



Son & Garden

### BREAKFAST EGGS PLATE

rainbow potatoes and house biscuit

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

#### 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

#### 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

#### 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

### BENEDICT

rainbow potatoes and Levain toast

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#### 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 \$14

Lobster Bisque with Levain





LUNCH (START AT 11AM)

Sandwich & Panini

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

<b>Farmhouse Melt</b> <span>(Vegetarian)</span>	<b>16</b>
Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss	
<b>Grilled Cheese Panini</b>	<b>16</b>
Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs	
<b>Chicken Panini</b>	<b>18</b>
Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella	
<b>Bear Belly Panini</b>	<b>19</b>
House made Pork Belly, Bacon Jam, arugula, Jack	

Burger

Choice of mixed greens OR steak fries  
Brioche bun

<b>Jr.’s Burger</b>	<b>22</b>
Grilled Wagyu Beef patty, avocado, microgreens, spicy aioli, demi-glaze, brioche bun, alfalfa, balsamic glazed, goat cheese	
<b>My Son! Burger / Double Patty +\$12</b>	<b>24</b>
Grilled Wagyu Beef patty, Bacon jam, Bear Belly Bacon, fried egg, arugula, brioche bun, jack	

SALAD

Served with grilled Levain

<b>Super Green</b>	<b>16</b>
Baby spinach, baby kale, arugula, black olive, cucumber, tomato, avocado, chickpea, pine nuts, feta, red wine balsamic	

<b>SIDE</b>	
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



BEVERAGES

<b>Soda: Olipop – Vintage Cola, Root Beer, Cherry Vanilla</b>	<b>5</b>
<i>Oakland made, stevia, 3% fruit juice</i>	
<b>Q Ginger Beer</b>	<b>5</b>
<b>House Iced Tea</b> <i>unsweetened peach black tea</i>	<b>5</b>
<b>Sparkling/ Flat Water</b> <i>Saratoga, Utah 12oz</i>	<b>7</b>
<b>Fresh Orange Juice</b>	<b>7</b>
<b>Fresh Whole Coconut</b>	<b>7.5</b>

HARNEYS & SON TEAS 5

<b>Royal English Breakfast</b>	<i>Ceylon black tea, smooth full bodied</i>
<b>Earl Grey ‘Paris’</b>	<i>black tea, bergamot, vanilla</i>
<b>Chai</b>	<i>Indian black tea, cardamom, vanilla, cloves</i>
<b>Formosa Oolong</b>	<i>subtle sweet notes, toasty</i>
<b>Lapsang Souchong</b>	<i>ancient Chinese smoky black tea</i>
<b>Japanese Sencha</b>	<i>fine green tea</i>
<b>Chamomile Lavender</b>	<i>floral &amp; pretty</i>
<b>Peppermint</b>	<i>aromatic, crisp, help digestion</i>
<b>Blooming Flower Tea</b>	<b>7</b>
<i>jasmine, green, calendula, can steep up to 3 times</i>	

EQUATER COFFEE (Marin County)

<i>+ \$1 Soy / + \$1 Almond Milk / +0.5 Caramel Or Vanilla</i>	
<b>Dripped Coffee</b>	<b>4.5</b>
<b>Espresso</b>	<b>4.25</b>
<b>Americano</b>	<b>4.75</b>
<b>Cappuccino/ Latte</b>	<b>5.5</b>
<b>Chai Tea Latte</b>	<b>5.5</b>
<b>Green Tea Latte</b>	<b>5.5</b>
<b>Coconut Cream Latte</b>	<b>5.5</b>
<b>Pumpkin Spice Latte</b>	<b>5.5</b>
<b>Milk (whole milk, non-fat, almond milk, soy)</b>	<b>6</b>

[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 Soengsawang](#)





## Son & Garden

### LIQUID BRUNCH

<b>Cloud 9</b>	17
cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. <i>Edible Butterfly</i>	
<b>Classic Mimosa</b>	12
sparkling wine, orange juice	
<b>Sunday Funday</b>	14
vodka, ginger puree, fresh mint, lime, CO2	
<b>Garden MaiThai</b>	14
white & dark rum, pineapple, orgeat, lime, tiki bitters	
<b>Under the Sea</b>	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�� / 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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# Disposable blanket

**\$1.75 / Each**



**- Retains/ reflects 90% of body heat**

**- Waterproof and weatherproof**

**- Adhere sticker to secure the blanket**



**Son & Garden**  
by Farmhouse Kitchen