



BLOOMING LIKE A ROSE

LIMITED EDITION

Tea Seti

8/1/24 - 11/30/24

RESERVATIONS:

<u>Please reserve on OpenTable (Under Experiences)</u> (must reserve 48hrs in advance)

SAN FRANCISCO:

Monday - Friday 10 am to 2 pm



PALO ALTO: Monday - Friday 10 am to 1:30 pm





I SCREAM FOR ICE CREAM

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





Nerry Blasser DRINKS MENU

SON & GARDEN



Cherry Blossom Elixir, and Sparkling Wine

\$15



Sakura Latte

Cherry Blossom and Milk







LIQUID BRUNCH

Cloud 9	17
cotton candy cloud, lillet blanc, dolin blan pineapple, sparkling wine. Edible Butterfiy	
Into the Forest	16
Ice bear, green apple, Vodka, lemon, spark	aling wine
Morning Mimosa	12
sparking wine, fresh squeezed orange julce	:
My Little Ruby Bird served on a tree top: tequila blanco, hisbicus liqueur, giffard wil	18 Id elderflower, lemon, sparkling wine
Beauty and the Beast ketel one citroen, lemoncello, elderflower	18
I scream for ice cream	17
Vodka, equator espresso, coastal charm co homemade salted caramel, vanilla ice creat	
La La Land	18
vida mezcal, Italicus, lavender lemonade, g	inger beer

BEER

East Brother Pilsner, Richmond, CA	8
Almanac Flow Pale Ale, Alameda. CA	8
Almanac Love Hazy IPA, Alameda, CA	10

WINE

Wolffer Spring In Bottle Sparkling Rose (Non-Alcohol)	13/64
Simonet Cuvee Rose Reserve	13/64
Prosper Maufoux Crement de Bourgogne Blanc U. France	16/74
Villa Marla Sauvignon blanc, Mariborough 2020	15/69
Adelsheim Vineyard Chardonnay, Organ	18/64

Son & Garden 👩 #Son & Garden

ACCEDTABLE FORMS OF 1.D. CALFORNAGENERS LA CALFORNAGENS LA CALFORNAGENERS LA CALFORNAGENERS LA CALFORD



BREAKFAST EGGS PLATE

rainbow potatoes and scone

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

++\$5 Egg white Add ++\$2.5 chees	e

Farm Eggs (2) Any Style	15
Applewood Smoked Bacon	18
Pork Sausage Patty	18
Apple Chicken Sausage	18
House made Bear Belly Bacon	19

OMELETS & SCRAMBLES

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

22

22

Son & Garden Omelet	18
Country Pork Sausage, asparagus, mushroom, spinach,	
pimento, sundried tomato, Parmesan cheese	

Farmhouse Omelet (Vegetarian)

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

Frisco Scramble 19 Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack,Salsa

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

Crabby Omelet 29 Dungeness 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, mushroom, kimchi

Belly Ranchero 22 Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, salsa and rainbow potatoes

Loco Moco 27 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 ++ \$15for whole live Maine lobster (1.25 lbs)

BENEDICT

rainbow potatoes and levain toast

Consuming raw or undercooked egg may increase your risk of foodborne illn	ess.
Portobello Benedict (Vegetarian)	18
Garlic seasoned Portobello mushroom, tofu, cauliflower,	The second second
sundried tomato, with pineapple salsa	
	A STATE
Smoked Salmon Benedict	22
Alaskan SmokedSalmon, asparagus, dill cream cheese, red	
onion pickle, capers, house spice, Lemony hollandaise	
Country Benedict	18
House made pork sausage patty, avocado, spinach, bacon bits	,
hollandaise	
Fried Chicken Benedict	24
Boneless fried chicken, sauteed spinach, chive, shishito peppe	r,
mushroom demi-glace	
Korean Benedict	34
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach	,
carrot, bell pepper, house made hollandaise	
GRIDDLE	
GRIDDEE	
Matcha Mochi Pancakes	20
	20
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce	
with topped with green ted sudee	
Ricotta Pancakes	18
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	
jani and resil lluit	
Franch Taact	17
French Toast	17
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit	
Deep Fried French Toast	19

Deep Fried French Toast 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

KID'S MENU

Under the age of 8

Mickey Mouse Pancake	14
Two bacon and scrambled egg	
Kid Cheeseburger	14

Kid Cheeseburger Grilled wagyu beef patty, cheese, and fries

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

LUNCH SALAD

SANDWICH & PANINI

Choice of mixed greens OR garlic fries

Ciabatta roll & Cilantro aioli

١	Farmhouse Melt (Vegetarian) Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss	19
C	Grilled Cheese Panini Cheddar, Swiss cheese, Jack, caramelized onion, bacon jam and scramble eggs	18
	ChickenPanini Grilled chicken, basil, tomato, alfalfa, balsamic glazed,	20

nicken, basil, tomato, alfalfa, balsamic glazed, mozzarella



BURGER

Choice of mixed greens OR garlic fries

Brioche bun & Cilantro aioli

Veggie Burger (Vegetarian)	24
Cauliflower, sun-dried tomato, portabella mushroom, quinoa,	
kale, alfalfa, balsamic glazed, cheddar	
Tripple Cheese Burger	27
Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese,	
pepper jack cheese, bacon, avocado, tomatoes, lettuce	
My Son! Burger/ Double Patty +\$12	29

My Son! Burger/ Double Patty +\$12 Half a pound grilled Wagyu Beef patty, bacon jam, Bear Belly bacon, fried egg, arugula, brioche bun, jack

SIDE

Housemade Pastry	8
Toast	5
Two eggs	7
Bear belly bacons	12
Chicken sausages	8
Pork sausage patty	8
Bacons	8
Avocado	4
Hollandaise	4
Home fries	7
Fruits Cup	8



Served with grilled Levain

Shrimp Salad		25
Grilled shrimp, mixed green, red w cucumber, pineapple salsa, spicy a		0,
Grilled Chicken Salad		24
Iceberg, spinach, black olive, tomat red onion pickle, bacon bite with c		armesan
BEVE	RAGES	
Fresh Squeezed Orange Juic	e	8
Lavender Spritzer Fruity & Fl	oral, Lemon, CO2.	8
Q Ginger Beer		5
House Black Iced Tea		6
Coke		4
San Benedetto Sparkling Water Italy 500 ml		7
HARNEYS & SON T	EAS	6
Royal English Breakfast	ceylon black tea, smooth full bo	died
Earl Grey Supreme black tea, bergamot, lemony flavor		
Paris black tea, floral, vanilla		
Dragon Pearl Jasmine	floral & pretty	
Mother's	rosebuds, chamomile, citrus	
Peppermint	aromatic, crisp, help digestion	
Indigo Punch	vibrant, crisps, fruity, earthy with	touch of sweetne
Japanese Sencha	fine green tea	

EQUATER COFFEE(MARIN COUNTY)

+ \$1 Oat Milk	
Bear sugar Matcha latte hot/cold	10
Dripped Coffee	5
Espresso	4.5
Americano	5
Cold brew	5
Cappuccino/ Latte	6
CoconutCream Latte	7
Mocha	7
Milk (Whole milk, Oat milk)	6
Hot Chocolate & Marshmallow	6.5

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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 6 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) Carry-in dessert fee: \$2.5/person Carry-in dessert ree: 52.5/person 75 minutes per seating as a courtesy to later reservations. No outside food or drink allowed Not responsible for lost or damaged articles or feelings. All menu & prices are subject to change without notice. No Substitutions

orama Bread Company New England Seafood r Farm Kobe Beef Free Range Chicken Sausage Golden Gate Meat Company Pacific Pro Equator Coffee Executive chef Kasem Saengsawang

