

# Secret Garden

## Tea Party

SON & GARDEN



HELLO SUMMER 2021

Availability for DINE-IN only at \$89.99/set for 2 people (Monday - Friday 12:00 pm and 1:30 pm)

**\*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)



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.



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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>16</b>
Ice bear, fresh kiwi, green apple, lemon, sparkling wine	
<b>Morning Mimosa</b>	<b>13</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>14</b>
Soju, spicy house bloody marry, horseradish, pickles, celery, salt rim	
<b>Peek a Mule</b>	<b>14</b>
Dolin sweet vermouth, peach, Q ginger beer, lime, Angostura bitters	
<b>Under the Sea</b>	<b>15</b>
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

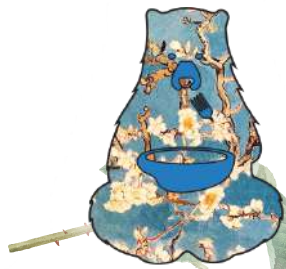


Son & Garden



#Sonandgarden





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### 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	17
Pork Sausage Patty	17
Apple Chicken Sausage	17
Housemade Bear Belly Bacon	20

### OMELETS & SCRAMBLES

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

<b>Son &amp; Garden Omelet</b>	<b>17</b>
Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese	
<b>Tofu Omelet (Vegetarian)</b>	<b>19</b>
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa	
<b>Farmhouse Omelet (Vegetarian)</b>	<b>19</b>
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese	
<b>Sunshine Scramble</b>	<b>19</b>
Applewood smoked bacon, onion, mushroom and cheddar	
<b>Frisco Scramble</b>	<b>19</b>
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa	
<b>Hawaii' Scramble</b>	<b>19</b>
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa	
<b>Crabby Omelet</b>	<b>26</b>
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa	

### CHEF's SPECIAL

<b>Bibimbap</b>	<b>24</b>
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi	
<b>Belly Ranchero Benedict</b>	<b>20</b>
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, salsa and rainbow potatoes	
<b>Loco Moco</b>	<b>24</b>
Grilled Wagyu Beef patty (8oz), rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy	
<b>Morning Beef Stew</b>	<b>24</b>
Short rib stew, creamy mashed potato, garlic Portobello mushroom, green onion, poached egg	
<b>Lobster Benedict ***Limited</b>	<b>32</b>
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.

<b>Portobello Benedict (Vegetarian)</b>	<b>17</b>
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa	
<b>Smoked Salmon Benedict</b>	<b>19</b>
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise	
<b>Country Benedict</b>	<b>18</b>
Pork sausage patty, avocado, spinach, bacon bits, Housemade hollandaise	
<b>Fried Chicken Benedict</b>	<b>24</b>
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace	
<b>Bear Belly Benedict</b>	<b>22</b>
Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise	
<b>Korean Benedict</b>	<b>32</b>
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, Housemade hollandaise	
<b>Open Face Benedict</b>	<b>24</b>
Grilled Wagyu Beef patty (8oz), onion, mushroom, spinach, poached eggs with demi-glace	

### GRIDDLE

<b>Matcha Mochi Pancakes</b>	<b>19</b>
Gluten free pancake (rice flour) infused matcha green tea, Mochi, topped with green tea sauce	
<b>Ricotta Pancakes</b>	<b>16</b>
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	
<b>French Toast</b>	<b>16</b>
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit	
<b>Deep Fried French Toast</b>	<b>17</b>
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

<b>Mickey Mouse Pancake</b>	<b>12</b>
Two bacon and scrambled egg	
<b>Kid Cheeseburger</b>	<b>12</b>
Cheese and fries	





LUNCH (START AT 11AM)

Sandwich & Panini

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

**Farmhouse Melt** (Vegetarian) 17  
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

**Grilled Cheese Panini** 18  
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

**Chicken Panini** 19  
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

**Bear Belly Panini** 20  
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-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 \$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

**Super Green** 17  
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, chickpea, pine nuts, feta, red wine balsamic

**Shrimp Salad** 19  
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta

**Grilled Chicken Salad** 18  
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

5

**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 Kasem Saengsawang