

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 (d,g,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

Diver Scallop Crudo 26 <i>orange supremes, watermelon radish, shallot & mirin vinaigrette (s)</i>
Tuna Tartare 24 <i>brioche melba, chili oil, lemon aioli, pickled scallion (d,g)*</i>
Shrimp Cocktail 28 (s)
East Coast Oysters 23 (s)
West Coast Oysters 24 (s)
Oyster Sampler 25 (s)

SALAD & SANDWICHES

Tuna Niçoise Salad 36 <i>olives, haricots verts, egg, potatoes, avocado, tomato, dijon dressing</i>	Crab Louie Salad 38 <i>jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)</i>
Little Gem & Chicken 24 <i>shaved asparagus, hard cooked egg, croutons, buttermilk ranch dressing (d,g)</i>	Duck Confit Salad 28 <i>frisée & arugula, potato, cherries, pistachio, goat cheese, red wine vinaigrette (d,n)</i>
Green Goddess Sandwich 19 <i>fresh mozzarella, cucumber, avocado spread, heirloom tomato, sourdough bread, mixed greens (d,g)</i>	French Dip 27 <i>braised short rib, gruyère, au jus, truffled parmesan fries (d,g)</i>
Jambon-Beurre 27 <i>jambon de paris, gruyère, dijonnaise, truffled parmesan fries (d,g)</i>	Smoked Salmon Tartine 29 <i>herb crème fraîche, cucumber, pickled onion. fresh dill, everything spice (d,g)</i>

ENTREES

Chicken Milanese 28 <i>arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)</i>	Seared Salmon 39 <i>black pepper crust, honey roasted baby carrot, crispy sunchoke, dijon crème, fresh dill (d)*</i>
Autograph Burger or Impossible Burger 28 <i>gruyère, caramelized onion, garlic peppercorn aioli, arugula, brioche bun, truffled parmesan fries (d,g)</i>	Moules Frites 25 <i>allagash white, aromatics, lemon butter (d,g,s)</i>
Eggs & Ratatouille 21 <i>sunny-side up eggs, fresh basil, toasted baguette (d,g)</i>	Omelette 18 <i>gruyère, bacon, fines herbs, home fries (d,g)</i>

SIDES

Roasted Mushrooms 14	Mac & Cheese 15 (d,g)	Sweet Potato Fries 12 (g)
Truffled French Fries 12 (d,g)	Brocolini 15 (d,n)	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.