

FOR THE TABLE...

WARM LEVAIN BREAD | 7

MARINATED OLIVES | 12

CLASSIC SHRIMP COCKTAIL | 25

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 | 12
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 | 17

ROASTED BEETS Chicories, Citrus, Goat Cheese, Caper Walnut Vinaigrette | 20

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

GREEN GODDESS Pistachio, Cucumber, Avocado | 18

BABY LETTUCES Radish, Fines Herbes Vinaigrette | 16

ADD PROTEIN TO ANY SALAD:

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

SANDWICHES & MORE...

(SANDWICHES SERVED WITH FRIES, SOUP OR SALAD)

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, Aïoli, Cheddar Cheese | 22

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

SEARED ORA KING SALMON Spinach, Mushroom, Smoked Yukon Potato, Crème Fraîche Sauce | 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