

Cherry Blossom Tea Party

SON & GARDEN



HELLO SPRING 2021

APRIL 12TH - JUNE 30TH

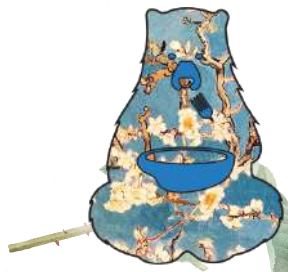
LIMITED EDITION

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](mailto:Eat@sonandgarden.com)

[Menlo Park: Love@sonandgarden.com](mailto: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	

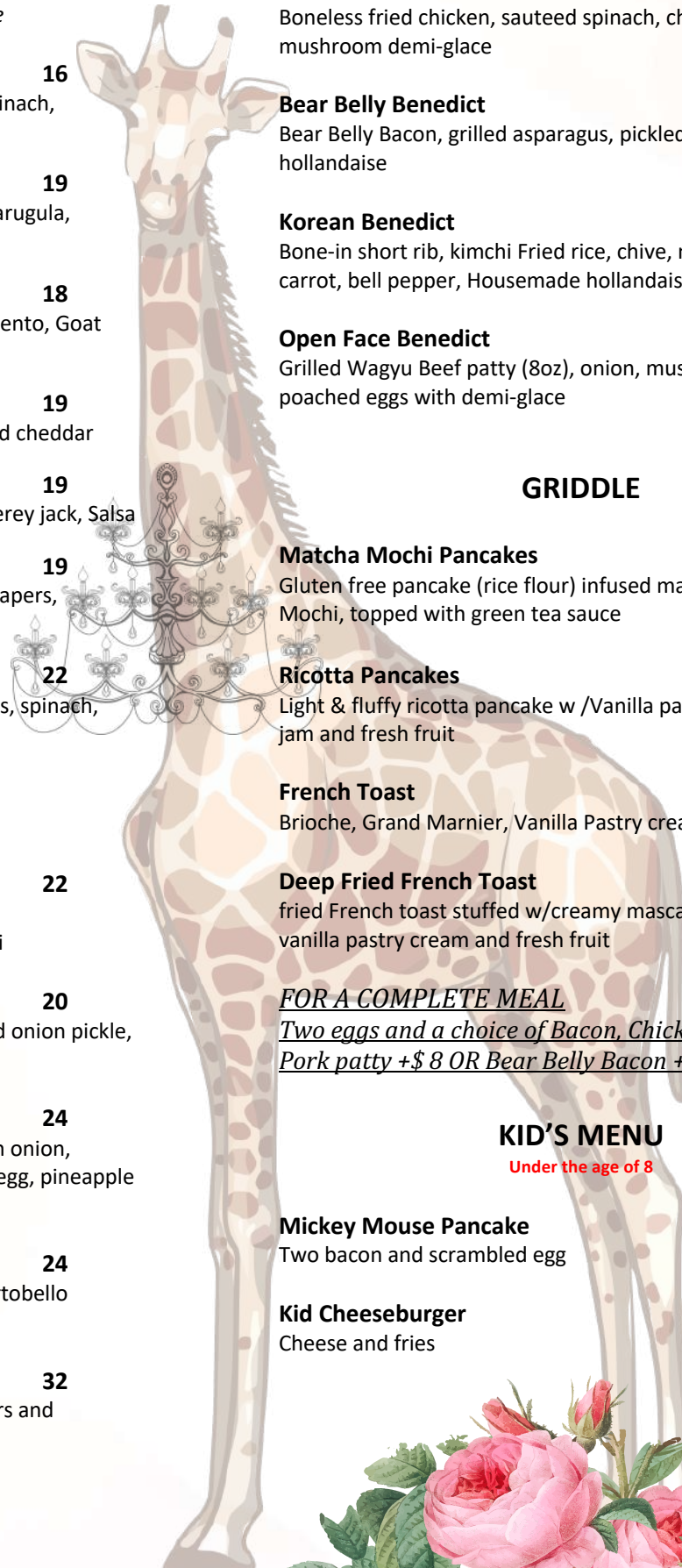
FOR A COMPLETE MEAL

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
- Chicken Panini** 18
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini** 19
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini** 24
Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

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-glace, sundried tomato, brioche bun, mozzarella
- Jr.'s Burger** 22
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, 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.
 \$3 Sanitation fee will be applied per table

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

- Fresh Squeezed Orange Juice** 7
- Lavender Spritzer** *Fruity & Floral, Lemon, CO2* 7.5
- Bumblebee** *Fresh orange juice, Espresso* 7.5
- Black Iced Tea** *Art of tea* 5
- Mexican Coke** 5
- Saint Geron Sparkling Water** *France 750 ml* 8

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 can steep up to 3 times* 7

EQUATER COFFEE (Marin County)

+ \$1 Soy Milk, Almond Milk, Oat Milk

- Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba)** 7
- Dripped Coffee** 4.5
- Espresso** 4.25
- Americano** 4.75
- Cappuccino/ Latte** 5.5
- Coconut Cream Latte** 5.5
- Mocha** 7
- Milk (whole milk, non-fat, almond milk, soy)** 6
- Hot Chocolate & Marshmallow** 6.5
- Dirty Chocolate** 7

[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 Saengasawang](#)

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.



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 Radler, 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
- Penfold Cabernet Sauvignon, Australia 2016 15/ 70



Son & Garden



#Sonandgarden