

Son in Wonderland

SON & GARDEN



HELLO SUMMER 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

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.



Son & Garden

LIQUID BRUNCH

Cloud 9	18
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
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
Offshoot Coast Hazy Pale Ale, Placentia, CA	8
Kyla Pink Grapfruit Kombucha, Hood River, OR	8
Almanac Love Hazy IPA, Alameda, CA	10

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	17/70
Phelps Creek Riesling, Hood River, OR	15/68
Copain Chardonnay, Anderson valley 2016	18/85
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
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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	22

OMELETS & SCRAMBLES

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

Son & Garden Omelet 22

Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

Tofu Omelet (Vegetarian) 20

Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

Farmhouse Omelet (Vegetarian) 22

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

Sunshine Scramble 21

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 33

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 25

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

Loco Moco 31

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 31

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) 19

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

Smoked Salmon Benedict 26

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

Grilled asparagus, pickled chili, house made hollandaise

Korean Benedict 35

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

Open Face Benedict 30

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 21

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 Sausages, or Pork patty +\$10 OR Bear Belly Bacons +\$12

KID'S MENU

Under the age of 8

Mickey Mouse Pancake 14

Two bacons 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	29
Dungeness crab, shrimps, celery, capers, habanero aioli, Alfalfa, pepper jack, ciabatta	

Burger

Choice of mixed greens OR steak fries
Brioche bun

Veggie Burger (Vegetarian)	25
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar	
Fried Chicken Burger	27
Boneless fried chicken, homemade spicy sauce, cabbage, and 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	32
Grilled Wagyu beef patty, bear belly bacon, caramelized onion bacon jam, aioli, fried egg, arugula, jack	

SIDE

Housemade Pastry	8
Toast	5
Two eggs	9
Bear belly bacons	14
Chicken sausages	10
Pork sausage patty	9
Bacons	9
Avocado	8
Hollandaise	7
Home fries	9
Fruits Cup	13



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, tomatoes, avocado, pine nuts, feta, red wine balsamic	
Shrimp Salad	25
Grilled shrimp, mixed greens, red wine balsamic, cherry tomatoes, 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 tomatoes, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimps \$1.50)	

BEVERAGES

Fresh Squeezed Orange Juice	9
Lavender Spritzer <i>Fruity & Floral, Lemon, CO2</i>	10
Black Iced Tea <i>Art of tea</i>	6
Mexican Coke	6
San Benedetto Sparkling Water <i>Italy 750 ml</i>	10

HARNEYS & SON TEAS

7

Royal English Breakfast	<i>ceylon black tea, smooth full bodied</i>
Earl Grey Supreme	<i>black tea, bergamot, lemony flavor</i>
Paris	<i>black tea, floral, vanilla</i>
Dragon Pearl Jasmine	<i>floral & pretty</i>
Indigo Punch	<i>vibrant, crisps, fruity, earthy with touch of sweetness</i>
Japanese Sencha	<i>fine green tea</i>
Mother's	<i>rosebuds, chamomile, citrus</i>
Peppermint	<i>aromatic, crisp, help digestion</i>
Blooming Flower Tea	<i>jasmine, green, calendula can steep up to 3 times</i>
	8

EQUATER COFFEE (Marin County)

<i>+ \$1 Oat Milk</i>	
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 Soengsawang