

starters & salads

seasonal soup | 10

beet salad | 16

arugula, quinoa, radishes, fuji apples, smoked yogurt, banyuls vinaigrette

classic caesar salad | 16

romaine lettuce, anchovy crumble, classic caesar dressing, grana padano

deviled eggs | 14

white sturgeon caviar, pickled shallots, shichimi togarashi, chives

charcuterie | 17

house pickles, mustard seeds, calabrese, finocchiona, prosciutto, grilled bread

fromage | 21

chefs' selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard

oysters of the day | 18

half dozen oysters, kohlrabi, pink peppercorn mignonette, lemon

manila clams | 24

white wine, saffron, garlic confit, shaved fennel, grilled sourdough bread

main eats

butternut squash risotto | 27

acquerello rice, wild mushrooms, butternut squash, pumpkin seed gremolada, grana padano

**our wine recommendation: 2019 skywalker chardonnay 15 | 55*

bolognese | 24

fettuccine pasta, skywalker ranch wagyu beef, parmigiano reggiano, fine herbs, olive oil

**our wine recommendation: 2018 pristinvm 18 | 65*

pan roasted salmon | 28

yukon gold potatoes, braised leeks, bacon, bloomsdale spinach, cauliflower puree

**our wine recommendation: 2019 sommita chardonnay 14 | 45*

pan seared mahi mahi | 34

roasted cauliflower, endives, wild mushrooms, sunchoke puree, lemon beurre blanc

**our wine recommendation: 2019 skywalker chardonnay 15 | 55*

roasted chicken breast | 28

roasted quince, baby carrots, brussel sprouts, potato puree, citrus thyme jus

**our wine recommendation: 2019 lungolago 14 | 45*

steak frites baseball cut | 33

8 oz skywalker ranch wagyu, caramelized onions, thick cut kennebec fries, beef bordelaise

**our wine recommendation: 2017 vin rouge de margüi 12 | 36*

grilled lamb chops | 39

broccoli rabe, roasted apples, sultana raisins, apple cider dijon mustard sauce

**our wine recommendation: 2018 sommita pinot noir 15 | 55*

beef bourguignon | 35

braised beef short ribs, creamy polenta, brussel sprouts, roasted squash, beef jus

**our wine recommendation: 2019 cuvee rouge '1784' 15 | 55*

fried chicken breast sandwich | 19

coleslaw, fresno chili sauce, honey dill, b&b pickles, thick cut kennebec fries *tofu option

sessions burger | 22

skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, thick cut kennebec fries

impossible burger | 21

lettuce, caramelized onions, b&b pickles, tomato jam, vegan aioli, thick cut kennebec fries



about us

Sessions has a unique partnership with Skywalker Ranch in Marin County. From Skywalker Ranch we receive fruits, vegetables, herbs, olive oil, and wagyu beef. The meats and seafood served at Sessions are naturally raised and sustainably harvested. Sessions also enjoys exclusive access to Skywalker Vineyards Estates in Marin County, California, Chateau Margüi in Provence, France, as well as Viandante del Cielo in Umbria, Italy. We invite you to experience these wonderful wines during your time with us.

sides

wild mushrooms | 10

cauliflower & brussel sprouts | 10

thick cut kennebec fries | 10

wine by the glass | carafe

- 2021 benzinger sauvignon blanc 10 | 26
- 2021 pine ridge chenin blanc 12 | 28
- 2016 benziger cabernet sauvignon 10 | 26
- 2018 giornata sangiovese blend 15 | 40
- 2017 seghesio zinfandel 14 | 38
- 2018 hayes valley merlot 13 | 30

champagne | sparkling

- prosecco 10 | 30
- schramsberg 'mirabelle' brut 15 | 50
- schramsberg 'mirabelle' brut rosé 16 | 54
- nicolas feuillatte brut | 65
- 2015 sommita sparkling | 130
 - elegant - apple - rose gold
- 2014 skywalker sparkling | 180
 - crisp - tropical - rose gold

beers | cider

- trumer pilsner | 8
- barebottle pilsner | 8
- east brothers red lager | 8
- mother earth mexican lager | 8
- ghost town west coast ipa | 8
 - almanac hazy ipa | 8
 - henhouse saison | 8
- barebottle fruited sour | 8
- coronado orange wit | 8
- golden state mighty dry cider | 8
 - brewdog hazy non-alc | 8

chateau margüi glass | bottle

- 2021 cuvee rosé '1784' 12 | 45
 - pale pink - papaya - bright
- 2019 vin blanc de margüi 10 | 30
 - crisp - honey - straw
- 2021 cuvee blanc '1784' 15 | 55
 - crisp - guava - straw
- 2017 vin rouge de margüi 12 | 36
 - cocoa - currant



château margüi is a beautiful estate winery in the heart of provence, france. this estate, which dates back to roman times, embodies the skywalker philosophy of land stewardship, respect for terroir, and an unrivaled wine experience. château margüi wines enhance the skywalker portfolio

skywalker vineyards glass | bottle

- 2019 sommita chardonnay 14 | 45
 - unoaked - tropical - straw
- 2020 skywalker chardonnay 15 | 55
 - light oak - crème brulee - pear hue
- 2018 sommita pinot noir 15 | 55
 - new world style - raspberry - ruby
- 2018 skywalker pinot noir 20 | 77
 - old world style - blackberry - gamet



skywalker vineyards estate winery embodies the spirit of the place-where a coastal fog funneling its way through the nicasio gap meets a warm mediterranean-like climate and is both dramatically striking and welcoming, with a classic california touch of hospitality

viandante del cielo glass | bottle

- 2019 lungolago 14 | 55
 - meyer lemon - lilac - pine nut
- 2018 pristinvm 18 | 65
 - raspberries - hibiscus - sundried tomato
- 2018 viandante 20 | 75
 - black cherry - prunes - espresso



viandante del cielo estate winery is located in passignano sul trasimeno in the region of umbria, italy. this estate has a deep history dating back to roman times when monks roamed the property for centuries. old world tradition, transparent terroir, and innovative winemaking work collectively to make viandante del cielo a unique component to our storytelling through its wines and olive oils