

# Salt & Stone

## Mother's Day Brunch

For the Table

Fresh Fruit Parfait & Cinnamon Buttermilk Coffee Cake

### Entrées

(Choice)

#### Brioche French Toast

Kenwood Strawberries, Whipped Crème, Maple Syrup

#### Huevos Rancheros

Over Easy Eggs, Beans, Avocado-Cilantro Crème  
Feta, Pico de Gallo, Arbol Aioli, Crisp Tortilla

#### Salt & Stone Croque Madame

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

#### Eggs Benedict

Snake River Farms Ham, English Muffin, Hollandaise

#### Items Below Served with Potatoes

#### 9 oz. Bavette Steak & Three Eggs

#### Hobbs' Applewood Bacon & Three Eggs

#### Dungeness Crab Omelet

Avocado, Tomato, Spinach, Goat Cheese

#### Quiche with Salad Greens

(Choice)

Bacon, Mushroom, Spinach, Gruyere

or

Broccolini, Roasted Shallots, Parmesan

#### Duck Confit Cobb Salad

Field Greens & Romaine, Avocado, Tomato  
Lardons, Shaft's Bleu, Olives, Boiled Egg  
Dijon Tarragon Vinaigrette

#### Shanghai Chicken Salad

Field Greens, Napa Cabbage, Carrot, Cilantro  
Toasted Almonds, Mandarins  
Kaffir Lime Vinaigrette, Crispy Noodles

#### Bay Shrimp Louie Salad

Romaine, Tomato, Cucumber, Boiled Egg  
Kalamata Olives, Broccolini, Louie Dressing

#### Lamb Burger

Wild Baby Arugula, Pickled Red Onions, Cucumber  
Feta, Ciabatta Bun, Aioli  
Pommes Frits or Field Greens

#### Dungeness Crab Melt

Tomato, Avocado, Gruyere Gratin  
Pommes Frits or Field Greens

#### Steak Frites

Grilled Bavette Steak, Pommes Frits, Aioli

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

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

Juice, Coffee or Soft Drink Included

\$50 (inclusive of tax & gratuity)

All additional items will have a 20% gratuity applied.

### Mimosas 10

**Blackberry Lime** – Prosecco, Blackberry Nectar, Lime Juice

**Peach Bellini** – Prosecco, Peach Nectar

**Apricot Mint** – Prosecco, Apricot Nectar, Mint

**Classic Orange Juice** Prosecco, Fresh Squeezed Orange Juice

**Raspberry Lemonade** – Prosecco, Raspberry Nectar, Lemonade

### Specialty Cocktails

#### Margarita Caliente 12

El Jimador Tequila, Triple Sec, Lime, Jalapeños, Chili Salt Rim

#### Up In Smoke 14

La Luna Mezcal, Crème de Cassis, Raspberry, Lemon, Cucumber

#### Salt & Stone Bloody Mary 14

Hanson Organic Vodka, Prawn, Chile Salt Rim

#### Peachy Kween 13

Woodford Reserve, Peach Schnapps, Peach, Spiced Simple

#### Rum Away With Me 11

Mt. Gay Rum, Tamarind Simple, Orange, Bitters

#### Blackberry Bramble 12

Ginny's Gin, Blackberry Puree, Lemon, Simple, Egg White

#### Apple Cider Old Fashioned 12

High West Double Rye, Apple Cider Simple, Bitters, Cherry

#### Prickly Pear Hummingbird 14

Prosecco, St. Germaine, Prickly Pear Purée, Club Soda, Lime

# Salt & Stone

## ~ Soup du Jour ~

Soup du Jour  
9

French Onion  
Gruyere, Crostini  
12

## ~ Raw Oysters on The Half Shell ~

Spicy Cocktail, Champagne-Chive Mignonette  
Each 2.75 Dozen 30

### Chesapeake Bay \$2.75

Chesapeake Bay, VA  
Low Salinity, Plump Meat, Clean Finish

### Marin Miyagi \$2.75

Tomales Bay, CA  
Medium, Briny, Buttery, Crisp Clean Finish

### Kumamoto \$3.75

Humboldt Bay, CA  
Extra Small, Plump, Briny, Sweet Finish

### Quilcene \$2.75

Quilcene Bay, WA  
Medium, Slight Brine, Fresh Crisp Finish

## ~ Cooked Oysters ~

### Drakes Bay

Drake's Estero, Baja, CA  
Large Plump, High Brine, Clean Finish

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

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

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

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

## Beer / Cider

### *On Tap*

**Sonoma Springs Brewing Co., Kolsch, Sonoma 8**

Light And Dry, Perfect For Hot Summer Days

**Moonlight Brewing Co., Reality Czech, Pilsner, Sonoma 7**

Soft, Delicate, and Clean with Distinct Freshness & Floral Hops

**Barrel Brothers, Por Que No, Amber Lager, Windsor 8**

"American Adjunct" Style, Well Balanced, Crisp & Malty

**Cooperage Brewing Co, Black Lager, Santa Rosa 7**

Light Bodied, with notes of Chocolate & Coffee

**Henhouse, An Honest Day's Work, Rye Saison, Petaluma 7**

Sweet & Spicy with Rosemary, Apricot, Plum & Rye

**Sonoma Springs Brewing Co., Altbier, Sonoma 8**

Bready, Malty, Light Aroma of Chocolate and Smoke

**Bear Republic, Thru The Haze, IPA, Santa Rosa 8**

Hopcentric Bitterness in a Balanced Flavor Profile

**Old Caz, One Way, IPA, Rohnert Park 8**

Crisp, dry, and brightly hop-flavored West Coast IPA

### *Bottled*

**Corona, Mexico 6**

**Guinness Stout, Ireland 7**

**Amstel Light, Amsterdam 6**

**Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 6**

**Racer 5 IPA, Bear Republic Brewing, Healdsburg 6.5**

**Golden State Cider, Mighty Dry, Sebastopol 9**

**Golden State Cider, Hamaica, Sebastopol 9**

**Pliny The Elder, Russian River Double IPA, Windsor 15**

**Clausthaler, Non-Alcoholic Lager, Germany**

## Martinis

**The Ruby 11**

Deep Eddy Grapefruit Vodka, St Germain, Grapefruit & Lime

**Whiskey A Go-Go 13**

Sazerac Rye, Maraschino Liquor, Pom Juice, Honey, Lemon

**Perfect Pear 16**

Grey Goose Pear, St Germaine, Pear Purée, Lime, Prosecco

**Starry Night 12**

Young & Yonder Vodka, Lychee Puree, Cointreau  
Butterfly Pea Ice, Lime

**Whiskey Business 13**

Redwood Empire Whiskey, Lemon, Lime, Simple, Egg White

**Green Tea-Ni 11**

Charbay Green Tea Vodka, Honey Simple, Lemon

## Navarro Vineyards Juicers

**Darling Clementine 7**

Verjus, Lime Juice, Clementine, Simple, Club Soda

**Pinot Noir Spritz 7**

Pinot Noir Juice, Lime Juice, Club Soda, Grapes

Pinot Noir Juice, Pomegranate, Lime Juice

**Apricot Splash 7**

Verjus, Apricot Simple, Lemon Juice, Mint

**Pomegranate Nonini 7**