



FOR THE TABLE...

- MARINATED OLIVES** | 9
- DEILED EGGS** (4) Black Truffle | 14
- SPICED BOURBON ROSEMARY NUTS** | 12
- CRISPY BRUSSELS SPROUTS** Pt. Reyes Blue, Hobbs Bacon | 14
- RICOTTA CROSTINI** House Made Pepper Jelly | 9
- SEARED SCALLOPS** Grits, Red Eye Gravy, Chorizo | 21
- BURRATA** Sonoma Tomatoes, Pickled Shallots, Pesto, Grilled Rustic Bread | 16
- GRILLED OCTOPUS** Romesco Sauce, Fingerling Potatoes, Olives | 21
- MARKET CEVICHE** House Chips, Avocado, Lime, Pickled Onions | 18
- CHEESE BOARD** Dried Fruit, Fig Jam, Toasted Nuts | 25
- ADD CHARCUTERIE +12

SALADS...

- SOUP OF THE DAY** Ask Your Server for Today's Offering | 12
- ARUGULA** Lemon Vinaigrette, Manchego, Radishes, Cherry Tomatoes | 14
- STONE FRUIT PANZANELLA** Local Stone Fruits, Lemon Mascarpone, Cucumber, Rosemary Croutons, House Ricotta | 16
- BABY LETTUCES** County Line Greens, Local Strawberries, Chèvre, Pistacchio, Cabernet Vinaigrette | 14
- ADD GRILLED PROTEIN TO ANY SALAD:**
SALMON +12 | CHICKEN BREAST +9

ENTREES...

- SAM'S CHEESEBURGER** House Ground Prime Beef, Garlic Aioli, Cheddar, Pan de Mie Bun | 21
ADD HOBBS BACON | AVOCADO | EGG | +3 EACH
- GRILLED HERB CHICKEN** Corn Pudding, Summer Squash Slaw, Charred Peppers | 29
- PAN ROASTED HALIBUT** Baby Eggplant, Patty Pan Squash, Cipollini Onion, Brown Butter Macadamia Relish | 38
- GRILLED HERITAGE PORK CHOP** Anson Mills Grits, Broccoli di Ciccio, Bacon Date Jam, Natural Jus | 40
- ROASTED CAULIFLOWER** Preserved Lemon, Tomato, Capers, Eggplant Mousseline, Herb Salad | 24
- STEAK FRITES** Rib Eye, Onion Escabeche, Caramelized Shallot Butter, French Fries | 44
- PASTA OF THE DAY** House Made Pasta | AQ
- SATURDAY & SUNDAY EXCLUSIVE:**
SLOW ROASTED PRIME RIB | AQ

SIDES...

- ROASTED BABY CAULIFLOWER WITH SPICED BUTTER** | 9
- BROCCOLI DI CICCIO** | 9
- JALAPENO MAC & CHEESE** | 11
- ANSON MILLS GRITS** | 9
- MAPLE GLAZED YAMS** | 9