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LIQUID BRUNCH

Cloud 9	18
cotton candy cloud, lillet blanc, dolin blanc,	
pineapple, sparkling wine. Edible Butterfly	

Into the Forest 17 Ice bear, fresh kiwi, green apple, lemon, sparkling wine

Morning Mimosa 14 sparkling wine, fresh squeezed orange juice

The Beet 14 LoFi gentian, beet juice, orange juice, ginger

Let's Get Marry 16 Vodka, spicy house bloody marry, horseradish, pickles, celery, chili salt rim

Beauty and the Beast 18 Ketel One Citroen, lemoncello, elderflower liqueur, lemon, pineapple, passion fruit, rose bitter

Under the Sea 17 chili infused tequila, lime, mermaid dust, sparkling wine

La La Land 18 Tequila Blanco, italicus, lavender lemonade, ginger Beer

BEER

East Brother Pilsner, Richmond, CA Almanac Flow Pale Ale, Alameda, CA Kyla Pink Grapfruit Kombucha, Hood River, OR Almanac Love Hazy IPA, Alameda, CA

WINE

Helfrich Crement D'Alsace NV, France	16 /74
Cazanove Champagne NV, France (Half Bottle)	45
Laurent-Perrier Champagne NV, France	125
Henriot Brut Rose NV, France	135
Long Meadow Ranch Sauvignon Blanc, California	16 /75
Adelsheim Vineyard Chardonnay, Oregon	18 /84
Nielson Santa Barbara Pinot noir, California	15 /69
Slingshot Cabernet Sauvignon, North Coast 2019	16 /74
Frog's Leap Estate Cabernet Sauvignon, Napa Valley	125

👔 Son & Garden 🔞 #Sonandgarden

BREAKFAST EGGS PLATE

rainbow potatoes and biscuits

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

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

Farm Eggs (2) Any Style

Son & Garden

Applewood Smoked Bacon	19
Pork Sausage Patty	19
Apple Chicken Sausage	19
House made Bear Belly Bacon	22

OMELETS & SCRAMBLES

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

22

28

31

Son & Garden Omelet

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

Tofu Omelet (Vegetarian)20Organic tofu, asparagus, portobello mushroom, arugula,
cauliflower, sundried tomato, quinoa

Farmhouse Omelet (vegetarian)22Egg whites, mushroom, arugula, green olive, pimento, Goat
cheese

Sunshine Scramble 21 Applewood smoked bacon, onion, mushroom, and cheddar

Frisco Scramble 21 Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa

Hawaii' Scramble 24 Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

Crabby Omelet 32 Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

CHEF's SPECIAL

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

Belly Ranchero Benedict25Slow-cooked pork belly, arugula, corn tortilla, red onion pickle,
guacamole, salsa and rainbow potatoes

Loco Moco

Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

Lobster Benedict ***Limited MP Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes ++ \$15 for whole live Maine lobster (1.25 lbs)

BENEDICT

21

rainbow potatoes and levain toast Consuming **raw** or undercooked egg may increase your risk of foodborne illness.

Portobello Benedict (Vegetarian)

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

Smoked Salmon Benedict	24	
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 Benedict27Boneless fried chicken, sauteed spinach, chive, shishito pepper,
mushroom demi-glace

Korean Benedict37Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach,
carrot, bell pepper, house made hollandaise

GRIDDLE

Matcha Mochi Pancakes21Gluten free pancake (rice flour) infused matcha green tea,Mochi, topped with green tea sauce

Ricotta Pancakes 20 Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

French Toast 19 Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

Deep Fried French Toast21fried French toast stuffed w/creamy mascarpone cheese,
vanilla pastry cream and fresh fruit

<u>FOR A COMPLETE MEAL</u> <u>Two eggs and a choice of Bacon, Chicken Sausage, or</u> <u>Pork patty +\$10 OR Bear Belly Bacon +\$12</u>

KID'S MENU Under the age of 8

Mickey Mouse Pancake Two bacon and scrambled egg 14

Kid Cheeseburger Grilled wagyu beef patty, cheese, and fries 14



LUNCH (START AT 11AM)

Sandwich & Panini

Choice of mixed greens OR steak fries Ciabatta roll & Cilantro aioli

Farmhouse Melt (Vegetarian)19Wheat, asparagus, zucchini, bell pepper, mushroom, arugula,
garlic quinoa, garlic aioli, Swiss

Grilled Cheese Panini 21 Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

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

Ocean Panini 29 Dungeness crab, shrimps, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

> Burger Choice of mixed greens OR steak fries Brioche bun

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

My Son! Burger / Double Patty +\$1232Grilled Wagyu beef patty, bear belly bacon, caramelized onion
bacon jam, aioli, fried egg, arugula, jack





Served with grilled Levain

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

Super Green 21	
Baby spinach, baby kale, arugula, black olive, cucumber,	,
tomatoes, avocado, pine nuts, feta, red wine balsamic	

BEVERAGES

Q Ginger Beer	5
House Iced Tea unsweetened seasonal tea	6
Mexican Coke	6
Fresh Squeezed Orange Juice	9
Lavender Spritzer Fruity & Floral, Lemon, CO2	10
San Benedetto Sparkling Water Italy 500 ml	7

HARNEYS & SON TEAs

Royal English Breakfast	ceylon black tea, smooth full bodied
Earl Grey Supreme	black tea, bergamot, lemony flavor
Paris	black tea, floral, vanilla
Dragon Pearl Jasmine	floral & pretty
Indigo Punch	vibrant, crisps, fruity, earthy with touch of sweetness
Japanese Sencha	fine green tea
Mother's	rosebuds, chamomile, citrus
Peppermint	aromatic, crisp, help digestion

EQUATER COFFEE (Marin County)

+ \$1 Oat Milk	
Dripped Coffee	5
Espresso	4.5
Americano	5
Cappuccino/ Latte	6
Coconut Cream Latte	7
Mocha	7
Milk (Whole milk, Oat milk)	6
Hot Chocolate & Marshmallow	6.5



7

Please let us know about your dietary restrictions/ allergies prior to ordering **In Order to Prepare Your Food in Timely Manner, No Substitutions Please**

> 20% gratuity included for parties of 5 or more. 3 Credit Cards Max/Table OR additional charges may apply. Corkage fee: Maximum 2 bottle per party; First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML) No outside food or drink allowed 60 minutes per seating as a courtesy to later reservations. Not responsible for lost or dramaged articles or feelings. All menu & prices are subject to change without notice. No Substitutions