

# 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](mailto:Eat@sonandgarden.com)

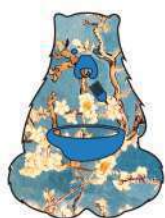
Menlo Park : [Love@sonandgarden.com](mailto:Love@sonandgarden.com)



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 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



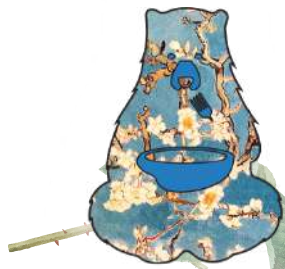
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# RAINBOW FRENCH TOAST

\$28



Fried French Toast Stuffed with Creamy Mascarpone Cheese, Vanilla Pastry Cream, and Fresh Fruit. Served with Vanilla Ice Cream on a Waffle Cone. Topped with Cotton Candy, Lollipop, Sprinkles, and Whipped Cream



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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 Bacons 19
- Pork Sausage Patty 19
- Apple Chicken Sausages 19
- House made Bear Belly Bacons 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 shrimps, 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

#### Lobster Benedict \*\*\*Limited MP

Half live Maine Lobster, shrimps, 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

#### Korean Benedict 35

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

### 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

#### 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

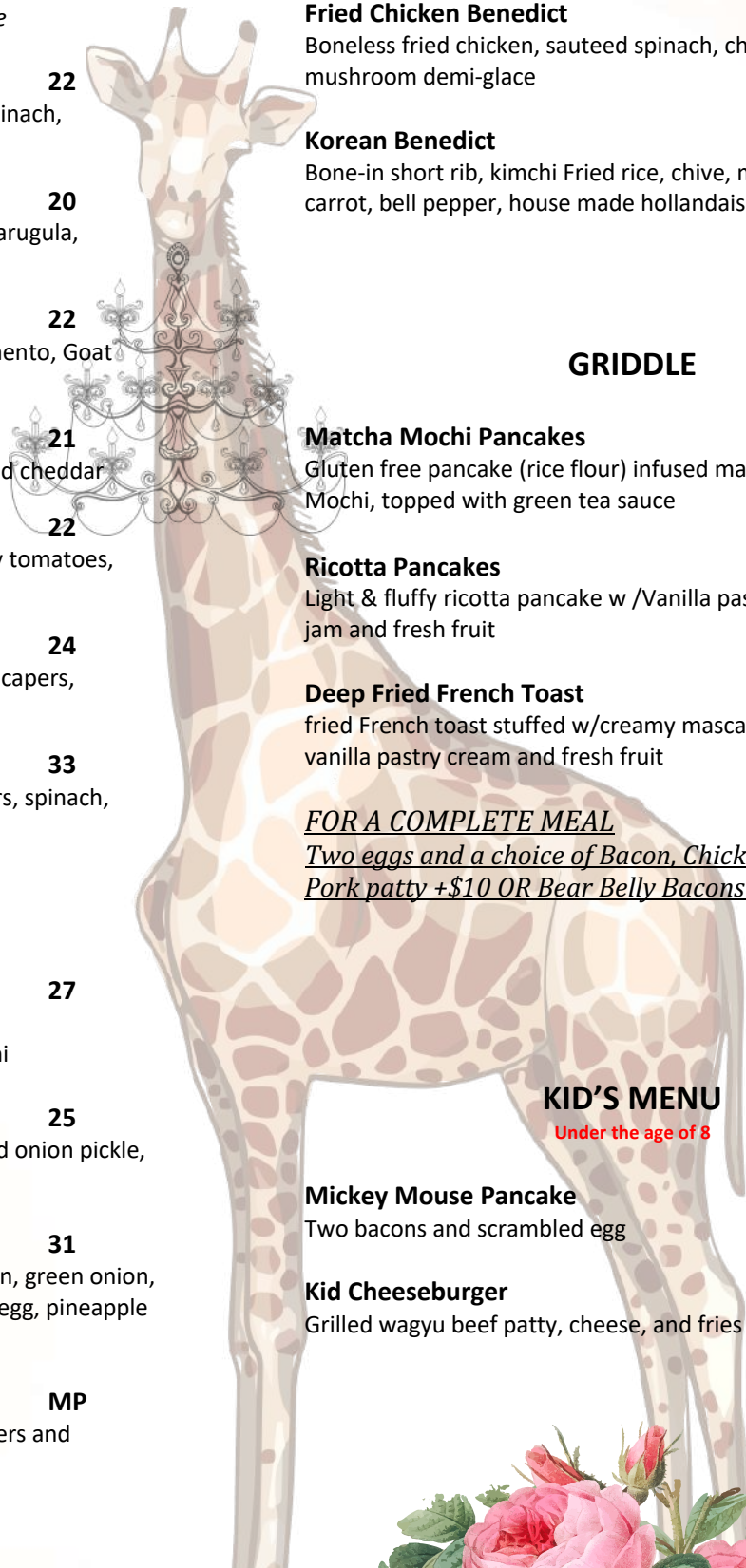
*Under the age of 8*

#### 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
- 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
- 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



### 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
- 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** *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

- 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*
- Indigo Punch** *vibrant, crisps, fruity, earthy with touch of sweetness*
- Japanese Sencha** *fine green tea*
- Mother's** *rosebuds, chamomile, citrus*
- Peppermint** *aromatic, crisp, help digestion*
- Blooming Flower Tea** *jasmine, green, calendula can steep up to 3 times* 8

### 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

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



[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](#)