



FOR THE TABLE...

WARM LEVAIN BREAD Cultured Butter, Sea Salt | 7
BLISTERED SHISHITO PEPPERS Soy Sauce, Yuzu | 12
MARINATED OLIVES | 10
WHITE BEAN HUMMUS Garlic-Herb Flatbread | 16
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, Yukon Potatoes, Olives | 21
CLASSIC SHRIMP COCKTAIL Citrus-Horseradish, Cocktail Sauce | 25
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
ROASTED BEETS Chicories, Citrus, Goat Cheese, Caper Walnut Vinaigrette | 17
SAM'S CAESAR Little Gem Lettuce, Basil, Croutons, Crispy Parmesan | 15
ADD GRILLED PROTEIN TO ANY SALAD:
SALMON +14 | CHICKEN BREAST +10 | FLANK STEAK +14 | PRAWNS +9

ENTREES...

SAM'S CHEESEBURGER House Ground Beef, Garlic Aioli, Cheddar, Pan de Mie Bun | 24
ADD HOBBS BACON | AVOCADO | +3 EACH EGG | +4 EACH
BRAISED LAMB SHANK Tomato and Olive Braised Butter Beans | 45
PIRI PIRI CHICKEN Yellow Rice, 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
STUFFED POBLANO PEPPER Black Bean, Farro, Sweet Potato, Smoked Tomato Vinaigrette, Fontina | 30
NEW YORK STRIP Spinach, Mushroom, Smoked Potato, Balsamic Onion, Salsa Verde | 50
PASTA OF THE DAY House Made Pasta | AQ
FRIDAY, SATURDAY & SUNDAY EXCLUSIVE:
SLOW ROASTED PRIME RIB | AQ

SIDES...

JALAPENO MAC & CHEESE | 12
WHIPPED POTATOES | 12
CHARRED BROCCOLINI WITH LEMON OIL, SEA SALT | 12
BROWN BUTTER ROASTED CAULIFLOWER WITH CAPER RAISIN SAUCE | 12
ROASTED CARROTS, GREEN TAHINI, SPICED SEEDS | 12
TOMATO & OLIVE BRAISED BUTTER BEANS | 12