

Salt & Stone

Brunch Menu

Mimosas 10

Classic Orange - Prosecco, Orange Juice
Blackberry Lime – Prosecco, Blackberry Nectar, Lime Juice
Blood Orange – Prosecco, Blood Orange Nectar
Apricot Mint – Prosecco, Apricot Nectar, Mint
Raspberry Lemonade – Prosecco, Raspberry Nectar, Lemonade

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections on Daily Special Sheet

Cooked Oysters

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, Hollandaise (4 Ea.) 16

Crispy Calamari 15

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 18

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 19

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

Crisp Gulf Prawns 19

Summer Corn Puree, Cilantro Chile Sauce, Shrimp "Chips"

Grilled Spanish Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 17

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

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 17

Bay Shrimp 13

Snacks

Nuts of the Day 7

Warm Olives 6

Soup & Salads

Soup du Jour 9

French Onion Soup 12

Crouton, Gruyere Gratin

Roasted Beet Salad 14

Whipped Goat Cheese, Candied Pecans, Frisée, Pomegranate Vinaigrette

Butter Lettuce Salad 15

Dried Figs, Candied Pistachios, Pickled Onions, Shafts Bleu Basil Vinaigrette

Little Gem Caesar 12

Grana Padano, Boquerone, Crostini

Appetizers

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Cranberry Relish, Seed Crumble, Burnt Orange Vinaigrette

Steak Tartare 19

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

Truffle Mac & Cheese 12

Four Cheese, Toasted Bread Crumbs

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Crispy Pork Belly 16

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

Roasted Local Organic Mushrooms 11

Smoked Paprika Oil, Wild Arugula, Grana Padano

Pommes Frites 9

Truffle Aioli

Charcuterie & Cheese Board 30

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

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.
20% Gratuity applied to parties of eight or more.

Brunch Breakfast Items

Brioche French Toast 17

Strawberries, Whipped Crème, Maple Syrup

Huevos Rancheros 17

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

Salt & Stone Croque Madame 18

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

Breakfast Sandwich 17

Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes

Eggs Benedict 18

Snake River Farms Ham, English Muffin, Hollandaise, Potatoes

Items Below Served with Potatoes & English Muffin

Steak & Eggs

12oz. Ribeye 43 ~ 9oz. Bavette 25 ~ 7oz. Filet Mignon 36

Hobbs' Applewood Smoked Bacon & Eggs 18

Local Organic Mushroom Omelet 20

Garlic, Tomato, Spinach, Gruyere, Avocado

Entrée 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

Bay Shrimp Louie 17

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccoli, Olives, Louie Dressing

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boqueróns

Grilled Gulf Prawns 21 ~ Blackened Snapper 21 ~ Broiled Salmon 26 ~ Grilled Chicken Breast 18 ~ Seared Ahi Tuna 25

Salt

Crab Melt 24 / Half 14

Sourdough, Avocado, Tomato, Gruyère Gratin, Pommes Frites or Greens

Crispy Skin Salmon 27

Herb Roasted Fingerlings Potatoes, English Pea Puree, Tomato-Caper Relish

Blackened Snapper 24

Root Vegetable Hash, Chorizo-Saffron Broth

Gulf Prawn Pasta 29

House Made Pasta, Heirloom Tomato, Ricotta, Garlic, Basil, Crisp Capers

Calabrian Linguini & Clams 24

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

Bouillabaisse 30

Gulf Prawns, Fin Fish, Clams, Mussels, Calamari, Roasted Tomato-Saffron Broth, Garlic Toast Points, Rouille

Seared Ahi Tuna Sandwich 24

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun, Pommes Frites or Greens

Stone

BLT 17

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

House Ground ½ lb. Burger 18 (Make it an "Impossible" Vegan Burger) +2

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

Lamb Burger 19

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

Steak Frites

Cabernet Compound Butter, Parmesan Aioli

12oz. Ribeye 43 ~ 9oz. Bavette 25 ~ 7oz. Filet Mignon 36

Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)

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

Heirloom Tomato & Basil Pasta 21

House Made Pasta, Ricotta, Garlic, Spinach