



FOR THE TABLE...

- MARINATED OLIVES** | 9
- DEVEILED EGGS** (4) Black Truffle | 14
- SPICED BOURBON ROSEMARY NUTS** | 12
- CRISPY BRUSSELS SPROUTS** Pt. Reyes Blue, Hobbs Bacon | 14
- GLAZED PORK BELLY** Pickled Heirloom Apples, Pistachio, Cider Glaze | 19
- RICOTTA CROSTINI** House Made Pepper Jelly | 9
- SEARED SCALLOPS** Grits, Red Eye Gravy, Chorizo | 21
- BURRATA** Charred Roots, Pumpkin Seed Pesto, Sherry Gastrique, Grilled Rustic Bread | 16
- GRILLED OCTOPUS** Romesco Sauce, Yukon Gold 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
- LITTLE GEM** Shaved Crudite, Baby Tomatoes, Crispy Quinoa, Avocado Dressing | 14
- PEAR AND CHICORY** Pomegranate Seeds, Candied Pecans, Pt. Reyes Blue Cheese, Cider Vinaigrette | 16
- BABY LETTUCES** County Line Greens, Fall Squash, Chèvre, Spiced Pepitas, Champagne 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
- SLOW COOKED SHORT RIB** Whipped Potatoes, Butter Glazed Carrots, Wild Mushrooms | 42
- ROSEMARY CHICKEN** Farroto, Roasted Fall Vegetables, Chicken Jus | 29
- ROASTED BLACK COD** Sea Island Red Peas, Fennel Puree, Herb Salad | 38
- GRILLED HERITAGE PORK CHOP** Anson Mills Grits, Broccoli di Ciccio, Bacon Date Jam, Natural Jus | 40
- ROASTED ACORN SQUASH** Creamy Polenta, Sebastapol Mushrooms, Crispy Kale Sprouts | 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
- WHIPPED POTATOES** | 9
- MAPLE GLAZED YAMS** | 9