

APPETIZERS

Soup Du Jour <i>chef's inspired, fresh soup of the day</i>	16
Lobster Bisque <i>shrimp, oven dried tomatoes (d,s)</i>	18
Caesar Salad <i>baby romaine, parmesan, baguette croutons (d,g)</i>	17
Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (g)*</i>	22
Burrata <i>citrus variations, poppy seed vinaigrette, marcona almonds (d,n)</i>	18
Oven Baked Brie <i>black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (d,g,n)</i>	22
Artisanal Cheese Plate <i>selection of cheeses & accoutrements (g,d,n)</i>	22
Autograph Wedge <i>bacon, tomato, crumbled blue cheese, blue cheese dressing (d)</i>	18
Chicory Salad <i>poached pears, toasted hazelnuts, gorgonzola, fig balsamic (d,n)</i>	18

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

RAW BAR

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

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

Shrimp Cocktail 28 (s)

East Coast Oysters 23 (s)

West Coast Oysters 24 (s)

Oyster Sampler 25 (s)

SALAD & SANDWICHES

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

Little Gem & Chicken 24
shaved asparagus, hard cooked egg, croutons, buttermilk ranch dressing (d,g)

Green Goddess Sandwich 19
fresh mozzarella, cucumber, avocado spread, heirloom tomato, sourdough bread, mixed greens (d,g)

Jambon-Beurre 27
jambon de paris, gruyère, dijonnaise, truffled parmesan fries (d,g)

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

Duck Confit Salad 28
frisée & arugula, potato, cherries, pistachio, goat cheese, red wine vinaigrette (d,n)

French Dip 27
braised short rib, gruyère, au jus, truffled parmesan fries (d,g)

Smoked Salmon Tartine 29
herb crème fraîche, cucumber, pickled onion, fresh dill, everything spice (d,g)

ENTREES

Chicken Milanese 28
arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)

Autograph Burger or Impossible Burger 28
gruyère, caramelized onion, garlic peppercorn aioli, arugula, brioche bun, truffled parmesan fries (d,g)

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

Moules Frites 25
allagash white, aromatics, lemon butter (d,g,s)

Omelette 18
gruyère, bacon, fines herbs, home fries (d,g)

SIDES

Roasted Mushrooms 14
Truffled French Fries 12 (d,g)

Mac & Cheese 15 (d,g)
Broccolini 15 (d,n)

Sweet Potato Fries 12 (g)
Grilled Asparagus 14 (d,g)

*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.

Lunch 3.25