

# Son in Wonderland

SON & GARDEN



HELLO SUMMER 2022

## 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)



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# 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



Dear customers,  
no alcohol will be served  
to persons under 21 year of age.  
Please be prepared to show I.D.  
Acceptable forms of 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>	<b>18</b>	<b>Tokyo Beach</b> Sunora Colada. Malibu Rum. Fresh Coconut Juice. Matcha. Pineapple	<b>17</b>
<b>Into the Forest</b> Ice bear, fresh kiwi, green apple, lemon, sparkling wine	<b>17</b>	<b>Sunday Funday</b> vodka, ginger puree, fresh mint, lime, CO2	<b>14</b>
<b>Bloody Mary</b> vodka, tomato juice, horseradish, pineapple garnish	<b>16</b>	<b>Garden MaiThai</b> white & dark rum, pineapple, orgeat, lime, tiki bitters	<b>14</b>
<b>Classic Mimosa</b> sparkling wine, orange juice	<b>13</b>	<b>Under the Sea</b> chili infused blanco tequila, lime, mermaid dust	<b>16</b>

## BOTTLED

<b>East Brother Pilsner</b> , Richmond CA	<b>8</b>
<b>Casual Nihilists Dark Lager</b> , Livermore, CA 16oz	<b>10</b>
<b>Almanac Love Hazy IPA</b> , Alameda, CA	<b>10</b>

## WINE

<b>Centorri Di Pavia Moscato</b> , Italy 2019 Intense aromas of peaches, rose petals and ginger, delicately sweet and sparkling	<b>13/58</b>
<b>Roederer Estate Brut NV</b> , Anderson Valley Hint of apples, pears and lemon peel, spice and hazelnut	<b>15/70</b>
<b>Billecart Salmon Brut Rosé Champagne NV</b> , France Light, elegant, fresh strawberry and berry aromas	<b>155</b>
<b>Dom Ott Cht Romassan Rosé Bandol</b> , France 2020 Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit	<b>16/74</b>
<b>Cadre Stone Blossom Sauvignon Blanc</b> , Edna Valley Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander	<b>15/68</b>
<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.	<b>16/75</b>
<b>Set in Stone Cabernet Sauvignon</b> , Alexander Valley Superb! velvety rich, elegant, lush black plum, supple tannins, long lasting forever	<b>19/90</b>



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#Sonandgarden





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, 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-glaze

Bear Belly Benedict 25

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

Korean Benedict 37

Bone-in short rib, kimchi Fried rice, chive, 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, garlic quinoa, garlic aioli, Swiss

**Chicken Panini** 23  
Grilled chicken, basil, tomato, balsamic glazed, mozzarella

### Burger

Choice of mixed greens OR steak fries  
Brioche bun

**Veggie Burger** (Vegetarian) 25  
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, 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



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

### BEVERAGES

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

### HARNEYS & SON TEAS

7

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

### EQUATER COFFEE (Marin County)

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

<b>Dripped Coffee</b>	5
<b>Espresso</b>	4.5
<b>Americano</b>	5
<b>Cappuccino/ Latte</b>	6
<b>Chai Latte</b>	6.5
<b>Green Tea Latte</b>	6.5
<b>Golden Milk Latte</b>	7
<b>Milk (whole milk, oat milk, soy)</b>	6
<b>Nitro Coffee</b>	7

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