



Son & Garden

BREAKFAST EGGS PLATE

rainbow potatoes and Levain toast

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

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 cheese	
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 shrimp, celery, spring onion, basil, spinach, capers, 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
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, kimchi	
Belly Ranchero Benedict	20
Slow-cooked 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, shrimp, asparagus, capers and hollandaise served with rainbow potatoes	
++ \$12 for whole live Maine lobster (1.25 lbs)	

BENEDICT

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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, mushroom demi-glace	
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-glace	

GRIDDLE

Ricotta Pancakes	14
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit	
French Toast	14
Brioche, Grand Marnier, 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

Soup of the Day \$15

Seafood Chowder with Levain



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 shrimp, 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

- Veggie Burger (Vegetarian)** 20
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar
- Mushroom Burger** 22
Portabella mushroom patty, bacon, arugula, demi-glace, sundried tomato, brioche bun, mozzarella
- Jr.'s Burger** 22
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glace, 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
- Fruit Cup 10



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
- Shrimp Salad** 18
Grilled shrimp, 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 Shrimp \$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** *unsweetened peach black tea* 5
- Sparkling/ Flat Water** *Saratoga, Utah 12oz* 7
- 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 & pretty*
- Peppermint** *aromatic, crisp, help digestion*
- Blooming Flower Tea** 7
jasmine, green, calendula, can steep up to 3 times

EQUATER COFFEE (Marin County)

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

- Dripped Coffee** 4.5
- Espresso** 4.25
- Americano** 4.75
- Cappuccino/ Latte** 5.5
- Chai Tea Latte** 5.5
- Green Tea Latte** 5.5
- Coconut Cream Latte** 5.5
- Pumpkin Spice Latte** 5.5
- Milk (whole milk, non-fat, almond milk, soy)** 6

*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 Kosem 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! Scarpetta Prosecco / DOC / Italy	13/ 65
Rose: Aromatic. Elegant. Wild Strawberries. Pomegranate. <i>Best Class 2020 SF Chronicle</i> Ferrari Carano Sangiovese Ro�e / 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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