



FOR THE TABLE...

- MARINATED OLIVES | 10
- DEVEILED 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
- GRILLED OCTOPUS Romesco Sauce, Marble Potatoes, Olives | 21
- BAKED SKILLET BREAD Parmesan, Garlic Herb Butter | 12
- BAKED MT. TAM CHEESE Fresh and Dried Summer Fruits, Nuts, Olive Oil Crostini | 46
- 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
- BABY LETTUCES Radish, Fines Herb Vinaigrette | 15
- WILD ARUGULA Pistachio, Grana Padano Cheese, Lemon Vinaigrette | 16
- AUTUMN CHOPPED SALAD Chicories, Fall Fruits, Candied Pecan, Pt. Reyes Blue Cheese, Sherry Vinaigrette | 16
- SAM'S CAESAR Little Gem Lettuce, Basil, Croutons, Crispy Parmesan | 15
- ADD GRILLED PROTEIN TO ANY SALAD:
SALMON +12 | CHICKEN BREAST +10 | FLANK STEAK +14

ENTREES...

- SAM'S CHEESEBURGER House Ground Beef, Garlic Aioli, Cheddar, Pan de Mie Bun | 24
ADD HOBBS BACON | AVOCADO | EGG | +3 EACH
- BRAISED LAMB SHANK Tomato-Basil Risotto, Summer Squash, Pole Beans, Herb Pistou | 45
- PIRI PIRI CHICKEN Sweet Corn Succotash, Charred Cabbage, Grilled Lemon | 31
- ORA KING SALMON Whipped Roasted Garlic Potatoes, Blistered Cherry Tomatoes, Lemon Beurre Blanc | 38
- GRILLED PORK CHOP Charred Broccolini, Creamy Polenta, Heirloom Apple | 43
- ROASTED CAULIFLOWER Tomato Ragu, Arugula, Olive Tapenade | 30
- NEW YORK STRIP Mushrooms, Spinach, Roasted Shallot, French Fries, Red Wine Butter | 50
- PASTA OF THE DAY House Made Pasta | AQ
- SATURDAY & SUNDAY EXCLUSIVE:
SLOW ROASTED PRIME RIB | AQ

SIDES...

- SWEET CORN SUCCOTASH | 10
- CHARRED BROCCOLINI WITH MEYER LEMON | 11
- JALAPENO MAC & CHEESE | 11
- WHIPPED POTATOES | 9
- FRIED BRUSSELS SPROUTS WITH HONEY MUSTARD GLAZE | 10
- CRISPY POTATOES WITH CALABRIAN AIOLI | 10