

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

Menlo Park : Love@sonandgarden.com

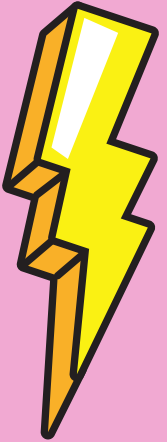
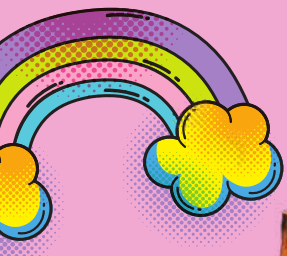


BOBAMOSA

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**

\$16



OMG!



POP!



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



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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

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.
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.



Son & Garden

LIQUID BRUNCH

Cloud 9	18
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
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	15
Soju, spicy house bloody marry, horseradish, pickles, celery, chili salt rim	
Peek a Mule	15
Dolin sweet vermouth, peach, Q ginger beer, lime, Angostura bitters	
Under the Sea	16
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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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

Applewood Smoked Bacons	19
Pork Sausage Patty	19
Apple Chicken Sausages	19
House made Bear Belly Bacons	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 shrimps, 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

Lobster Benedict ***Limited MP

Half live Maine Lobster, shrimps, 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-glace

Korean Benedict 35

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

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

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

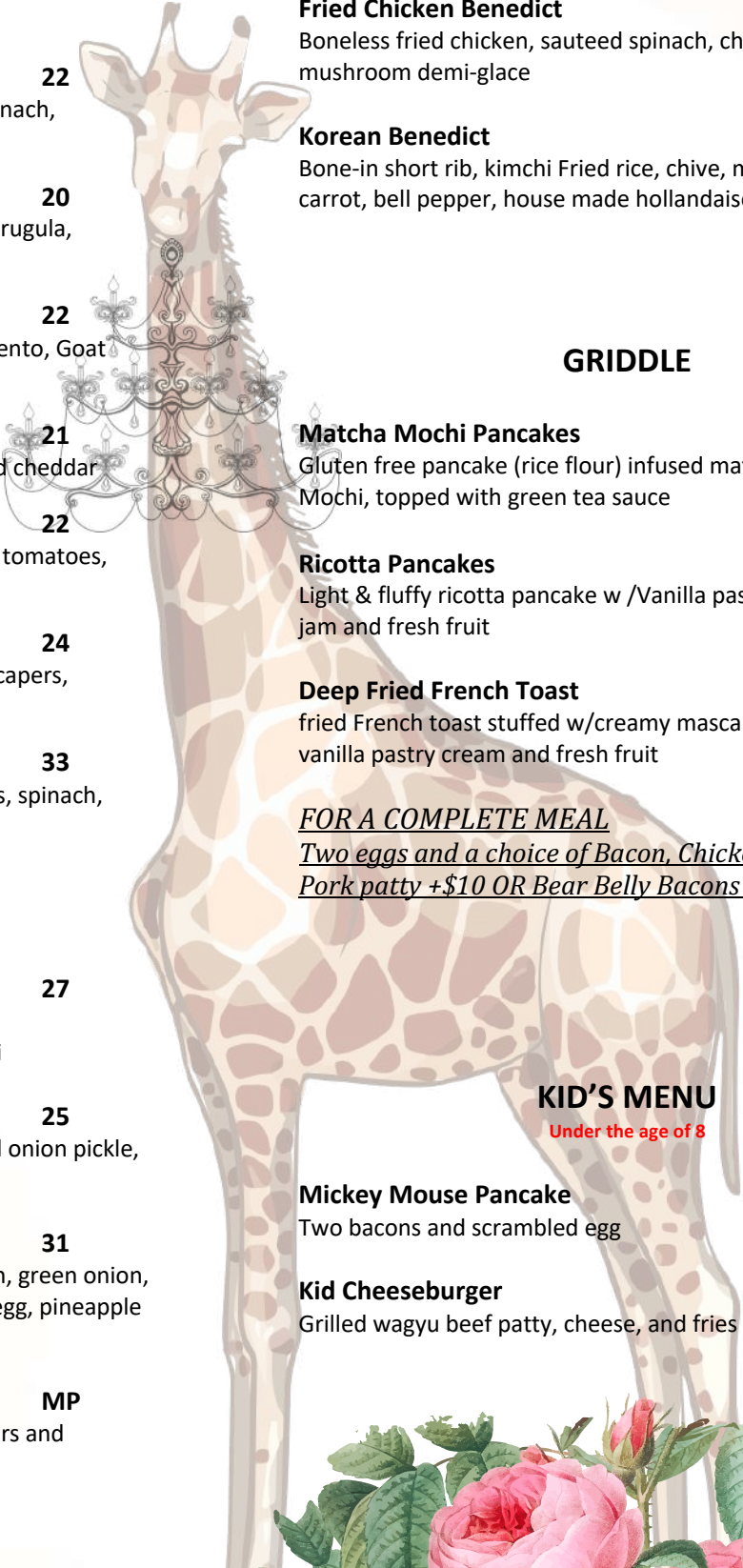
Under the age of 8

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

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

Grilled Cheese Panini 20
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

Chicken Panini 22
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) 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

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



SALAD

Served with grilled Levain

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

Shrimp Salad 25
Grilled tiger prawns, little gems, mixed green, red wine balsamic, medley tomatoes, cucumber, avocado, pineapple salsa, spicy aioli, feta

Warm Salad 27
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

Fresh Squeezed Orange Juice 7
Lavender Spritzer *Fruity & Floral, Lemon, CO2* 10
Black Iced Tea *Art of tea* 6
Mexican Coke 6
San Benedetto Sparkling Water *Italy 750 ml* 10

HARNEYS & SON TEAS

7

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*
Blooming Flower Tea *jasmine, green, calendula can steep up to 3 times* 8

EQUATER COFFEE (Marin County)

+\$1 Oat Milk
Bear sugar Matcha latte hot/cold 12
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

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



[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](#)

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.