

SNACKS

DEVILED EGGS

HOUSE-MADE RICOTTA & PEPPER JELLY CROSTINI

BACON WRAPPED BLUE CHEESE DATES

FRIED BRUSSEL SPROUTS

MIXED NUTS & OLIVES

SWEET & SOUR PORK BELLY

- 9 EACH -

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BLUE CHEESE WEDGE SALAD Pt. Reyes Blue Cheese, Cherry Tomato, Red Onion, Bacon						
DI STEFANO BURRATA Grilled Bread, Oregano & Arugula Puree, Fig Chutney, Winter Fruits						
BUTTER LETTUCE SALAD	14					
Avocado, Radish, Lemon Vinaigrette, Shallots, Micro Herbs	14					
DUNGENESS CRABCAKES	16					
Jalapeno Aioli, Pickled Fresno Peppers, Radish, Arugula						
GRILLED OCTOPUS	20					
Romesco Sauce, Fingerling Potatoes, Picholine Olives, Arugula						
MARKET CEVICHE Avocado, House Chips, Lime Pickled Onions	18					
CHILLED HOG ISLAND OYSTERS HALF DOZEN 18 DOZEN Mignonette, Cocktail Sauce, House-Made Hot Sauce	36					
PEAR & ENDIVE SALAD						
Pomegranate Seeds, Lemon Marscapone, Blue Cheese, Candied Pecans	22					
SEARED SCALLOPS Parsnip Puree, Crispy Pancetta, Pomegranate						
CHEESE BOARD						
Toasted Nuts, Dried Fruit, Fig Jam, Flatbread, Crostini						
Laura Chenel ~ Chevre (Goat) Marin French Cheese ~ Brie (Cow)						
Cypress Grove ~ Humboldt Fog (Goat)						
FOLLOWED BY						
PAN SEARED ALASKAN HALIBUT	34					
Yukon Gold Potatoes, Cipollini Onions, Baby Carrots, Beurre Blanc, Caponata						
ORGANIC BONE-IN PORK CHOP						
Ginger Applesauce, Brussel Sprouts, Rainbow Carrots Garlic Whipped Potatoes						
ROASTED CHICKEN	27					
Free Range Mary's Chicken, Rosemary Brine, Seasonal Vegetables						
SAM'S CHEESEBURGER	20					
House Ground Prime Beef, Garlic Aioli, Aged Cheddar, Pan de Mie Bun Served With French Fries ADD BACON 2 AVOCADO 2 EGG 2						
RIB EYE STEAK FRITES	42					
Bone Marrow Butter, Caramelized Onions, Cremini Mushrooms, Beef Fat Fries						
MUSHROOM SAGE RISOTTO	28					
Maitake, Butternut Squash, Almonds, Parmesan & Marscapone, Truffle Butter						
PAN ROASTED RACK OF LAMB Mustard Pubbed 1/2 Pack, Clared Carrets, Wild Arugula	38					
Mustard Rubbed 1/2 Rack, Glazed Carrots, Wild Arugula Cherry Tomatoes, Gorgonzola Cheese, Lamb Demi-Glace						
SPAGHETTI & MEATBALLS	27					

AND...

FINGERLING POTATOES

Parmesan, Truffle Butter 9

MAPLE GLAZED YAMS

Red Wine, Toasted Walnuts 9

ROASTED CAULIFLOWER

Brown Butter, Chives 9

MAC & CHEESE

Ham Hock & Bacon 9

ROASTED BROCCOLINI

Smoked Gouda Sauce 9

AIRLINE CHICKEN

Add to any salad 11

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

Allergy Advisory: Some menu items are fried in peanut oil. Please inform your sever if you have a peanut allergy.

Gratuity Advisory: A 20% gratuity is added to parties of 6 or more.

Beef & Pork Meatballs, Tomato Sauce, Grilled Batard, Parmesan Crisp