

# Cherry Blossom Tea Party

SON & GARDEN

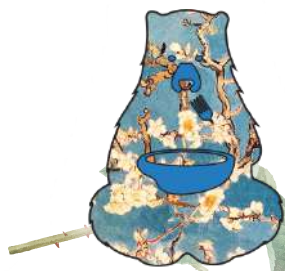


HELLO SPRING 2021

**APRIL 12TH - JUNE 30TH**

LIMITED EDITION

Availability for DINE-IN only at \$89.99/set for 2 people (Monday - Friday 12:30 pm and 1:30 pm)  
For reservations, please email [Love@sonandgarden.com](mailto:Love@sonandgarden.com) (48 hours advance reservation required)



Son & Garden

### BREAKFAST EGGS PLATE

rainbow potatoes and Levain toast

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

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

### Two Eggs Any Style

- Applewood Smoked Bacon 16
- Pork Sausage Patty 16
- Apple Chicken Sausage 16
- Housemade Bear Belly Bacon 21

### OMELETS & SCRAMBLES

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

#### Son & Garden Omelet 16

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

#### Tofu Omelet (Vegan Option Available) 19

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

#### Farmhouse Omelet (Vegetarian) 18

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

#### Sunshine Scramble 19

Applewood smoked bacon, onion, mushroom and cheddar

#### Frisco Scramble 19

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

#### Hawaii' Scramble 19

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

#### Crabby Omelet 22

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

### CHEF'S SPECIAL

#### Bibimbap 22

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

#### Loco Moco 24

Grilled Wagyu Beef patty (8oz), rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

#### Morning Beef Stew 24

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

#### Lobster Benedict \*Limited (20 mins prep time) 32

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 toast

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

#### Portobello Benedict (Vegetarian) 17

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

#### Smoked Salmon Benedict 17

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

#### Country Benedict 17

Pork sausage patty, avocado, spinach, bacon bits, Housemade hollandaise

#### Fried Chicken Benedict 20

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

#### Bear Belly Benedict 22

Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise

#### Korean Benedict 29

Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, Housemade hollandaise

#### Open Face Benedict 24

Grilled Wagyu Beef patty (8oz), onion, mushroom, poached eggs with demi-glace

### GRIDDLE

#### Matcha Mochi Pancakes 19

Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce

#### Ricotta Pancakes 16

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

#### French Toast 14

Rusticana batard, Grand Marnier, Vanilla pastry cream and fresh fruit

#### Deep Fried French Toast 16

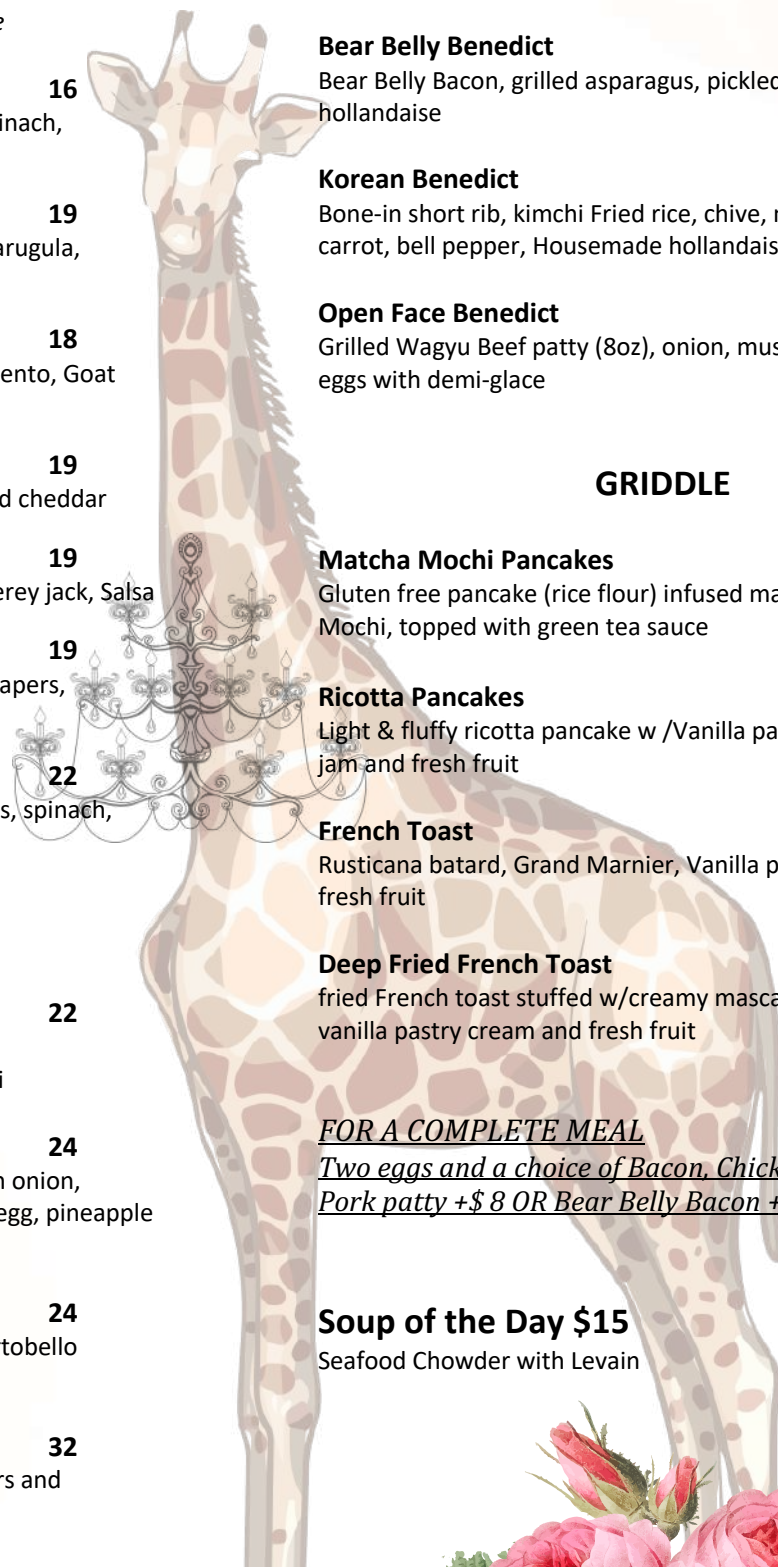
fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit

#### FOR A COMPLETE MEAL

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty +\$ 8 OR Bear Belly Bacon +\$11

#### Soup of the Day \$15

Seafood Chowder with Levain





## LUNCH (START AT 11AM)

### Sandwich & Panini

Choice of mixed greens OR steak fries  
[Ciabatta roll & Cilantro aioli](#)

- Farmhouse Melt (Vegetarian)** **16**  
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini** **16**  
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** **18**  
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini** **19**  
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini** **24**  
Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

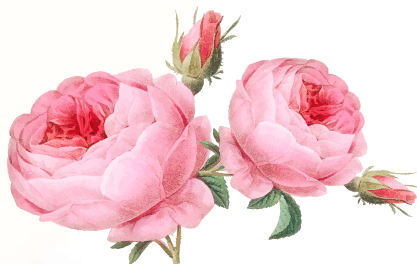
### Burger

Choice of mixed greens OR steak fries  
[Brioche bun](#)

- Veggie Burger (Vegetarian)** **20**  
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Jr.'s Burger** **22**  
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese
- My Son! Burger / Double Patty +\$12** **24**  
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

### SIDE

- Housemade Pastry 6
- Toast 4
- Two eggs 7
- Bear belly bacon 12
- Chicken sausage 9
- Pork sausage patty 9
- Bacon 9
- Avocado 6
- Hollandaise 6
- Home fries 6
- Fruit Cup 10



## SALAD

Served with grilled Levain

- Shrimp Salad** **18**  
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad** **17**  
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Warm Salad (Vegan Option Available)** **20**  
Grilled Snake River Farm Wagyu Beef, poached egg, kale, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimp \$1.50)

## BEVERAGES

- Q Ginger Beer** **5**
- Mexican Coke** **5.5**
- House Iced Tea** *unsweetened peach black tea* **5**
- Sparkling/ Flat Water** *Saratoga, Utah 12oz* **7**
- Fresh Orange Juice** **7**

## HARNEYS & SON TEAs

- 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** **7**  
*jasmine, green, calendula, can steep up to 3 times*

## EQUATER COFFEE (Marin County)

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

- Dripped Coffee** **4.5**
- Espresso** **4.25**
- Americano** **4.75**
- Cappuccino/ Latte** **5.5**
- Chai Latte** **5.5**
- Green Tea Latte** **5.5**
- Sakura Latte** **6.5**
- Milk (whole milk, non-fat, almond milk, soy)** **6**

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 \$45/bottle (750ML). Second bottle onwards \$85/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.  
 \$3 Sanitation fee will be applied per table

[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 Kosem Saengsawang](#)



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.



## Son & Garden

### LIQUID BRUNCH

Cloud 9	17
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
Bloody Mary	16
vodka, tomato juice, horseradish, pineapple garnish	
Classic Mimosa	12
sparkling wine, orange juice	
Sunday Funday	14
vodka, ginger puree, fresh mint, lime, CO2	
Garden MaiThai	14
white & dark rum, pineapple, orgeat, lime, tiki bitters	
Perfect Michelada	14
pilsner, lime juice, tamarind, valentina and spice	
Under the Sea	15
chili infused blanco tequila, lime, mermaid dust	

### DRAFT BEER 8

House Witbier  
House Session IPA  
Cornado Seacoast Pilsner  
Anderson Valley Boont Amber Ale

### BOTTLED

Fruli Strawberry Beer, Belgium / Fruit beer	12
Stem Off-Dry Cider, Colorado	8
Stiegal Grapefruit Ralder	8
Weihenstephaner Hefe Weissbier, Germany 16oz	10

### WINE

Bubbles: Light & Floral. Green Apple. Fresh Cut Flowers. Pairs w/Anything!	
Scarpetta Prosecco / DOC / Italy	13/ 65
Rose: Aromatic. Elegant. Wild Strawberries. Pomegranate. <i>Best Class 2020 SF Chronicle</i>	
Ferrari Carano Sangiovese Ro�e / Sonoma	14/ 65
White: Crisp & Bright. Wild Meadow Flowers. Meyer Lemon. Yum!	
Weingut F�rst Elbling / Mosel, Germany/ 1 Liter	13/ 70
Red: Med Bodied. Blue & Red Fruit. Rose Petals. White Pepper. Round	
Imagery Pinot Noir / Sonoma	15/ 70



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#Sonandgarden

# Disposable blanket

**\$1.75 / Each**



**- Retains/ reflects 90% of body heat**

**- Waterproof and weatherproof**

**- Adhere sticker to secure the blanket**



**Son & Garden**  
by Farmhouse Kitchen