

Cherry Blossom Tea Party

SON & GARDEN



HELLO SPRING 2021

APRIL 12TH - JUNE 30TH

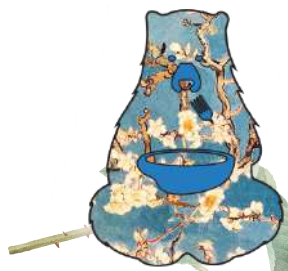
LIMITED EDITION

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



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 | |

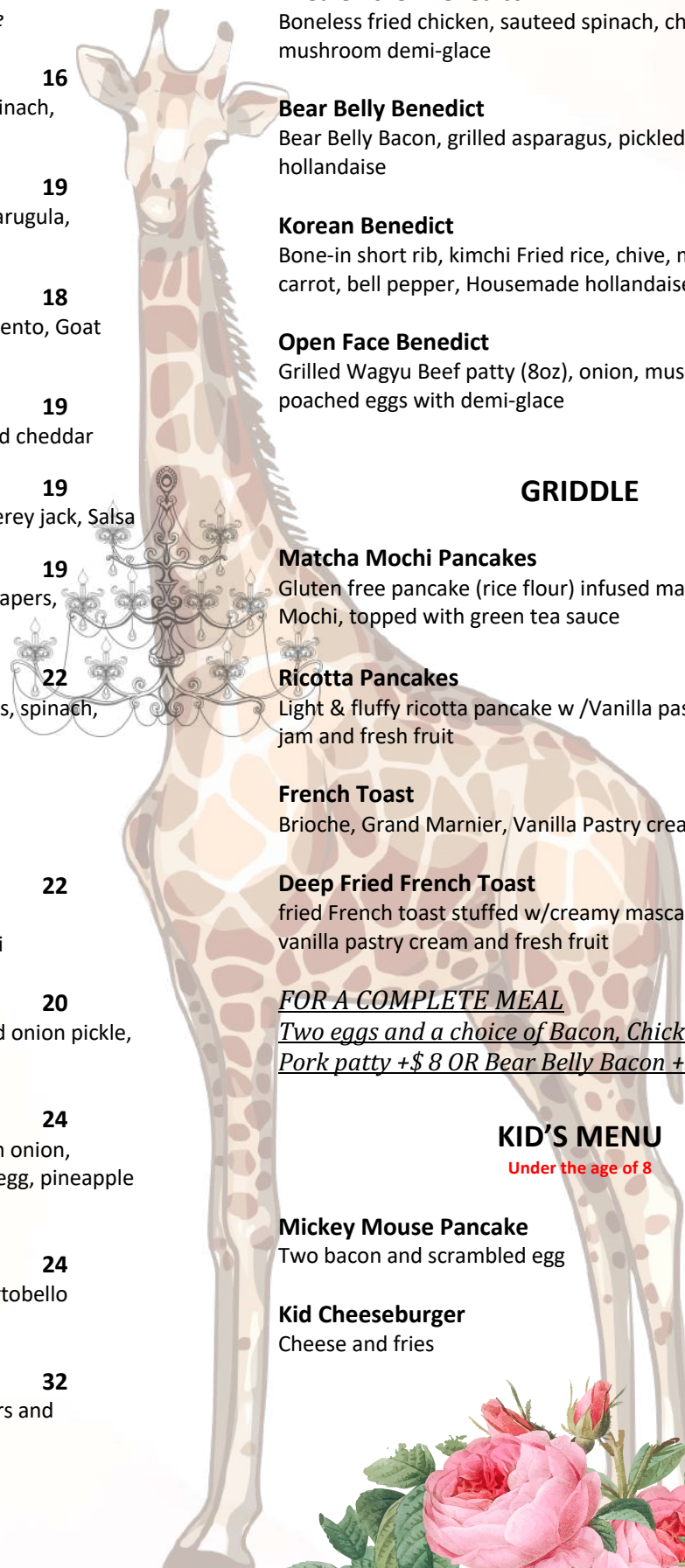
FOR A COMPLETE MEAL

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
- Fried Chicken Burger** 24
Boneless fried chicken (Dark meat), homemade spicy sauce, cabbage carrot slaw, pepper jack cheese with jalapenos and crunchy lettuce
- 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* 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)** 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

*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.



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LIQUID BRUNCH

- Cloud 9** 17
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- Into the Forest** 15
Ice bear, fresh kiwi, green apple, lemon, sparkling wine
- 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

- Weihenstephaner Pilsner, Germany 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



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