

Snacks

DEVILED EGGS
TRUFFLE RANCH MARCONA ALMONDS
LUCQUES OLIVES
HOUSE-MADE RICOTTA CROSTINI WITH PEPPER JAM
BLUE CHEESE STUFFED AND BACON WRAPPED DATES
FRIED BRUSSELS SPROUTS
SSC FRIES
-8 EACH -

START WITH...

CHOPPED SALAD

Radicchio, Cucumber, Chickpeas, Parmigiano, Salami, Red Onion, Red Wine Vinaigrette 16

BLUE CHEESE WEDGE SALAD

Pt. Reyes Blue Cheese, Cherry Tomato, Slab Bacon, Red Onion 16

BUTTER LETTUCE SALAD

Avocado, Radish, Walnut Vinaigrette, Shallot, Micro Herbs 16

LACINATO KALE AND MUSHROOM SALAD

Umami Dressing, Lime Pickled Onions, Egg, Parmesan 16

SEASONAL SOUP

Seasonal Ingredients 11

FOLLOWED BY...

THIN CRUST PIZZA

MARGHERITA

Crushed Tomato, House-Made Mozzarella, Basil 17

PEPPERONI & MUSHROOM

Pepperoni, Maitake Mushrooms 17

MARKET PIZZA

Crème Fraiche, Mozzarella, Fontina, Pancetta, Local Apricots,
With Calabrian Chili Oil and Green Garlic 17

ALL SANDWICHES SERVED WITH CHOICE OF SOUP, FRIES, OR CHOPPED SALAD

ALBACORE TUNA CONSERVA SANDWICH

Calabrian Chile, Arugula, Avocado 17

GRILLED CHEESE SANDWICH

Point Reyes Toma, House-Brioche 15

CHEESEBURGER

House-Made Bun, Garlic Aioli, Aged Cheddar 17
Add Bacon, Avocado or an Egg 2 each

REUBEN SANDWICH

House-Made Pastrami, Gruyere, Sauerkraut, Thousand-Island Dressing 17

MAIN COURSES

GRILLED TIGER PRAWN SALAD

Shaved Fennel, Citrus Segments, Peanut, Fennel Pollen Vinaigrette 17

CHICKEN PAILLARD

Herb Cous-Cous, Sundried Tomato, Harissa Yogurt 17

GRILLED AMERICAN WAGYU FLAT IRON STEAK SALAD

Little Gem Lettuce, Coriander Vinaigrette, Bulgur Wheat, Pine Nut, Avocado 20