

Tiffany Tea Set

SON & GARDEN



HELLO TIFFANY 2022

LIMITED EDITION

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

(SF location: Monday - Friday 12:00 pm and 1:30 pm)

(Menlo Park location: Monday - Friday 11 am and 1 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



BOBAMOSA

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



SON & GARDEN

RAINBOW FRENCH TOAST

\$28



Fried French Toast Stuffed with Creamy Mascarpone Cheese, Vanilla Pastry Cream, and Fresh Fruit. Served with Vanilla Ice Cream on a Waffle Cone. Topped with Cotton Candy, Lollipop, Sprinkles, and Whipped Cream

I SCREAM FOR ICE CREAM

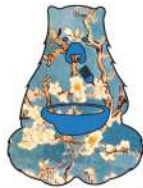
\$16

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



SON & GARDEN

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

BOTTLED

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

WINE

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



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

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

Farmhouse Omelet (Vegetarian) 22

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

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

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

Belly Ranchero Benedict 25

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

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

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

Chicken Panini 23
Grilled chicken, basil, tomato, balsamic glazed, arugula, fresh mozzarella and garlic aioli

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 Kosem Saengsawang

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.