

# 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