

Cherry Blossom Tea Party

SON & GARDEN



HELLO SPRING 2021

APRIL 12TH - JUNE 30TH

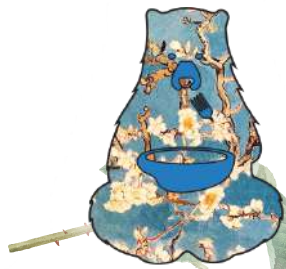
LIMITED EDITION

Availability for DINE-IN only at \$89.99/set for 2 people (Monday - Friday 12:30 pm and 1:30 pm)

For reservations, please email (48 hours advance reservation required)

San Francisco: Eat@sonandgarden.com

Menlo Park: Love@sonandgarden.com



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

Two Eggs Any Style

Applewood Smoked Bacon	16
Pork Sausage Patty	16
Apple Chicken Sausage	16
Housemade Bear Belly Bacon	21

OMELETS & SCRAMBLES

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

Son & Garden Omelet 16

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

Tofu Omelet (Vegetarian) 19

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

Farmhouse Omelet (Vegetarian) 18

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

Sunshine Scramble 19

Applewood smoked bacon, onion, mushroom and cheddar

Frisco Scramble 19

Chicken Apple Sausage, spinach, avocado, Monterey jack, Salsa

Hawaii' Scramble 19

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

Crabby Omelet 22

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

CHEF's SPECIAL

Bibimbap 22

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

Belly Ranchero Benedict 20

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

Loco Moco 24

Grilled Wagyu Beef patty (8oz), rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

Morning Beef Stew 24

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

Lobster Benedict ***Limited 32

Half live Maine Lobster, shrimp, asparagus, capers and hollandaise served with rainbow potatoes

++ \$12 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) 17

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

Smoked Salmon Benedict 17

Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

Country Benedict 17

Pork sausage patty, avocado, spinach, bacon bits, Housemade hollandaise

Fried Chicken Benedict 20

Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

Bear Belly Benedict 22

Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise

Korean Benedict 29

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

Open Face Benedict 24

Grilled Wagyu Beef patty (8oz), onion, mushroom, spinach, poached eggs with demi-glace

GRIDDLE

Matcha Mochi Pancakes 18

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

Ricotta Pancakes 14

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

French Toast 14

Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

Deep Fried French Toast 16

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 +\$ 8 OR Bear Belly Bacon +\$11

KID'S MENU

Under the age of 8

Mickey Mouse Pancake 12

Two bacon and scrambled egg

Kid Cheeseburger 12

Cheese and fries





LUNCH (START AT 11AM)

Sandwich & Panini

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

Farmhouse Melt (Vegetarian) 16
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

Grilled Cheese Panini 16
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

Po’s Boy 18
Crispy shrimp, iceberg, cucumber, shallot, green onion, peanut, sweet and sour sauce and spicy kimchi aioli

Chicken Panini 18
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

Bear Belly Panini 19
House made Pork Belly, Bacon Jam, arugula, Jack

Burger

Choice of mixed greens OR steak fries
Brioche bun

Veggie Burger (Vegetarian) 20
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar

Mushroom Burger 22
Portabella mushroom patty, bacon, arugula, demi-glaze, sundried tomato, brioche bun, mozzarella

Jr.’s Burger 22
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glaze, brioche bun, alfalfa, balsamic glazed, goat cheese

My Son! Burger / Double Patty +\$12 24
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

SIDE

Housemade Pastry 6
Toast 4
Two eggs 7
Bear belly bacon 12
Chicken sausage 9
Pork sausage patty 9
Bacon 9
Avocado 6
Hollandaise 6
Home fries 6
Fruit Cup 10



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 \$45/bottle (750ML). Second bottle onwards \$85/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.

SALAD

Served with grilled Levain

Super Green 16
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, chickpea, pine nuts, feta, red wine balsamic

Shrimp Salad 18
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

Grilled Chicken Salad 17
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan

Warm Salad 20
Grilled Snake River Farm Wagyu Beef, poached egg, kale, Swiss chard, feta cheese, red wine balsamic demi glazed
(Sub Shrimp \$1.50)

BEVERAGES

Saint Geron Sparkling Water *France 750 ml* 8
Fresh Squeezed Orange Juice 7
Lavender Spritzer *Fruity & Floral, Lemon, CO2* 7
Black Iced Tea *Art or tea* 5
Mexican Coke 5
Bumblebee *Fresh orange juice, Espresso* 6.5

HARNEYS & SON TEAS

Royal English Breakfast *Ceylon black tea, smooth full bodied*
Earl Grey ‘Paris’ *black tea, bergamot, vanilla*
Dragon Pearl Jasmine *floral & pretty*
Lapsang Souchong *ancient Chinese smoky black tea*
Japanese Sencha *fine green tea*
Mother’s *rosebuds, chamomile, citrus*
Peppermint *aromatic, crisp, help digestion*
Blooming Flower Tea *jasmine, green, calendula* 7
can steep up to 3 times

EQUATER COFFEE (Marin County)

+ \$1 Soy Milk, Almond Milk, Oat Milk
Bear sugar Matcha latte hot/cold *(+\$1.5 crystal boba)* 6.5
Dripped Coffee 4.5
Espresso 4.25
Americano 4.75
Cappuccino/ Latte 5.5
Coconut Cream Latte 5.5
Milk (whole milk, non-fat, almond milk, soy) 6

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 Kosem Spengsawang

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 17

cotton candy cloud, lillet blanc, dolin blanc,
pineapple, sparkling wine. *Edible Butterfly*

Morning Mimosa 13

sparkling wine, fresh squeezed orange juice

The Beet 14

LoFi gentian, beet juice, orange juice, ginger

Let's Get Marry 14

Soju, spicy house bloody marry, horseradish, pickles, celery, salt rim

Peek a Mule 14

Dolin sweet vermouth, peach, Q ginger beer, lime, Angostura bitters

Under the Sea 15

chili infused soju, lime, mermaid dust, sparkling wine

BEER

Scrimshaw Pilsner, Fort Bragg, CA 7

Boont Amber Ale, Boonville, CA 8

Mother Earth Brew Boo Koo IPA, Vista, CA 9

East Brother Oatmeal Stout, Richmond, CA 8

Golden State Cider Mighty Dry, CA 7

Stiegal Grapefruit Ralder, Austria 8

WINE

Scarpetta Prosecco DOC, Italy 2018 13/ 60

Delamotte Champagne NV, France 98

Richard Grant Cuvee Rose Brut, Napa 13/ 60

Ferrari Carano Sangiovese Ro e, Sonoma 2018 13/ 60

Pascal Jolivet Sancerre Loire, France 2018 18/ 85

Etude Pinot Gris, Cameros 2017 15/ 70

Patz & Hall Chardonnay, Sonoma 2017 16/ 74

Imagery Pinot Noir, Sonoma 2017 14/ 68

Cantine Povero, Monferrato Dolcetto, Italy 12/ 56

Pedfold Cabernet Sauvignon, Australia 2016 15/ 70



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