



FOR THE TABLE...

DEVEILED EGGS (4) Truffle Oil | 12

MEDITERRANEAN PLATTER Chef's Choice of 3 Dips, Flatbread, Crudite | 14

RICOTTA CROSTINI House Made Pepper Jelly Jam | 9

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

PIRI-PIRI CHICKEN Free Range Mary's Chicken,
Grilled Apricot, Almond Couscous | 29

PAN ROASTED HALIBUT Baby Vegetables, Herbed Butter Sauce,
Shaved Fennel & Scallion Salad | 38

GRILLED PORK CHOP Mashed Potatoes, Broccoli Romanesco,
Spring Onions, Caper Butter Brown Sauce | 36

ROASTED CAULIFLOWER English Pea Emulsion,
Preserved Lemon, Baby Tomatoes, Capers, 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

SONOMA ROMANO BEANS | 9

JALAPENO MAC & CHEESE | 11

WHIPPED POTATOES | 9