



Snacks

HOUSEMADE RICOTTA, PEPPER JELLY & CROSTINI
SMOKED MOZZARELLA ARANCINI, MARINARA, PARMESAN
DEVILED EGGS, TRUFFLE OIL, CHIVES
HUMMUS CRUDITÉ, SEA SALT, EXTRA VIRGIN
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

CHILLED ASPARAGUS AND PROSCIUTTO SALAD

Lemon & Mascarpone Cream, Arugula, Frisée, Pea Shoot Pesto 16

GRILLED ARTICHOKE

Caper-Tarragon Aioli, Grilled Lemon 15

FRIED BRUSSEL SPROUTS

Housemade Aioli, Lemon 14

DI STEFANO BURRATA

Grilled Bread, Pea & Mint Pureé, English Peas, Cherry Tomatoes, Calamata Olive Salad 16

GRILLED OCTOPUS

Romesco Sauce, Crispy Potato, Olives, Arugula 20

DUNGENESS CRABCAKES

Jalepeño Aioli, Arugula, Radishes, Pickled Fresno Peppers, Lemon Wedge 16

CHILLED HOG ISLAND OYSTERS

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

SAM'S CHEESEBOARD

Toasted Nuts, Dried Fruit, Fig Jam, Flatbread & Crostini 24

Laura Chenel ~ Chevre (Goat), Cypress Grove ~ Humboldt Fog (Goat), 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, Carmelized Onions & Cremini Mushrooms, Beef Fat French Fries 42

DUCK CONFIT RISOTTO

Duck Leg, Zucchini, Mascarpone, Blackberry Compote 32

CAULIFLOWER "STEAK"

Tomato Ragu, Olive Tapenade, Arugula 24

LAMB KEBABS

Roasted Lamb Shoulder, Grilled Spring Onion, Butter Glazed Baby Turnips & Carrots, Demi-Glace 28

LINGUINE ALLE VONGOLE

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

and...

GRILLED LOCAL ASPARAGUS, PISTACHIO RELISH, SHAVED PARMESAN 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.