

CHERRY BLOSSOM TEA SET

SON & GARDEN



HELLO SPRING 2022

LIMITED EDITION

Available for **DINE-IN** only at **\$110/set for 2 people**

(SF location : Monday - Friday 12:00pm and 1:30pm)

(Menlo Park location : Monday - Friday 11:00am and 1pm)

***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

Menlo Park : Love@sonandgarden.com

Cherry Blossom

• DRINKS MENU •

SON & GARDEN



Sakura Latte

Cherry Blossom and Milk

\$8

Sakura

Cherry Blossom Elixir, and Sparkling Wine

\$15

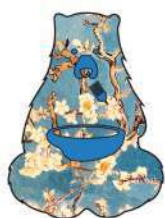


Son & Garden

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 vermouth, 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
- 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
- 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

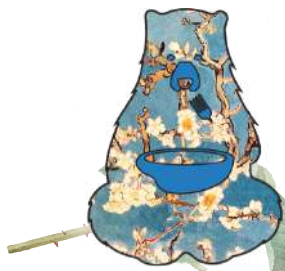
- Graham's 20 Years, Tawny Porto, Portugal 12



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

Farm Eggs (2) Any Style

- Applewood Smoked Bacon 19
- Pork Sausage Patty 19
- Apple Chicken Sausage 19
- House made Bear Belly Bacon 24

OMELETS & SCRAMBLES

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

Son & Garden Omelet 21

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) 21

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

Sunshine Scramble 20

Applewood smoked bacon, onion, mushroom and cheddar

Frisco Scramble 22

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

Hawaii' Scramble 24

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

Crabby Omelet 32

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

CHEF'S SPECIAL

Bibimbap 27

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

Belly Ranchero Benedict 24

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

Loco Moco 32

Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy

Morning Beef Stew 32

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

Lobster Benedict *Limited MP**

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

++ \$15 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) 21

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

Smoked Salmon Benedict 25

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

Country Benedict 21

House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

Fried Chicken Benedict 27

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

Bear Belly Benedict 25

Bear Belly Bacon, grilled asparagus, pickled chili, house made hollandaise

Korean Benedict 36

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

Open Face Benedict 29

Half a pound grilled Wagyu Beef patty, onion, mushroom, spinach, poached eggs with demi-glace

GRIDDLE

Matcha Mochi Pancakes 21

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

Ricotta Pancakes 19

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

French Toast 19

Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

Deep Fried French Toast 20

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

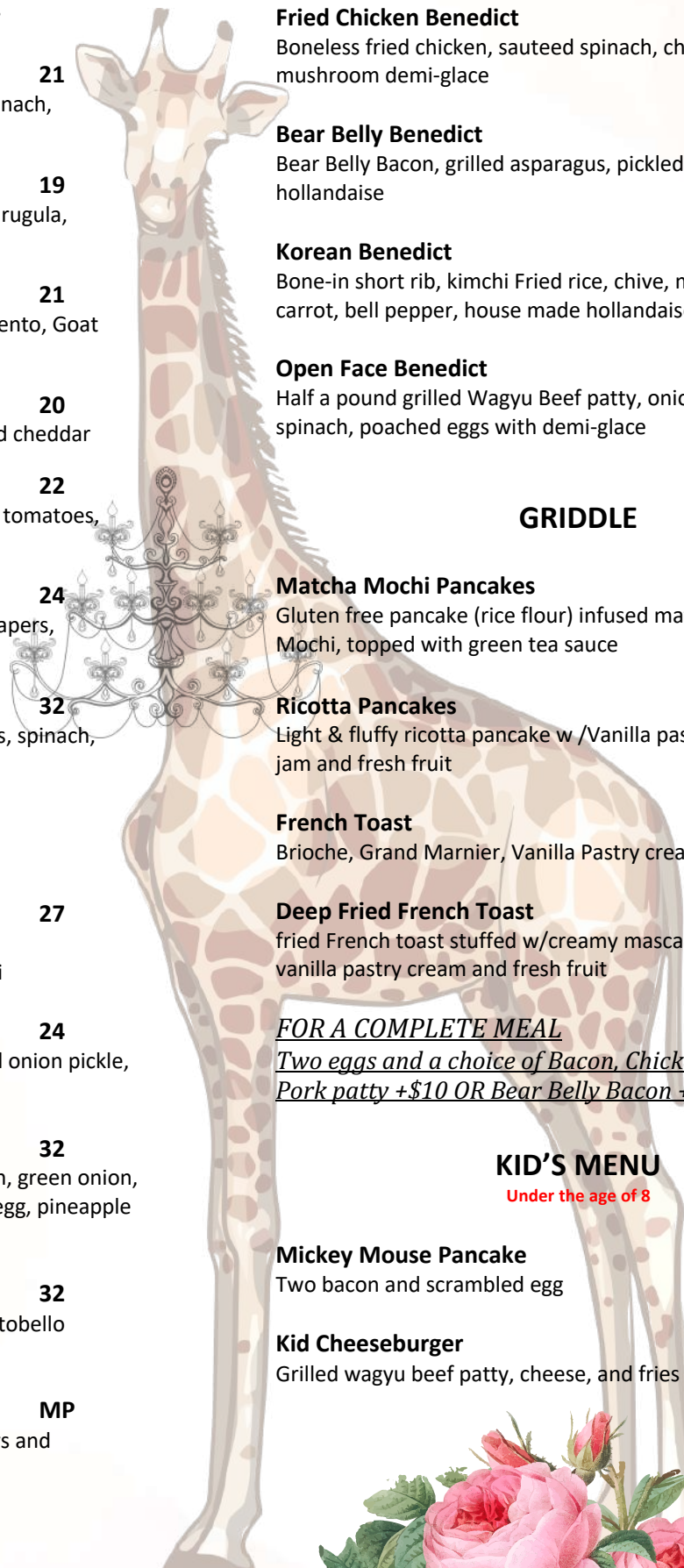
Under the age of 8

Mickey Mouse Pancake 14

Two bacon and scrambled egg

Kid Cheeseburger 14

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)** 19
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini** 20
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Chicken Panini** 22
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini** 24
House made Pork Belly, Bacon Jam, arugula, Jack
- Ocean Panini** 28
Crab, shrimp, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta

Burger

Choice of mixed greens OR steak fries
Brioche bun

- Veggie Burger (Vegetarian)** 24
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Fried Chicken Burger** 27
Boneless fried chicken, homemade spicy sauce, cabbage carrot slaw, pepper jack cheese, bacon with jalapenos and crunchy lettuce
- Jr.'s Burger** 27
Half a pound grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, brioche bun, alfalfa, balsamic glazed, goat cheese
- My Son! Burger / Double Patty +\$12** 31
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, 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
****In Order to Prepare Your Food in Timely Manner, No Substitutions Please****

20% gratuity included for parties of 5 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** 21
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine balsamic
- Shrimp Salad** 25
Grilled shrimp, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad** 24
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Warm Salad** 27
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** 9
- Lavender Spritzer** *Fruity & Floral, Lemon, CO2* 10
- Black Iced Tea** *Art of tea* 6
- Mexican Coke** 6
- San Benedetto Sparkling Water** *Italy 750 ml* 10

HARNEYS & SON TEAS

6.75

- Royal English Breakfast** *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** *jasmine, green, calendula* 8
can steep up to 3 times

EQUATER COFFEE (Marin County)

+\$1 Oat Milk

- Bear sugar Matcha latte hot/cold** 12
- Dripped Coffee** 5
- Espresso** 4.5
- Americano** 5
- Cappuccino/ Latte** 6
- Coconut Cream Latte** 7
- Mocha** 7
- Milk (Whole milk, Oat 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*