

Winter Tea Set

WONDERLAND DESSERT

SON & GARDEN



HELLO WINTER 2021

LIMITED EDITION

Available for DINE-IN only at \$110/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

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

Cloud 9	18
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
Into the Forest	17
Ice bear, fresh kiwi, green apple, lemon, sparkling wine	
Bloody Mary	16
vodka, tomato juice, horseradish, pineapple garnish	
Classic Mimosa	13
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	16
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: Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit
Dom Ott Cht Romassan Ro e Bandol, France 2020 16/74

White: Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander
Cadre Stone Blossom Sauvignon Blanc, Edna Valley 15/68

Red: Double Gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy Long Lingering Finish
Bella Grace Zinfandel Amador County 14/64



Son & Garden



#Sonandgarden



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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

Two Eggs Any Style

- Applewood Smoked Bacon 18
- Pork Sausage Patty 18
- Apple Chicken Sausage 18
- Housemade Bear Belly Bacon 22

OMELETS & SCRAMBLES

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

- Son & Garden Omelet** 19
- 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)** 20
- Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

- Sunshine Scramble** 19
- Applewood smoked bacon, onion, mushroom and cheddar

- Frisco Scramble** 20
- Chicken Apple Sausage, spinach, avocado, Monterey jack, Salsa

- Hawaii' Scramble** 22
- Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

- Crabby Omelet** 27
- Jumbo Lump Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

CHEF'S SPECIAL

- Bibimbap** 26
- Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi

- Loco Moco** 27
- Grilled Wagyu Beef patty (8oz), rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy, parmesan

- Morning Beef Stew** 32
- Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg

- Lobster Benedict *Limited (15 mins prep time)** 34
- 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)** 18
- Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

- Smoked Salmon Benedict** 22
- Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

- Country Benedict** 19
- Pork sausage patty, avocado, spinach, bacon bits, Housemade hollandaise

- Fried Chicken Benedict** 26
- Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

- Bear Belly Benedict** 24
- Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise

- Korean Benedict** 34
- Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, Housemade hollandaise

- Open Face Benedict** 27
- Grilled Wagyu Beef patty (8oz), onion, mushroom, poached eggs with demi-glace

GRIDDLE

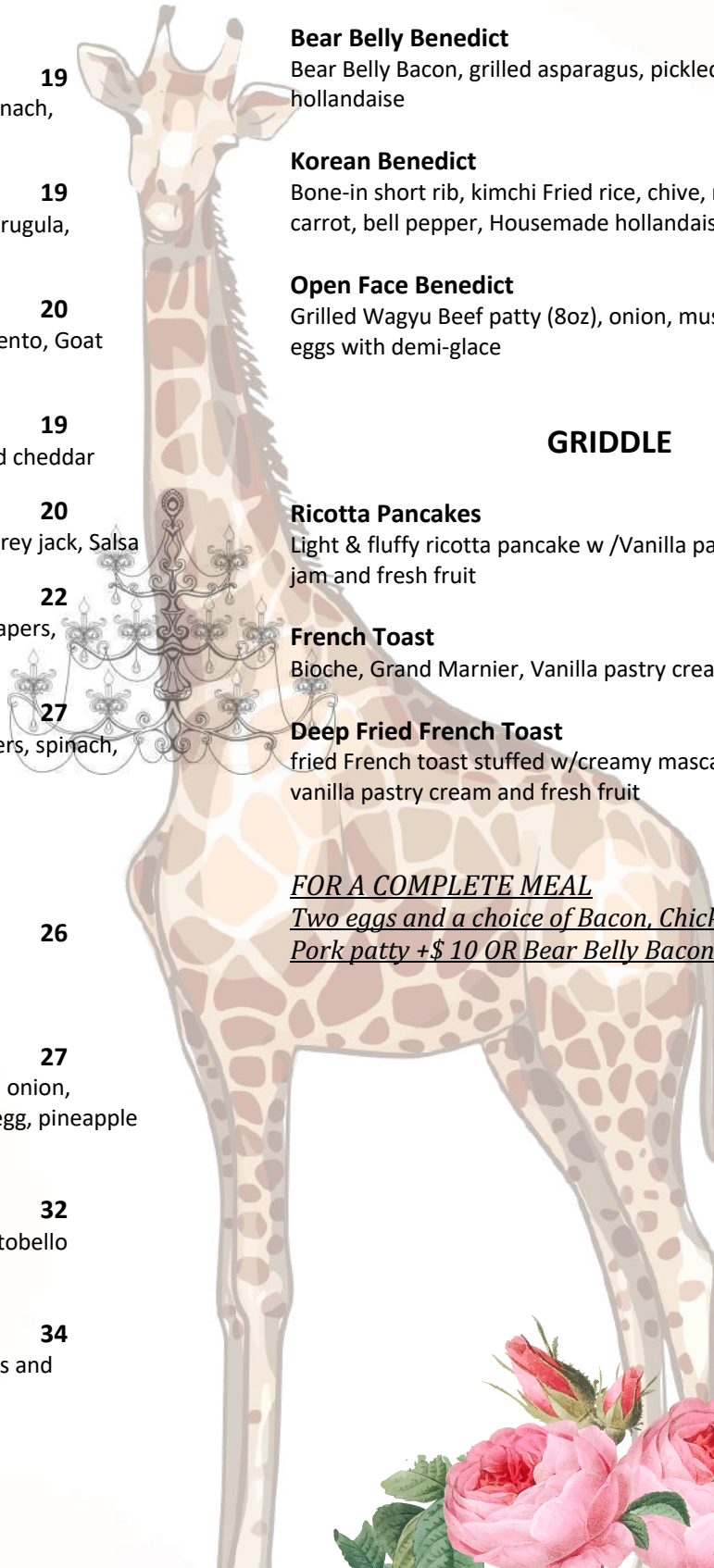
- Ricotta Pancakes** 18
- Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

- French Toast** 18
- Bioche, Grand Marnier, Vanilla pastry cream and fresh fruit

- Deep Fried French Toast** 19
- 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)** 18
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini** 19
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** 20
Grilled chicken, basil, tomato, balsamic glazed, mozzarella
- Bear Belly Panini** 22
House made Pork Belly, Bacon Jam, onion, Jack

Burger

Choice of mixed greens OR steak fries
Brioche bun

- Veggie Burger (Vegetarian)** 22
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- My Son! Burger / Double Patty +\$12** 27
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

SIDE

- Housemade Pastry 7
- Toast 4
- Two eggs 8
- Bear belly bacon 14
- Chicken sausage 10
- Pork sausage patty 9
- Bacon 9
- Avocado 7
- Hollandaise 6
- Home fries 8
- Fruit Bowl 12



SALAD

Served with grilled Levain

- Shrimp Salad** 21
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Warm Salad (Vegan Option Available)** 23
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** *unsweetened seasonal tea* 6
- Sparkling/ Flat Water** *Saratoga, Utah 12oz* 8
- Fresh Orange Juice** 8

HARNEYS & SON TEAS

6.5

- 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 Almond Milk / +0.5 Caramel Or Vanilla / +0.5 Ice

- Dripped Coffee** 4.5
- Espresso** 4.5
- Americano** 5
- Cappuccino/ Latte** 6
- Chai Latte** 6.5
- Green Tea Latte** 6.5
- Milk (whole milk, 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 \$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](#)