



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 19
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

Farmhouse Omelet 18
Egg whites, mushroom, arugula, green olive, pimento, Goat Cheese

Sunshine Scramble 19
Applewood smoked bacon, onion, mushroom, and cheddar

Frisco Scramble 19
Chicken Apple Sausage, avocado, Monterey jack and 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; Topped with scallions and Salmon Roe and Salsa

CHEF'S SPECIAL

Bibimbap 22
Stone 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

Lobster Benedict *Limited** 29
Half live Maine Lobster, Shrimps, asparagus, cappers and hollandaise served with rainbow potatoes
++\$12 for whole live Maine Lobster (1.25 lbs)

BENEDICT

Rainbow potatoes and Levain toast

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Portobello Benedict (vegan) 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, sautéed 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 mushroom

GRIDDLE

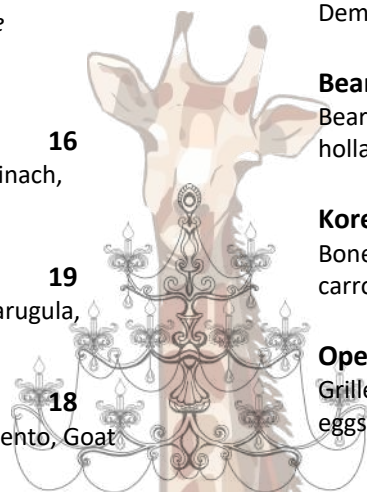
Ricotta Pancakes 14
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

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 & Burger

Choice of mixed greens OR steak fries

Farmhouse Melt	16
Wheat, Asparagus, zucchini, bell pepper, mushroom, arugula, Garlic quinoa, garlic aioli and Swiss	
Grilled Cheese Panini	16
Levain, Cheddar, swiss, jack cheese, caramelized onion, Bacon jam and scramble eggs	
Bear Belly Panini	19
Levain, House made Pork Belly, Bacon Jam, argula, Jack	
Vegie Burger	20
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, brioche bun, cheddar	
Mushroom Burger	22
Portabella mushroom patty, bacon, argula, demi glazed, sundried tomato, brioche bun, mozzarella	
Jr.'s Burger	22
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi glazed, brioche bun, goat cheese	
My Son! Burger / Double Patty +\$12	24
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack	

SALAD

Served with Levain

Super Green	18
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, pine nuts, feta, red wine and balsamic	
Grilled Chicken Salad	19
Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle with garlic ranch	
Warm Salad	19
Grilled Snake River Farm Wagyu Beef, poached egg, kale, Swiss chard, feta cheese, red wine balsamic demi glazed (Sub Shrimps \$1.50)	

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



BEVERAGES

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

Chamomile Lavender

floral herbal tea

Peppermint

aromatic, crisp, help digestion

Blooming Flower Tea

7

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

EQUATER COFFEE (Marin County)

Almond Milk Available +\$1

Dripped Coffee	4.5
Espresso	4.25
Americano	4.75
Cappuccino	5.5
Latte	5.5

[Acme Bread Company](#)
[Snake River Farm Kobe Beef](#)
[Free Range Chicken Sausage](#)
[Golden Gate Meat Company](#)
[Pacific Produce](#)
[Equator Coffee](#)

[Executive chef kasem saengsawang](#)



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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 Ralder	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 Rošes / Sonoma	14/ 65
White: Crisp & Bright. Wild Meadow Flowers. Meyer Lemon. Yum! Weingut Fürst 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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