)

### Filet Au Poivre 57

green peppercorns, red watercress (d)

### Autograph Burger 25\*

gruyère, caramelized onion, peppercorn aioli (d,g)

### Ribeye Steak Frites 59

red wine butter, truffled parmesan fries (d)

\*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.