



## Snacks

HOUSEMADE RICOTTA, PEPPER JELLY & CROSTINI  
SMOKED MOZZARELLA ARANCINI, MARINARA, PARMESAN  
DEVILED EGGS, TRUFFLE OIL, CHIVES  
HUMMUS, EGGPLANT MOUTABEL, NAAN  
BACON-WRAPPED BLUE CHEESE-STUFFED DATES  
PORK BELLY  
-9 EACH --

### START WITH...

#### SOUP OF THE DAY

Seasonal Ingredients 11

#### BLUE CHEESE WEDGE SALAD

Iceberg Lettuce, Pt Reyes Blue Cheese, Cherry Tomatoes, Bacon Lardons, Onion 16

#### BUTTER LETTUCE SALAD

Avocado, Radish, Shallots, Micro Herbs, Fresh Lemon Vinaigrette 14

#### ASIAN PEAR AND ENDIVE SALAD

Candied Pecans, Pomegranate Seeds, Pt Reyes Blue Cheese, Lemon Crème Fraîche 16

#### FRIED BRUSSEL SPROUTS

Housemade Aioli, Lemon 14

#### DI STEFANO BURRATA

Grilled Bread, Roasted Peppers, Kalamata Olive Purée, Fresh Herbs, Olive Oil 16

#### GRILLED OCTOPUS

Romesco Sauce, Crispy Potato, Olives, Arugula 20

#### DUNGENESS CRABCAKES

Arugula, Calabrian Pepper Aioli, Lemon Wedge 15

#### CHILLED HOG ISLAND OYSTERS

Housemade Amber Mignonette, Hot Sauce, Cocktail Sauce HALF DOZEN 18 DOZEN 36

#### SAM'S CHEESEBOARD

Toasted Nuts, Dried Fruit, Quice Paste, Flatbread 24

*Laura Chenel~Cabecou (Goat), Oakdale~Aged Gouda (Cow), Marin French Cheese~Brie (Cow)*

#### MARKET CEVICHE

Argentinian Prawns, Avocado, Sweet Potato Chips, Lime Pickled Onions 18

### FOLLOWED BY...

#### PAN ROASTED SCALLOPS

Whipped Potatoes, Pearl Onions, Romanesco, Leeks, Beurre Blanc 36

#### ORGANIC BONE-IN HERITAGE PORK CHOP

Artichoke Hearts, Fingerling Potatoes, Salsa Verde, Pickled Fresno Peppers 34

#### PIRI PIRI PEPPER CHICKEN

Free Range Mary's Chicken, Rosemary Brine, Haricots Verts, Almonds, Grilled Lemon 27

#### SAM'S PRIME CHEESEBURGER

House-ground USDA Prime Beef, Garlic Aioli, Aged Cheddar, Butter Lettuce, Tomato, Onion, Pan de Mie Bun 20  
ADD BACON +2 or AVOCADO +2 or FRIED EGG +2

#### KANSAS CITY RIB EYE STEAK FRITES

USDA Prime Beef, Bone Marrow Butter, Walla Walla Onion Escabeche, Beef Fat French Fries 42

#### DUCK CONFIT RISOTTO

Duck Leg, Zucchini, Mascarpone, Blackberry Compote 32

#### CAULIFLOWER "STEAK"

Tomato Ragu, Olive Tapenade, Arugula 24

#### LAMB STEW

Slow Braised Lamb, Housemade Cavatelli Pasta, Red Wine, Root Vegetables, Poached Egg 32

#### LINGUINE ALLE VONGOLE

Fresh Manilla Clams, Shallots, Calabrian Chile, White Wine Broth 24

### and...

#### ROASTED FARMER'S MARKET CAULIFLOWER & SPINACH 9

#### WHIPPED GARLIC POTATOES AND CHIVES 9

#### ROASTED BONE MARROW, GRILLED BREAD, CHILE FLAKES, FRIED SHALLOT 10

#### HAM HOCK & BACON MAC'N CHEESE 9

#### GRILLED BROCCOLINI, LEMON OIL, CHILI FLAKE 9

**Guest Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Allergy Advisory:** We use peanut oil in our deep fryer, NOT processed vegetable oil.

**Large Party Advisory:** A 20% gratuity is to parties of 6 or more, thank you.