



FOR THE TABLE...

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

CHEESE BOARD Dried Fruit, Fig Jam, Toasted Nuts, Crostini | 25

SALADS...

SOUP OF THE DAY Ask Your Server for Today's Offering | 12

SAM'S CAESER Little Gem Lettuce, Basil, Croutons, Crispy Parmesan | 15

ROASTED BEETS Chicories, Citrus, Goat Cheese, Caper Walnut Vinaigrette | 17

CLASSIC COBB Hobb's Bacon, Pt. Reyes Blue Cheese, Avocado, Tomato, Egg, Chicken Breast | 26

GREEN GODDESS Pistachio, Cucumber, Avocado | 14

BABY LETTUCES Radish, Fines Herb Vinaigrette | 15

ADD PROTEIN TO ANY SALAD:

CHICKEN BREAST +10 | SALMON +14 | PRAWNS +9 | FLANK STEAK +14

SANDWICHES & MORE...

(SANDWICHES SERVED WITH FRIES, SOUP OR SALAD)

SAM'S CHEESEBURGER House Ground Prime Beef, Garlic Aioli, Cheddar, Pan de Mie Bun | 24

ADD HOBBS BACON | AVOCADO | +3 EACH EGG | +4 EACH

COLD SMOKED SALMON TARTINE Fromage Blanc, Seived Egg, Caper, Red Onion | 26

PASTA OF THE DAY House Made Pasta | AQ

CLASSIC CLUB SANDWICH Sourdough, Ham, Bacon, Turkey, Aioli, Cheddar Cheese | 22

GRILLED CHICKEN SANDWICH Lettuce, Tomato, Grilled Onion, Cheddar, Calabrian Aioli | 20

SEARED ORA KING SALMON Sweet Corn Succotash, Heirloom Tomato | 38

PORK SCHNITZLE Arugula, Heirloom Apple, Bacon, Dijon Vinaigrette | 26

CHICKEN PAILLARD Za'atar, Tomato, Cucumber, Mint, Cilantro, Farro, Green Tahini | 20

OMELETTE Goat Cheese, Chive, Baby Lettuces | 21

FISH TACOS Pico de Gallo, Guacamole, Cilantro Lime Slaw, Chipotle Crema, Carrot Escabeche | 20

THIN CRUST PIZZA...

MARGHERITA Crushed Tomato, Mozzarella, Fresh Basil | 22

ROASTED MUSHROOM Caramelized Onion, Goat Cheese, Aged Parmesan | 23

COUNTRY House Made Sausage, Pepperoni, Mushrooms, Mozzarella Cheese | 25

ADD PEPPERONI OR SAUSAGE | +3 EACH