

starters & salads

seasonal soup | 10

deviled eggs | 14

white sturgeon caviar, pickled shallots, shichimi togarashi, chives

oysters of the day | 21

half dozen oysters, tarragon, champagne peppercorn mignonette, lemon

charcuterie | 17

pickled vegetables, mustard seeds, calabrese, finocchiona, prosciutto, grilled bread

fromage | 21

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

steamed mussels | 24

salt spring mussels, shallots, green garlic, lamb merguez sausage, white wine, grilled bread

classic caesar salad | 16

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

niçoise salad | 26

gem lettuce, seared ahi tuna, fingerling potatoes, niçoise olives, anchovy's, capers,

hard boiled eggs, cherry tomatoes, lemon thyme vinaigrette

main eats

chilaquiles verdes | 20

fried egg, tomatillo salsa, queso fresco, avocado, pickled onion, radish, lime crema, cilantro

smoked salmon benedict | 24

spinach, cambridge smoked salmon, poached eggs, capers, hollandaise, baby greens

sessions waffle | 19

toasted granola, caramelized fuji apples, raspberry curd, vanilla whipped cream, maple syrup

marin farm scrambled eggs | 18

seasonal vegetables, farm eggs, maitake mushrooms, house-made cheddar biscuits

bolognese | 24

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

**our wine recommendation: 2018 pristinvm 18 | 50 | 65*

pan seared salmon | 29

asparagus, english peas, radishes, fennel & potato puree, cured black olives

**our wine recommendation: 2019 sommita chardonnay 14 | 35 | 45*

steak frites baseball cut | 33

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

**our wine recommendation: 2019 cuvee rouge '1784' 15 | 40 | 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

mimosa special | 36

bottle of prosecco and orange juice

sunrise sangria | 29

pitcher of sangria made with Chateau Margui L'Or



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 Margui 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.

wine of the month

ask your server about our featured Wine of the Month and the pairing our chef has created!

sides

wild mushrooms | 10

spring market vegetables | 10

thick cut kennebec fries | 10

caviar service

select 1 ounce with signature buckwheat blinis, crème fraiche

smoked trout roe | 35

black osetra | 85

golden osetra | 110

wine by the glass | carafe

- 2021 benzinger sauvignon blanc 10 | 26
- 2021 pine ridge chenin blanc 12 | 28
 - 2019 the day project rosé 10 | 26
- 2016 benziger cabernet sauvignon 10 | 26
- 2018 giornata sangiovese blend 15 | 40
- 2017 seghesio zinfandel 14 | 38

chateau margüi glass | carafe | bottle

- 2019 vin blanc de margüi 10 | 25 | 30
 - crisp - honey - straw
- 2021 cuvee rose '1784' 15 | 33 | 45
 - pale pink - papaya - bright
- 2017 vin rouge de margüi 12 | 30 | 36
 - cocoa - currant
- 2019 cuvee rouge '1784' 15 | 40 | 55
 - full - blackberry - garnet



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

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

skywalker vineyards glass | carafe | bottle

- 2019 sommita chardonnay 14 | 35 | 45
 - unoaked - tropical - straw
- 2020 skywalker chardonnay 15 | 40 | 55
 - light oak - crème brulee - pear hue
- 2018 sommita pinot noir 15 | 40 | 55
 - new world style - raspberry - ruby
- 2017 skywalker pinot noir 20 | 50 | 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

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

viandante del cielo glass | carafe | bottle

- 2019 lungolago 14 | 40 | 55
 - meyer lemon - lilac - pine nut
- 2018 pristinvm 18 | 50 | 65
 - raspberries - hibiscus - sundried tomato
- 2018 viandante 20 | 55 | 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