

# Winter Tea Set

WONDERLAND DESSERT

SON & GARDEN



HELLO WINTER 2021

LIMITED EDITION

Available for DINE-IN only at \$110/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

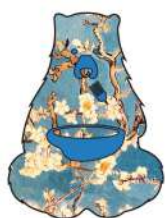
San Francisco : [Eat@sonandgarden.com](mailto:Eat@sonandgarden.com)

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

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** 18  
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- 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, salt rim
- Peek a Mule** 15  
Dolin sweet vermouthe, peach, Q ginger beer, lime, Angostura bitters
- Under the Sea** 16  
chili infused soju, lime, mermaid dust, sparkling wine

### BEER

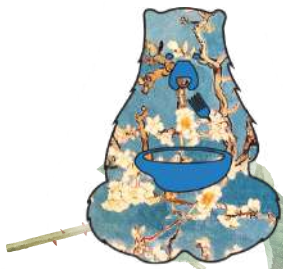
- East Brother Pilsner, Richmond, CA 8
- Delirium "Noel" Belgian Strong Dark Ale, Belgium 14
- Almanac Love Hazy IPA, Alameda, CA 10
- Kyla Pink Grapefruit kombucha, Oregon, CA 8

### WINE

- Cazanove champagne NV, France (half bottle) 45
- Delamotte Le Mesnil Brut Champagne NV, France 98
- Marquis De Bel Aires NV, France 95
- Nicolas feuillate Rose Champagne NV, France 98
- Alice Ose Prosecco Rose NV, Italy 15/70
- Copain Chardonnay, Anderson valley 2016 18/85
- Tablas Creek, White Rhône Blend, Paso Robles 2020 14/68
- Carmel Road Pinot Noir, Monterey 2018 14/65
- Slingshot Cabernet Sauvignon, North Coast 2019 16/74
- Frog's Leap Estate Cabernet Sauvignon, Napa Valley 125

### DESSERT WINE

- Vin De Glaciere, Riesling Ice Wine, Columbia Valley 14
- Graham's 20 Years, Tawny Porto, Portugal 12



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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 18
- Pork Sausage Patty 18
- Apple Chicken Sausage 18
- Housemade Bear Belly Bacon 22

### OMELETS & SCRAMBLES

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

#### Son & Garden Omelet 19

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) 20

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

#### Sunshine Scramble 19

Applewood smoked bacon, onion, mushroom and cheddar

#### Frisco Scramble 20

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

#### Hawaii' Scramble 22

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

#### Crabby Omelet 27

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

### CHEF'S SPECIAL

#### Bibimbap 26

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

#### Belly Ranchero Benedict 22

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

#### Loco Moco 27

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

#### Morning Beef Stew 27

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

#### Lobster Benedict \*\*\*Limited 34

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) 18

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

#### Smoked Salmon Benedict 22

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

#### Country Benedict 19

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

#### Fried Chicken Benedict 26

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 34

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

#### Open Face Benedict 27

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

### GRIDDLE

#### Matcha Mochi Pancakes 20

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

#### Ricotta Pancakes 18

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

#### French Toast 18

Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

#### Deep Fried French Toast 19

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 +\$10 OR Bear Belly Bacon +\$12

### KID'S MENU

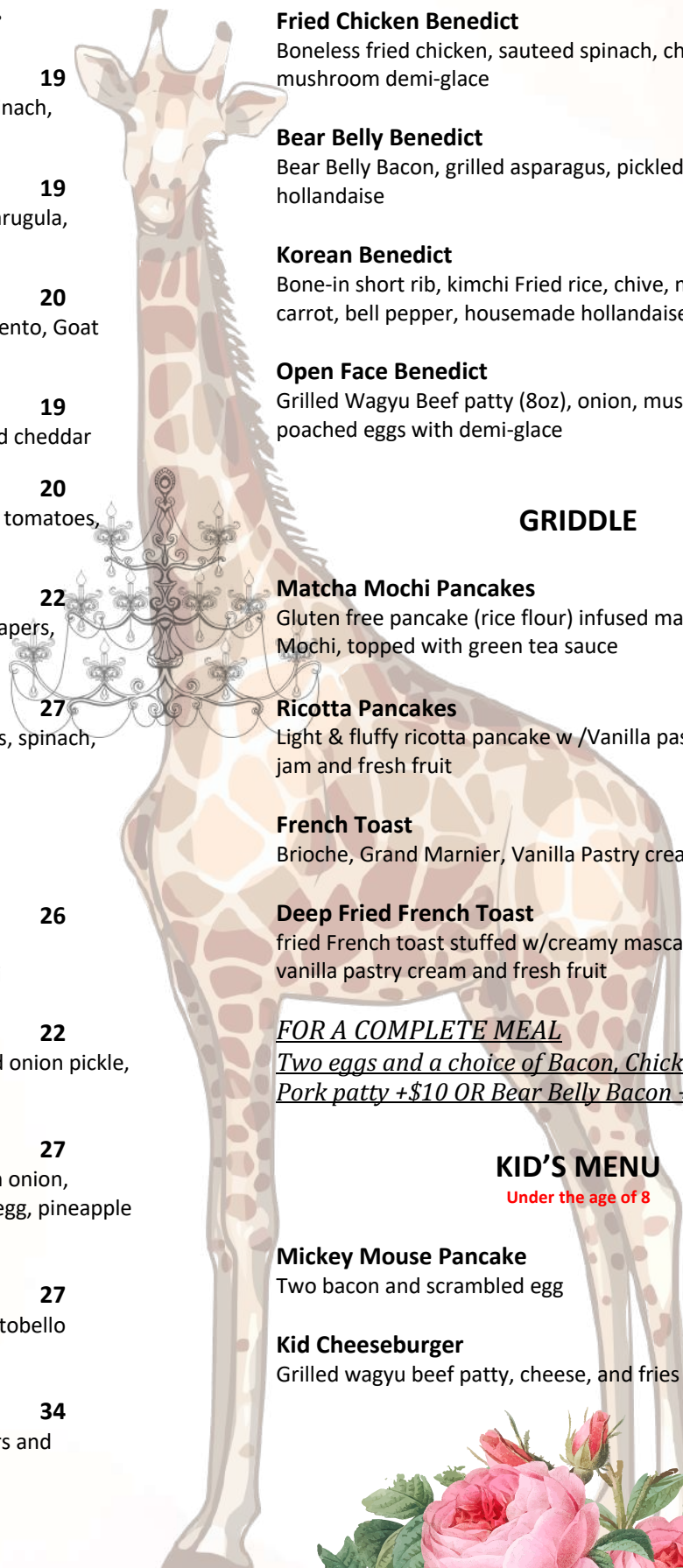
*Under the age of 8*

#### Mickey Mouse Pancake 12

Two bacon and scrambled egg

#### Kid Cheeseburger 12

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) 18**  
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini 19**  
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini 20**  
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini 22**  
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini 26**  
Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

### Burger

Choice of mixed greens OR steak fries  
Brioche bun

- Veggie Burger (Vegetarian) 22**  
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Fried Chicken Burger 26**  
Boneless fried chicken (Dark meat), homemade spicy sauce, cabbage carrot slaw, pepper jack cheese, bacon with jalapenos and crunchy lettuce
- Jr.'s Burger 25**  
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese
- My Son! Burger / Double Patty +\$12 27**  
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

### SIDE

- Housemade Pastry 7
- Toast 4
- Two eggs 8
- Bear belly bacon 14
- Chicken sausage 10
- Pork sausage patty 9
- Bacon 9
- Avocado 7
- Hollandaise 6
- Home fries 8
- Fruit Cup 12



Please let us know about your dietary restrictions/ allergies prior to ordering

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 19**  
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine balsamic
- Shrimp Salad 21**  
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad 20**  
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Warm Salad 23**  
Grilled Snake River Farm Wagyu Beef, poached egg, kale, cherry tomato, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimp \$1.50)

## BEVERAGES

- Fresh Squeezed Orange Juice 8**
- Lavender Spritzer Fruity & Floral, Lemon, CO2 8.5**
- Bumblebee Fresh orange juice, Espresso 8.5**
- Black Iced Tea Art of tea 6**
- Mexican Coke 6**
- San Benedetto Sparkling Water Italy 750 ml 10**

## HARNEYS & SON TEAS

- Royal English Breakfast 6.5** *Ceylon black tea, smooth full bodied*
- Earl Grey Supreme** *black tea, bergamot, lemony flavor*
- Paris** *black tea, floral, 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 8** *jasmine, green, calendula can steep up to 3 times*

## EQUATER COFFEE (Marin County)

- +\$1 Oat Milk*
- Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba) 12**
- Dripped Coffee 5**
- Espresso 4.5**
- Americano 5**
- Cappuccino/ Latte 5.5**
- Coconut Cream Latte 6**
- Mocha 7**
- Milk (Whole milk, Almond milk) 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](#)