



Son & Garden

BREAKFAST EGGS PLATE

rainbow potatoes and house biscuit

+\$2.5 Country gravy

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	16
Pork Sausage Patty	16
Apple Chicken Sausage	16
Housemade Bear Belly Bacon	21

OMELETS & SCRAMBLES

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

+\$2.5 Country gravy

Son & Garden Omelet 16

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) 18

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

Sunshine Scramble 19

Applewood smoked bacon, onion, mushroom and cheddar

Frisco Scramble 19

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

Hawaii' Scramble 19

Bay shrimps, celery, spring onion, basil, spinach, capper, cheddar, spicy aioli sauce, pineapple salsa

Crabby Omelet 22

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

CHEF's SPECIAL

Bibimbap 22

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

Belly Ranchero Benedict 20

Slowed cook pork belly, arugula, corn tortilla, red onion pickle, salsa and rainbow potatoes

Loco Moco 24

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

Morning Beef Stew 24

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

Lobster Benedict ***Limited 29

Half live Maine Lobster, shrimps, asparagus, capper 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) 17

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

Smoked Salmon Benedict 17

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

Country Benedict 17

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

Fried Chicken Benedict 20

Boneless fried chicken, sauteed spinach, chive, shishito Pepper, Demi glazed mushroom

Bear Belly Benedict 22

Bear Belly Bacon, grilled asparagus, pickled chili, Housemade hollandaise

Korean Benedict 29

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

Open Face Benedict 24

Grilled Wagyu Beef patty (8oz), onion, mushroom, poached eggs with Demi glazed

GRIDDLE

Ricotta Pancakes 14

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

French Toast 14

Brioche, Grand Maenier, Vanilla Pastry cream and fresh fruit

Deep Fried French Toast 16

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 +\$ 8 OR Bear Belly Bacon +\$11



LUNCH (START AT 11AM)

Sandwich & Panini

Choice of mixed greens OR steak fries
Ciabatta roll & Cilantro aioli

- Farmhouse Melt (Vegetarian)

16

Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss
- Grilled Cheese Panini

16

Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs
- Po’s Boy

18

Crispy shrimps, iceberg, cucumber, shallot, green onion, peanut, sweet and sour sauce and spicy kimchi aioli
- Chicken Panini

18

Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella
- Bear Belly Panini

19

House made Pork Belly, Bacon Jam, arugula, Jack

Burger

Choice of mixed greens OR steak fries
Brioche bun

- Vegie Burger (Vegetarian)

20

Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Mushroom Burger

22

Portabella mushroom patty, bacon, arugula, demi glazed, sundried tomato, brioche bun, mozzarella
- Jr.’s Burger

22

Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi glazed, brioche bun, alfalfa, balsamic glazed, goat cheese
- My Son! Burger / Double Patty +\$12

24

Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack

SIDE

- Housemade Pastry

6
- Toast

4
- Two eggs

7
- Bear belly bacon

12
- Chicken sausage

9
- Pork sausage patty

9
- Bacon

9
- Avocado

6
- Hollandaise

6
- Home fries

6



SALAD

Served with grilled Levain

- Super Green

16

Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, chickpea, pine nuts, feta, red wine balsamic
- Shrimps Salad

18

Grilled shrimps, mixed green, red wine balsamic, cherry tomato, cucumber, pineapple salsa, spicy aioli, feta
- Grilled Chicken Salad

17

Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with creamy cilantro dressing, parmesan
- Warm Salad

20

Grilled Snake River Farm Wagyu Beef, poached egg, kale, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimps \$1.50)

BEVERAGES

- Soda: Olipop – Vintage Cola, Root Beer, Cherry Vanilla

5

Oakland made, stevia, 3% fruit juice
- Q Ginger Beer

5
- House Iced Tea

5

unsweetened peach black tea
- Sparkling/ Flat Water

7

Saratoga, Utah 12oz
- Fresh Orange Juice

7
- Fresh Whole Coconut

7.5

HARNEYS & SON TEAs

5

- Royal English Breakfast

Ceylon black tea, smooth full bodied
- Earl Grey ‘Paris’

black tea, bergamot, vanilla
- Chai

Indian black tea, cardamom, vanilla, cloves
- Formosa Oolong

subtle sweet notes, toasty
- Lapsang Souchong

ancient Chinese smoky black tea
- Japanese Sencha

fine green tea
- Chammomile Lavender

floral & pretty
- Peppermint

aromatic, crisp, help digestion
- Blooming Flower Tea

7

jasmine, green, calendula, can steep up to 3 times

EQUATER COFFEE (Marin County)

+ \$1 Almond Milk / +0.5 Caramel Or Vanilla

- Dripped Coffee

4.5
- Espresso

4.25
- Americano

4.75
- Cappuccino

5.5
- Latte

5.5

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



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BEVERAGES

Soda: Olipop – Vintage Cola, Root Beer, Cherry Vanilla	5
Oakland made, probiotics & fiber, 3% juice	
Q Ginger Beer	5
Black Iced Tea unsweetened peach black tea	5
Sparkling/ Flat Water Saratoga, Utah 12oz	6
Fresh Whole Coconut	7.5

LIQUID BRUNCH

Cloud 9	17
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
Classic Mimosa	12
sparkling wine, orange juice	
Sunday Funday	14
vodka, ginger puree, fresh mint, lime, CO2	
Garden MaiThai	14
white & dark rum, pineapple, orgeat, lime, tiki bitters	
Under the Sea	15
chili infused blanco tequila, lime, mermaid dust	

DRAFT BEER 8

House Witbier
House Session IPA
Cornado Seacoast Pilsner
Anderson Valley Boont Amber Ale

BOTTLED

Schneider Aventinus Doppelbock, Germany	12
Stem Off-Dry Cider, Colorado	8
Stiegal Grapefruit Radler	8

WINE

Bubbles: Light & Floral. Green Apple. Fresh Cut Flowers. Pairs w/Anything!	
Scapetta Prosecco / DOC / Italy	13/ 65
Rose: Aromatic. Elegant. Wild Strawberries. Pomegranate. <i>Best Class 2020 SF Chronicle</i>	
Ferrari Carano Sangiovese Ro��s / Sonoma	14/ 65
White: Crisp & Bright. Wild Meadow Flowers. Meyer Lemon. Yum!	
Weingut F��rst Elbling / Mosel, Germany/ 1 Liter	13/ 70
Red: Med Bodied. Blue & Red Fruit. Rose Petals. White Pepper. Round	
Imagery Pinot Noir / Sonoma	15/ 70



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