



## SNACKS

- DEVILED EGGS
  - HOUSE-MADE  
RICOTTA & PEPPER  
JELLY CROSTINI
  - BACON WRAPPED  
BLUE CHEESE  
DATES
  - MIXED NUTS &  
OLIVES
  - SWEET & SOUR  
PORK BELLY
  - HOUSE MADE  
FRIED MOZZARELLA  
BALLS, MARINARA
  - ROASTED SQUASH  
BRUSCHETTA,  
RICOTTA, CRISPY  
PROSCIUTTO
- 9 EACH -

## START WITH...

- BLUE CHEESE WEDGE SALAD** 16  
Pt. Reyes Blue Cheese, Cherry Tomato, Red Onion, Bacon
- FRIED BRUSSELS SPROUTS** 14  
Pine Nuts, Pancetta, Pomegranate Molasses
- BUTTER LETTUCE SALAD** 14  
Avocado, Radish, Lemon Vinaigrette, Shallots, Micro Herbs
- DUNGENESS CRABCAKES** 16  
Cayenne Aioli, Shaved Fennel, Micro Greens Salad, Lemon
- GRILLED OCTOPUS** 20  
Romesco Sauce, Fingerling Potatoes, Picholine Olives, Arugula
- MARKET CEVICHE** 18  
Avocado, House Chips, Lime Pickled Onions
- CHILLED HOG ISLAND OYSTERS** HALF DOZEN 18 | DOZEN 36  
Mignonette, Cocktail Sauce, House-Made Hot Sauce
- CUCUMBER & STRAWBERRY SALAD** 16  
Spring Baby Mix, Pickled Apples, Goat Cheese, Candied Pecans
- SEARED SCALLOPS** 22  
Parsnip Puree, Crispy Pancetta, Pomegranate
- CHEESE BOARD** 24  
Toasted Nuts, Dried Fruit, Fig Jam, Flatbread, Crostini  
Laura Chenel ~ Chevre (*Goat*) Marin French Cheese ~ Brie (*Cow*)  
Cypress Grove ~ Humboldt Fog (*Goat*)

## FOLLOWED BY...

- NIGHTLY SPECIAL** AQ  
Chef's Creation, Locally Sourced Seasonal Ingredients
- PAN SEARED ALASKAN HALIBUT** 34  
Yukon Gold Potatoes, Cipollini Onions, Baby Carrots, Beurre Blanc, Caponata
- ORGANIC BONE-IN PORK CHOP** 34  
Ginger Applesauce, Brussel Sprouts, Rainbow Carrots, Garlic Whipped Potatoes
- PIRI PIRI CHICKEN** 27  
Free Range Mary's Chicken, Rosemary Brine, Haricots Verts, Almonds, Lemon
- 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** 38  
Mustard Rubbed 1/2 Rack, Glazed Carrots, Wild Arugula  
Cherry Tomatoes, Gorgonzola Cheese, Lamb Demi-Glace
- HOUSEMADE BOLOGNESE** 29  
Beef & Pork, Tomato Sauce, Herb Gremolata, House Made Ricotta

## AND...

- FINGERLING POTATOES** 9  
Parmesan, Truffle Butter
- MAC & CHEESE** 9  
Ham Hock & Bacon
- MAPLE GLAZED YAMS** 9  
Red Wine, Toasted Walnuts
- ROASTED BROCCOLINI** 9  
Smoked Gouda Sauce
- ROASTED CAULIFLOWER** 9  
Brown Butter, Chives
- GRILLED SALMON** 11  
Add to any salad

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 server if you have a peanut allergy.