

Secret Garden

Tea Party

SON & GARDEN



HELLO SUMMER 2021

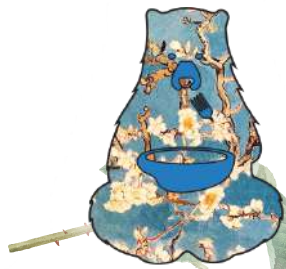
Availability for DINE-IN only at \$89.99/set for 2 people (Monday - Friday 12:00 pm and 1:30 pm)

*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

Menlo Park: Love@sonandgarden.com



Son & Garden

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

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 26

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

CHEF's SPECIAL

Bibimbap 24

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 (15 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 house biscuit

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 19

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 32

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



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



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.

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	6
House Iced Tea <i>unsweetened peach black tea</i>	5
Sparkling/ Flat Water <i>Saratoga, Utah 12oz</i>	7
Fresh Orange Juice	7

HARNEYS & SON TEAs

5

Royal English Breakfast	<i>Ceylon black tea, smooth full bodied</i>
Earl Grey ‘Paris’	<i>black tea, bergamot, vanilla</i>
Chai	<i>Indian black tea, cardamom, vanilla, cloves</i>
Formosa Oolong	<i>subtle sweet notes, toasty</i>
Lapsang Souchong	<i>ancient Chinese smoky black tea</i>
Japanese Sencha	<i>fine green tea</i>
Chamomile Lavender	<i>floral & pretty</i>
Peppermint	<i>aromatic, crisp, help digestion</i>
Blooming Flower Tea	7
<i>jasmine, green, calendula, can steep up to 3 times</i>	

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

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



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 Rosé / Sonoma	14/ 65
White: Crisp & Bright. Wild Meadow Flowers. Meyer Lemon. Yum!	
Weingut Fürst Elbling / Mosel, Germany/ 1 Liter	13/ 70
Red: Med Bodied. Blue & Red Fruit. Rose Petals. White Pepper. Round	
Imagery Pinot Noir / Sonoma	15/ 70



Son & Garden



#Sonandgarden