

# Holiday Tea Set



SON & GARDEN

HELLO WINTER 2023

## LIMITED EDITION

Available for DINE-IN only at \$110/set for 2 people

(SF location : Monday - Friday 12:00pm and 1:30pm)  
(Menlo Park location: Monday - Friday 11:00am and 1pm)

\*Not including holidays, and Mondays where a holiday falls on a weekend  
(48 hours advance reservation required)

**FOR RESERVATIONS, PLEASE EMAIL**

San Francisco : [Eat@sonandgarden.com](mailto:Eat@sonandgarden.com)

Menlo Park : [Love@sonandgarden.com](mailto:Love@sonandgarden.com)

# NAUGHTY OR NICE...

\$18



SON & GARDEN

**"I SAW MOMMY KISSING SANTA CLAUS"**

**A GIFT FROM SANTA BABY YOU WILL WANT TO BE UNWRAPPED.**

**S&G HOLIDAY BLEND LILLET ROUGE INFUSED HARNEY AND SONS MOTHER'S TEA,  
ORANGE & LEMON PEEL, KOREAN RICE VODKA, CRANBERRY, AGAVE, AND ANGSTURA BITTERS.**

# I SCREAM FOR ICE CREAM

\$16

KOREAN RICE VODKA. EQUATOR DOUBLE ESPRESSO  
COASTAL CHARM COFFEE LIQUEUR. HOMEMADE SALTED CARAMEL  
VANILLA ICE CREAM. CHOCOLATE CONE



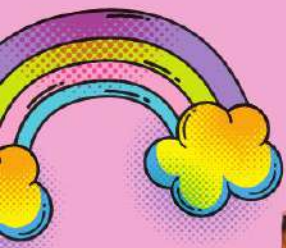
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# BOBAMOSAS

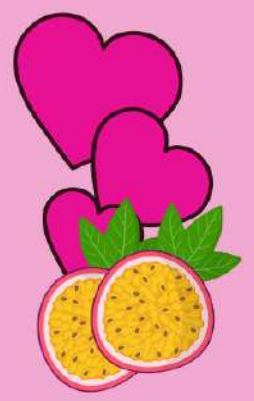
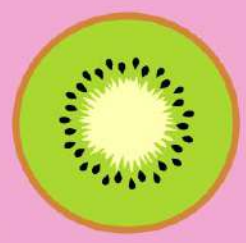
Cava sparkling wine and a choice of your boba flavor. Boba Mosa, What a fun way of drinking Mimosa. The boba is filled with juice. The fizz makes boba rise to the top and comes in three different flavors.

Choice of Flavors Popping Boba  
**Strawberry, Kiwi, or Passionfruit**



**POP!**

**OMG!**



Acceptable forms of I.D.

Dear customers,  
no alcohol will be served  
to persons under 21 year of age.  
Please be prepared to show I.D.

- California Driver's License / I.D. Card  
- Out-of-state Driver's License / I.D. Card  
- U.S. Military I.D.  
- Both U.S. and foreign Passports with photograph  
- A person may not combine two unacceptable I.D.'s  
to make one acceptable I.D.



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## LIQUID BRUNCH

<b>Cloud 9</b> cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	18	<b>Sunday Funday</b> vodka, ginger puree, fresh mint, lime, CO2	14
<b>Into the Forest</b> Ice bear, fresh kiwi, green apple, lemon, sparkling wine	17	<b>Garden MaiThai</b> white & dark rum, pineapple, orgeat, lime, tiki bitters	14
<b>Bloody Mary</b> vodka, tomato juice, horseradish, pineapple garnish	16	<b>Under the Sea</b> chili infused blanco tequila, lime, mermaid dust	16
<b>Classic Mimosa</b> sparkling wine, orange juice	13		

## BOTTLED

<b>East Brother Pilsner</b> , Richmond, CA	8
<b>Stiegal Grapefruit Ralder</b>	8
<b>Fruli Strawberry Beer</b> , Belgium/ Fruit beer	12
<b>Almanac Love Hazy IPA</b> , Alameda, CA	10

## WINE

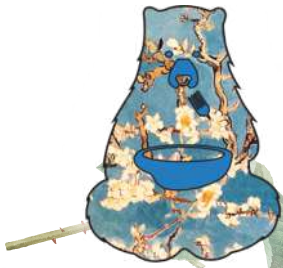
<b>Centorri Di Pavia Moscato</b> , Italy 2019 Intense aromas of peaches, rose petals and ginger, delicately sweet and sparkling	13/58
<b>Scarpetta Prosecco DOC</b> , Italy 2018 Light. Floral. Vibrant. Honeydew. Melon.	14/68
<b>Roederer Estate Brut NV</b> , Anderson Valley Hint of apples, pears and lemon peel, spice and hazelnut	15/70
<b>Dom Ott Cht Romassan Ro�e Bandol</b> , France 2020 Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit	16/74
<b>Billecart Salmon Brut Ro�e Champagne NV</b> , France Light, elegant, fresh strawberry and berry aromas	155
<b>Cadre Stone Blossom Sauvignon Blanc</b> , Edna Valley Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander	15/68
<b>Copain Pinot Noir</b> , Anderson Valley, CA 2016 Raspberry, and red currants on the pallet, notes of vanilla and sweet tea leaves, lush and silky texture.	16/75
<b>Set in Stone Cabernet Sauvignon</b> , Alexander Valley Superb! velvety rich, elegant, lush black plum, supple tannins, long lasting forever	19/90



Son & Garden



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**BREAKFAST EGGS PLATE**

rainbow potatoes and biscuit

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

++\$5 Egg white Add ++\$2.5 cheese

**Farm Eggs (2) Any Style**

- Applewood Smoked Bacon 20
- Pork Sausage Patty 20
- Apple Chicken Sausage 20
- Housemade Bear Belly Bacon 24

**OMELETS & SCRAMBLES**

++\$5 Egg white Add ++\$2.5 cheese

**Son & Garden Omelet 22**

Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

**Tofu Omelet (Vegan Option Available) 20**

Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

**Farmhouse Omelet (Vegetarian) 22**

Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

**Sunshine Scramble 21**

Applewood smoked bacon, onion, mushroom and cheddar

**Frisco Scramble 22**

Chicken Apple Sausage, spinach, avocado, Monterey jack, Salsa

**Hawaii' Scramble 25**

Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

**Crabby Omelet 33**

Jumbo Lump Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

**CHEF'S SPECIAL**

**Bibimbap 28**

Stone Pot Japanese Rice, Fried Chicken, mushroom, Fried egg, asparagus, bell pepper, spinach, kimchi

**Belly Ranchero Benedict 25**

Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, salsa and rainbow potatoes

**Loco Moco 33**

Half a pound grilled Wagyu beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy, parmesan

**Morning Beef Stew 33**

Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg

**Lobster Benedict \*Limited (15 mins prep time) MP**

Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes

++ \$15 for whole live Maine lobster (1.25 lbs)

**BENEDICT**

rainbow potatoes and levain

*Consuming raw or undercooked egg may increase your risk of foodborne illness.*

**Portobello Benedict (Vegetarian) 21**

Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

**Smoked Salmon Benedict 26**

Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

**Country Benedict 21**

House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

**Fried Chicken Benedict 27**

Boneless fried chicken, sauteed spinach, shishito pepper, mushroom demi-glace

**Bear Belly Benedict 25**

Bear Belly Bacon, grilled asparagus, pickled chili, House made hollandaise

**Korean Benedict 37**

Bone-in short rib, kimchi Fried rice, mushroom, spinach, carrot, bell pepper, House made hollandaise

**Open Face Benedict 30**

Half a pound grilled Wagyu beef patty, onion, mushroom, poached eggs with demi-glace

**GRIDDLE**

**Ricotta Pancakes 20**

Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

**French Toast 20**

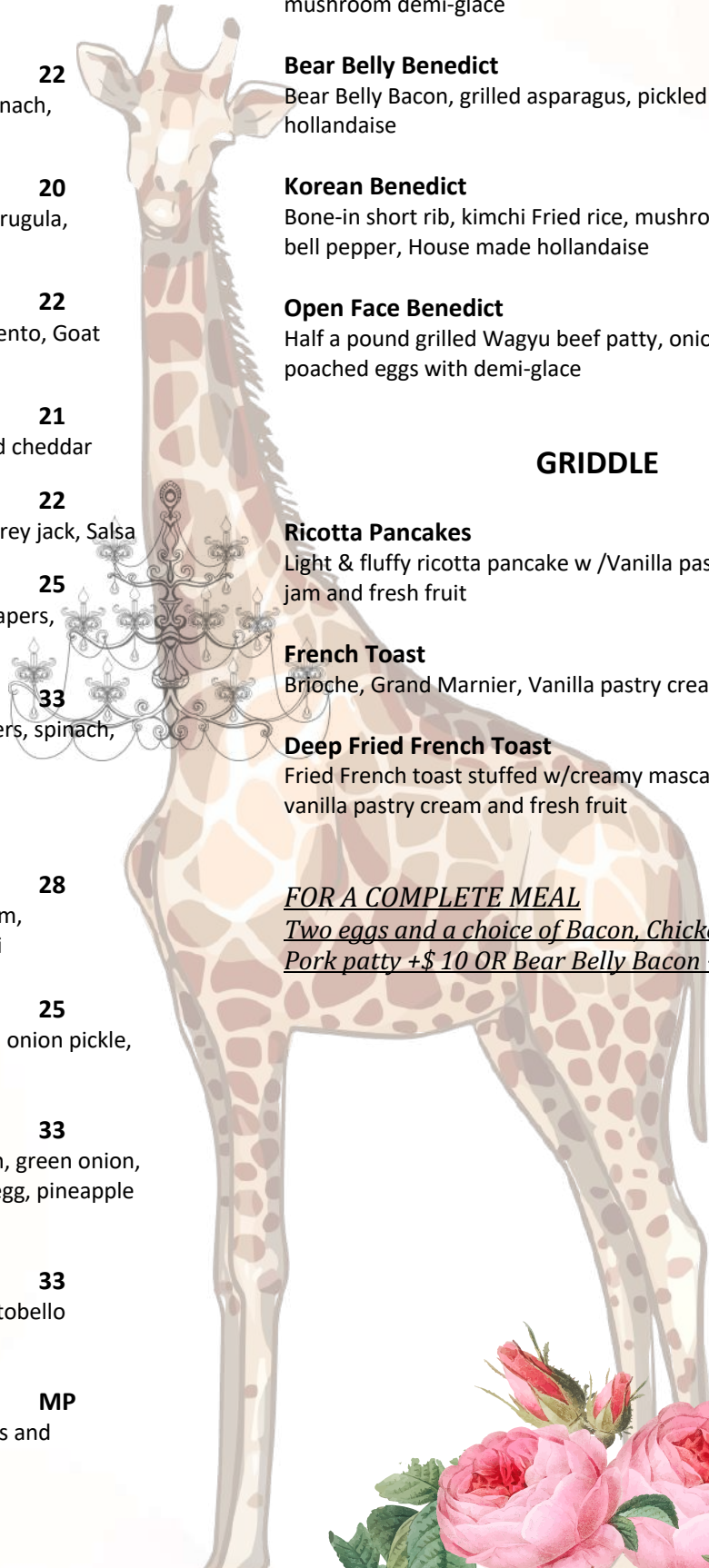
Brioche, Grand Marnier, Vanilla pastry cream and fresh fruit

**Deep Fried French Toast 21**

Fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit

FOR A COMPLETE MEAL

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty +\$ 10 OR Bear Belly Bacon +\$12





## LUNCH (START AT 11AM)

### Sandwich & Panini

Choice of mixed greens OR steak fries  
Ciabatta roll & Cilantro aioli

- Farmhouse Melt (Vegetarian)** 19  
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, quinoa, garlic aioli, Swiss
- Grilled Cheese Panini** 21  
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** 23  
Grilled chicken, basil, tomato, balsamic glazed, arugula, fresh mozzarella and garlic aioli
- Bear Belly Panini** 24  
House made Pork Belly, Bacon Jam, onion, Jack

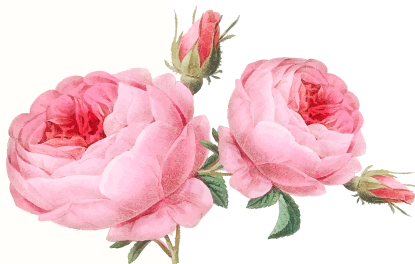
### Burger

Choice of mixed greens OR steak fries  
Brioche bun

- Veggie Burger (Vegetarian)** 25  
Cauliflower, sundried tomato, portabella mushroom, quinoa, arugula, cheddar
- My Son! Burger / Double Patty +\$12** 32  
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, jack

### SIDE

- House made Pastry 8
- Toast 5
- Two eggs 9
- Bear belly bacon 14
- Chicken sausage 10
- Pork sausage patty 9
- Bacon 9
- Avocado 8
- Hollandaise 7
- Home fries 9
- Fruit Bowl 13



### SALAD

Served with grilled Levain

- Shrimp Salad** 26  
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

### BEVERAGES

- Q Ginger Beer** 5
- Mexican Coke** 6
- House Iced Tea** *unsweetened seasonal tea* 6
- Sparkling/ Flat Water** *Saratoga, Utah 12oz* 8
- Fresh Orange Juice** 9
- Lavender Spritzer** *Fruity & Floral, Lemon, CO2* 10

### HARNEYS & SON TEAS

7

- Royal English Breakfast** *Ceylon black tea, smooth full bodied*
- Earl Grey 'Paris'** *black tea, bergamot, vanilla*
- Chai** *Indian black tea, cardamom, vanilla, cloves*
- Formosa Oolong** *subtle sweet notes, toasty*
- Lapsang Souchong** *ancient Chinese smoky black tea*
- Japanese Sencha** *fine green tea*
- Chamomile Lavender** *floral & pretty*
- Peppermint** *aromatic, crisp, help digestion*
- Blooming Flower Tea** 8  
*jasmine, green, calendula, can steep up to 3 times*

### EQUATER COFFEE (Marin County)

*+\$1 Soy / + \$1 Oat Milk / +0.5 Caramel Or Vanilla / +0.5 Ice*

- Dripped Coffee** 5
- Espresso** 4.5
- Americano** 5
- Cappuccino/ Latte** 6
- Chai Latte** 6.5
- Green Tea Latte** 6.5
- Golden Milk Latte** 7
- Pumpkin Spice Latte** 7
- Milk (whole milk, oat milk, soy)** 6
- Nitro Coffee** 7
- Affogato** 12

20% gratuity included for parties of 6 or more.  
 3 Credit Cards Max/Table OR additional charges may apply.  
 All menu & prices are subject to change without notice.  
 Corkage fee: Maximum 2 bottle per party;  
 First \$35/bottle (750ML). Second bottle onwards \$35/bottle (750ML)  
 Carry-in dessert fee: \$2.5/person  
 60 minutes per seating as a courtesy to later reservations.  
 Not responsible for lost or damaged articles or feelings.

[Panorama Bread Company](#)  
[New England Seafood](#)  
[Snake River Farm Kobe Beef](#)  
[Free Range Chicken Sausage](#)  
[Golden Gate Meat Company](#)  
[Pacific Produce](#)  
[Equator Coffee](#)

[Executive chef Kasem Saengsawang](#)

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.