

# Holiday Tea Set

SON & GARDEN



HELLO WINTER 2023

## 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)**

# I SCREAM FOR ICE CREAM

\$16

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





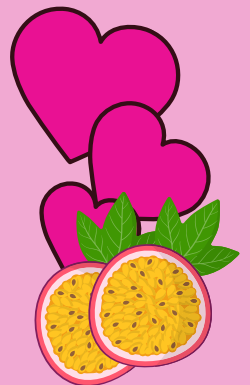
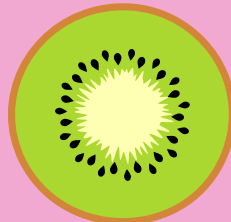
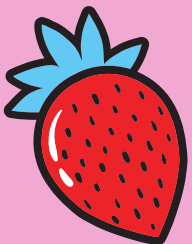
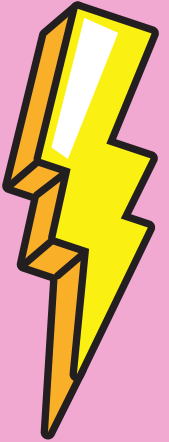
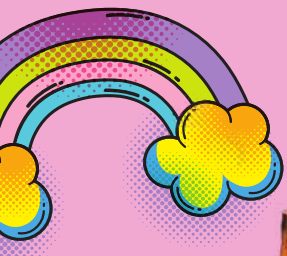


# BOBAMOSA

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**

**\$16**





*Valentine's Month Special*

# CUPID'S CLOUD

**\$21**

DREAMY RED VELVET PANCAKES  
TOPPED WITH VANILLA CREAM CHEESE CLOUD.  
PEARL SUGAR. FRESHLY SLICED STRAWBERRY PETALS.  
VERMONT MAPLE SYRUP



SON & GARDEN





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

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

Son & Garden Omelet 22

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

Tofu Omelet (Vegetarian) 20

Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

Farmhouse Omelet (Vegetarian) 22

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

Sunshine Scramble 21

Applewood smoked bacon, onion, mushroom, and cheddar

Frisco Scramble 22

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 33

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

CHEF’s SPECIAL

Bibimbap 27

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

Belly Ranchero Benedict 25

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

Loco Moco 31

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

Morning Beef Stew 31

Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg

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

rainbow potatoes and levain toast

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

Portobello Benedict (Vegetarian) 19

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, chive, shishito pepper, mushroom demi-glaze

Bear Belly Benedict 25

Grilled asparagus, pickled chili, house made hollandaise

Korean Benedict 35

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

Open Face Benedict 30

Half a pound grilled Wagyu Beef patty, onion, mushroom, spinach, poached eggs with demi-glaze

GRIDDLE

Matcha Mochi Pancakes 21

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

Ricotta Pancakes 19

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 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 Sausages, or Pork patty +\$10 OR Bear Belly Bacons +\$12

KID’S MENU

Under the age of 8

Mickey Mouse Pancake 14

Two bacons and scrambled egg

Kid Cheeseburger 14

Grilled wagyu beef patty, cheese, and fries





LUNCH (START AT 11AM)

Sandwich & Panini

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

<b>Farmhouse Melt</b> <span>(Vegetarian)</span>	<b>19</b>
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss	
<b>Grilled Cheese Panini</b>	<b>20</b>
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs	
<b>Chicken Panini</b>	<b>22</b>
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella	
<b>Bear Belly Panini</b>	<b>24</b>
House made Pork Belly, Bacon Jam, arugula, Jack	
<b>Ocean Panini</b>	<b>29</b>
Dungeness crab, shrimps, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta	

Burger

Choice of mixed greens OR steak fries  
Brioche bun

<b>Veggie Burger</b> <span>(Vegetarian)</span>	<b>25</b>
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
<b>Fried Chicken Burger</b>	<b>27</b>
Boneless fried chicken, homemade spicy sauce, cabbage, and carrot slaw, pepper jack cheese, bacon with jalapenos and crunchy lettuce	
<b>Jr.'s Burger</b>	<b>27</b>
Half a pound grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese	
<b>My Son! Burger / Double Patty +\$12</b>	<b>32</b>
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, jack	

SIDE

Housemade Pastry	8
Toast	5
Two eggs	9
Bear belly bacons	12
Chicken sausages	10
Pork sausage patty	9
Bacons	9
Avocado	4
Hollandaise	4
Home fries	9
Fruits Cup	10



SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

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 damaged articles or feelings.  
All menu & prices are subject to change without notice.  
No Substitutions

SALAD

Served with grilled Levain

<b>Super Green</b>	<b>21</b>
Baby spinach, baby kale, arugula, black olive, cucumber, tomatoes, avocado, pine nuts, feta, red wine balsamic	
<b>Shrimp Salad</b>	<b>25</b>
Grilled tiger prawns, little gems, mixed green, red wine balsamic, medley tomatoes, cucumber, avocado, pineapple salsa, spicy aioli, feta	
<b>Grilled Chicken Salad</b>	<b>24</b>
Little gems, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan	
<b>Warm Salad</b>	<b>27</b>
Grilled Snake River Farm Wagyu Beef, poached egg, kale, cherry tomatoes, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimps \$1.50)	

BEVERAGES

<b>Fresh Squeezed Orange Juice</b>	<b>7</b>
<b>Lavender Spritzer</b> <span><i>Fruity &amp; Floral, Lemon, CO2</i></span>	<b>10</b>
<b>Black Iced Tea</b> <span><i>Art of tea</i></span>	<b>6</b>
<b>Mexican Coke</b>	<b>6</b>
<b>San Benedetto Sparkling Water</b> <span><i>Italy 750 ml</i></span>	<b>10</b>

HARNEYS & SON TEAS

7

<b>Royal English Breakfast</b>	<i>ceylon black tea, smooth full bodied</i>
<b>Earl Grey Supreme</b>	<i>black tea, bergamot, lemony flavor</i>
<b>Paris</b>	<i>black tea, floral, vanilla</i>
<b>Dragon Pearl Jasmine</b>	<i>floral &amp; pretty</i>
<b>Indigo Punch</b>	<i>vibrant, crisps, fruity, earthy with touch of sweetness</i>
<b>Japanese Sencha</b>	<i>fine green tea</i>
<b>Mother's</b>	<i>rosebuds, chamomile, citrus</i>
<b>Peppermint</b>	<i>aromatic, crisp, help digestion</i>
<b>Blooming Flower Tea</b>	<i>jasmine, green, calendula</i>
	<i>can steep up to 3 times</i>

8

EQUATER COFFEE (Marin County)

+\$1 Oat Milk

<b>Bear sugar Matcha latte hot/cold</b>	<b>12</b>
<b>Dripped Coffee</b>	<b>5</b>
<b>Espresso</b>	<b>4.5</b>
<b>Americano</b>	<b>5</b>
<b>Cappuccino/ Latte</b>	<b>6</b>
<b>Coconut Cream Latte</b>	<b>7</b>
<b>Mocha</b>	<b>7</b>
<b>Milk (Whole milk, Oat milk)</b>	<b>6</b>
<b>Hot Chocolate &amp; Marshmallow</b>	<b>6.5</b>

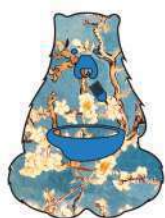
*Panorama Bread Company*  
*New England Seafood*  
*Snake River Farm Kobe Beef*  
*Free Range Chicken Sausage*  
*Golden Gate Meat Company*  
*Pacific Produce*  
*Equator Coffee*  
  
*Executive chef Kasem Saengsawang*



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

<b>Cloud 9</b>	<b>18</b>
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
<b>Into the Forest</b>	<b>17</b>
Ice bear, fresh kiwi, green apple, lemon, sparkling wine	
<b>Morning Mimosa</b>	<b>14</b>
sparkling wine, fresh squeezed orange juice	
<b>The Beet</b>	<b>14</b>
LoFi gentian, beet juice, orange juice, ginger	
<b>Let's Get Marry</b>	<b>15</b>
Soju, spicy house bloody marry, horseradish, pickles, celery, chili salt rim	
<b>Peek a Mule</b>	<b>15</b>
Dolin sweet vermouth, peach, Q ginger beer, lime, Angostura bitters	
<b>Under the Sea</b>	<b>16</b>
chili infused soju, lime, mermaid dust, sparkling wine	

## BEER

East Brother Pilsner, Richmond, CA	8
Kyla Pink Grapefruit Kombucha, Hood River, OR	8
Almanac Love Hazy IPA, Alameda, CA	10

## WINE

Charles de Cazanove Champagne NV, France (half bottle)	45
Laurent - Perrier Champagne, NV France	125
Veuve Clicquot Champagne, NV France	135
Ruinart Rose Champagne NV, France	135
Alice Ose Prosecco Rose NV, Italy	17/74
Phelps Creek Riesling, Hood River, OR	15/68
Villa Maria, Sauvignon Blanc, Marlborough 2020	15/68
Freemark Abbey Chardonnay, Napa valley 2020	18/85
Carmel Road Pinot Noir, Monterey 2018	14/68
Slingshot Cabernet Sauvignon, North Coast 2019	16/74
Frog's Leap Estate Cabernet Sauvignon, Napa Valley	125

## DESSERT WINE

Graham's 10 Years, Tawny Porto, Portugal	12
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