



## FOR THE TABLE...

- MARINATED OLIVES | 10
- DEVILED EGGS (4) Black Truffle | 14
- SPICED MIXED NUTS | 12
- GLAZED PORK BELLY Cashews, Citrus Soy Glaze, Pickled Fresno Chile, Cilantro | 19
- RICOTTA CROSTINI House Made Pepper Jelly | 10
- CHEESE BOARD Dried Fruit, Fig Jam, Toasted Nuts, Cranberry Walnut Crostini | 25

## SALAD...

- SOUP OF THE DAY Ask Your Server for Today's Offering | 12
- SAM'S CAESAR Little Gem Lettuce, Basil, Croutons, Crispy Parmesan | 15
- SUMMER PANZANELLA Heirloom Tomatoes, Stonefruit, Whipped Ricotta, Poppy Seed Vinaigrette | 16
- CLASSIC COBB Hobb's Bacon, Pt. Reyes Blue Cheese, Avocado, Tomato, Egg, Chicken Breast | 24
- GREEN GODDESS WEDGE Pistachio, Cucumber, Avocado | 14
- NICOISE Olive Oil Poached Tuna, Summer Beans, Tomato, Egg, Olives, Marinated Potatoes | 26
- BABY LETTUCES Radish, Fines Herb Vinaigrette | 15
- ADD PROTEIN TO ANY SALAD:  
CHICKEN BREAST +10 | SALMON +12 | PRAWNS +9 | FLANK STEAK +14

## SANDWICHES & MORE...

(SANDWICHES SERVED WITH FRIES, SOUP OR SALAD)

- SAM'S CHEESEBURGER House Ground Prime Beef, Garlic Aioli, Cheddar, Pan de Mie Bun | 24  
ADD HOBBS BACON | AVOCADO | EGG | +3 EACH
- COLD SMOKED SALMON TARTINE Fromage Blanc, Seived Egg, Caper, Red Onion | 24
- SEMOLINA TORCHIO PASTA Basil Pesto, Burrata, Roasted Tomato | 20
- BLT Braised Pork Belly, Butter Lettuce, Heirloom Tomato, Model Bakery Sourdough | 22
- GRILLED FLANK STEAK Crispy Potatoes, Charred Broccoli, Whole Grain Mustard Jus | 28
- PORK SCHNITZLE BLT Salad, Ricotta Salata, Dijon Vinaigrette, Lemon | 26
- CHICKEN PAILLARD Curry Yogurt Sauce, Golden Raisins, Cashews, Arugula | 20
- OMELETTE Goat Cheese, Chive, Baby Lettuces | 19
- FISH TACOS Pico de Gallo, Guacamole, Cilantro Lime Slaw, Chipotle Crema, Carrot Escabeche | 20

## THIN CRUST PIZZA...

- MARGHERITA Crushed Tomato, Mozzarella, Fresh Basil | 21
- ROASTED MUSHROOM Caramelized Onion, Goat Cheese, Aged Parmesan | 22
- COUNTRY House Made Sausage, Pepperoni, Mushrooms, Mozzarella Cheese | 24