

# 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](mailto:Eat@sonandgarden.com)**

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



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# Breakfast at Tiffany

\$79



OUR BREAKFAST AT TIFFANY'S MEAL FEATURES RICOTTA PANCAKES, SCRAMBLED EGG, BEAR BELLY BACON, BLUEBERRY SCONE, AND BUTTER. SERVED WITH BLUE SPARKLING WINE GARNISHED WITH COTTON CANDY, BLUEBERRY BUTTERCREAM MACARON, AND 24K GOLD. ALSO INCLUDED ARE FRESH-SQUEEZED ORANGE JUICE AND EQUATOR DRIP COFFEE.



# Cherry Blossom

• DRINKS MENU •

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## Sakura Latte

Cherry Blossom and Milk

\$8

## Sakura

Cherry Blossom Elixir, and Sparkling Wine

\$15



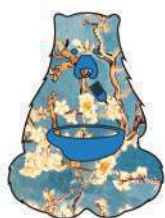
Son & Garden



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.



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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>17</b>
Ice bear, fresh kiwi, green apple, lemon, sparkling wine	
<b>Morning Mimosa</b>	<b>14</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>15</b>
Soju, spicy house bloody marry, horseradish, pickles, celery, salt rim	
<b>Peek a Mule</b>	<b>15</b>
Dolin sweet vermouthe, peach, Q ginger beer, lime, Angostura bitters	
<b>Under the Sea</b>	<b>16</b>
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
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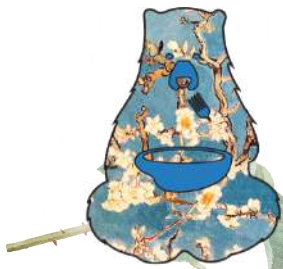


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#Sonandgarden





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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

#### 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

#### Korean Benedict 36

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 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

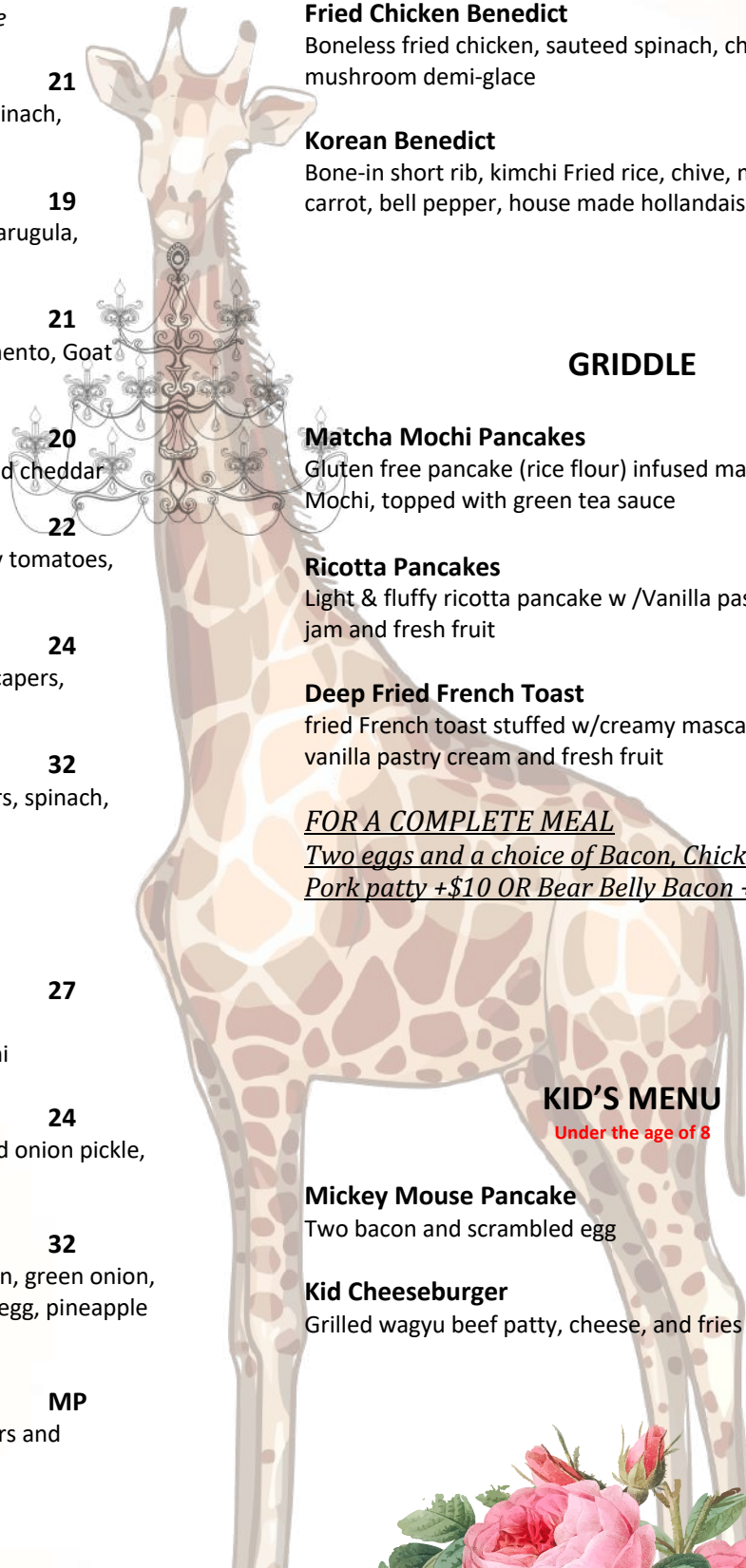
*Under the age of 8*

#### 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
- 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
- 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



## 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
- 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

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](#)