

# Salt & Stone

## Lunch Menu

### Oyster Bar

#### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections are on Daily Special Sheet

#### Cooked Oysters

##### Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 14

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 14

**Rockefeller:** Spinach, Pernod (4 Ea.) 16

##### **Oyster Sampler 18**

One Each Cooked & Two Chilled Raw (Chef's Choice)

##### **Crispy Curry Calamari 13**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

##### **Cast Iron Roasted Mussels 15**

Saffron Broth, Red Pepper Rouille, Crostini

##### **Steamed Clams 19**

Garlic, White Wine, Butter

##### **Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

##### **Gulf Prawn Tempura 16**

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

##### **Dungeness Crab Cake 20**

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

##### **Marinated Grilled Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

##### **Blackened Snapper Tacos 16**

Mango Salsa, Cabbage, Avocado- Cilantro Crème, Arbol Aioli

##### **Pan Roasted Gulf Prawns 16**

Chili, Grilled Lemon

##### Shellfish Cocktails

Brandied Caper Cocktail Sauce

##### **Gulf Prawn 16**

##### **Bay Shrimp 13**

##### **Dungeness Crab 20**

### Snacks

**Nuts of the Day 7**

**Warm Olives 6**

**Candied Pork Belly 8**

### Appetizers

**Soup of The Day Cup 6 Bowl 9**

**French Onion Soup 11**

Crouton, Gruyere Gratin

**Roasted Beet Salad 12**

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

**Green Apple Salad 11**

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Toasted Pumpkin Seeds  
Spice Apple Cider Vinaigrette

**Lil' Gem Caesar 12**

Grana Padano, Boquerone, Crostini

**Duck Leg Confit 16**

Balsamic Braised Onions, Crostini

**Burrata 15**

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

**Steak Tartare 19**

Shallots, Capers, House Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

### Charcuterie & Cheese

#### **Charcuterie Board**

Large (All Six Selections) 25 Small (First Three) 14

#### **House Made Duck Liver Pâté**

**Antica, Prosciutto, 14 mo., Parma, Italy**

**Bernina, Bresaola, Italy**

**Molinari, Spicy Coppa, San Francisco, CA**

**Leoncini, Porchetta, Reggio Emilia, Italy**

**Creminelli, Tartufo, Salt Lake City, Utah**

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

#### **Cheese Board**

Large (All Six Selections) 25 Small (Top Three) 14

**Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA**

**Brie Le Cremeux, Triple Cream, Cow, France**

**Baquero, Manchego, 6 mo., Sheep, Spain**

**Cypress Grove, Humboldt Fog, Goat, Humboldt, CA**

**Castel Regio, Taleggio, Cow, DOP, Italy**

**Beemster, Aged Gouda, Cow, Holland**

Local Honey, Membrillo, Candied Nuts, Crostini

# Salads

## **Duck Leg Confit Cobb Salad 21**

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives  
Boiled Egg, Dijon Tarragon Vinaigrette

## **Shanghai Chicken 18**

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins  
Kaffir Lime Vinaigrette, Crispy Noodles

## **Seafood Louie**

Lil' Gem, Avocado, Boiled Egg, Cherry Tomatoes  
Cucumber,  
Broccolini, Olives, Louie Dressing

## **Dungeness Crab Louie sm. 19 / lg. 24**

## **Bay Shrimp Louie sm. 15 / lg. 17**

## **Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26**

# Salt

## **Crispy Skin Salmon 27**

Local Mushroom Risotto Cake, Charred Escarole  
Saffron-Butternut Squash Puree, Citrus Fennel

## **Blackened Snapper 24**

Root Vegetable Hash, Chorizo-Saffron Broth

## **Prawn & Scallop Pappardelle 26**

House Made Pasta, Gold Beets, Spinach, Baby Tomato  
Local Mushrooms, Truffle Crème

## **Calabrian Linguini & Clams 24**

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

## **Cioppino 29**

Clams, Mussels, Gulf Prawns, Dungeness Crab, Fin Fish, Scallop, Calamari  
Roasted Tomato-Fennel Broth, Garlic Toast Points

## **Salmon Burger 20**

Wild Arugula, Tomato, Red Onion, Lemon Aioli, Brioche Bun, Pommes Frites or Greens

# Stone

## **Salt & Stone Croque Madame 17**

Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs

## **BLT 16**

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli  
Ciabatta Bun, Pommes Frites or Greens

## **House Ground ½ lb. Burger 17 (Make it an "Impossible" Vegan Burger) +2**

Choice of Cheese, Brioche Bun, Rosemary Aioli, Pommes Frites or Greens

## **Lamb Burger 18**

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli  
Pommes Frites or Greens

## **Steak Frites**

## **12oz. Ribeye 39**

## **9oz. Chimichurri Marinated Bavette 24**

## **7oz. Filet Mignon 33**

Housemade Worcestershire, Horseradish Butter

## **Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)**

Local Mushrooms, Greens, Tomato, Laura Chenel Chèvre  
Walnut Arugula Pesto, Balsamic Reduction

## **Dungeness Crab Melt**

Sourdough, Avocado, Tomato  
Gruyère Gratin

Choice of Field Greens or  
Pommes Frites

Whole 23

Half 13

## **Classic Caesar Salads**

With....

Grilled Gulf Prawns 20

Broiled Salmon 24

Grilled Chicken Breast 16

Blackened Snapper 20

# Sides

## **Roasted Local Organic Mushrooms 10**

Wild Arugula, Parmesan

## **Truffle Pommes Frites 10**

Grana Padano, Rosemary-Lemon Aioli

## **Crispy Brussels Sprouts 9**

Dijon, Orange Juice, Chile Flakes

## **Mac & Cheese 11**

Tasso Ham, English Peas, Four Cheeses

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sous Chef Eric Moulton / Sous Chef Sergio Carrillo 1/31/2021