

# Salt & Stone

## Brunch Menu

### Mimosas 10

**Classic Orange** - Prosecco, Orange Juice

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

**Peach Mint** – Prosecco, Peach Nectar, Mint

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

### Snacks

**Nuts of the Day** 7

**Warm Olives** 7

### Soup & Salads

### 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.) 15

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 16

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 15

**Rockefeller:** Spinach, Pernod, Hollandaise (4 Ea.) 17

**Crispy Calamari** 16

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

**Steamed Mussels** 20

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Steamed Clams** 20

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Ahi Tuna Poke** 21

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

**Crisp Gulf Prawns** 19

Ginger-Carrot Puree, Cilantro Chile Sauce, Shrimp "Chips"

**Grilled Spanish Octopus** 19

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

**Blackened Snapper Tacos** 18

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

#### Shellfish Cocktails

Brandied Caper Cocktail Sauce

**Gulf Prawn** 18

**Bay Shrimp** 14

**Soup du Jour** 9

**French Onion Soup** 12

Crouton, Gruyere Gratin

**Shaved Brussels Sprout Salad** 11

Snap Peas, Manchego, Garlic Herb Bread Crumbs

**Strawberry & Goat Cheese Salad** 13

Baby Lettuce, Laura Chenel Chèvre, Almonds, Raspberry 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** 17

Balsamic Braised Onions, Crostini

**Pistachio Crusted Goat Cheese** 15

Strawberry, Tomato, Balsamic, Crostini

**Steak Tartare** 20

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

**Truffle Mac & Cheese** 13

Four Cheese, Toasted Bread Crumbs

**Duck Liver Pâté with Pistachio** 15

Strawberry-Pepper Compote, Crostini

**Crispy Pork Belly** 17

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

**Roasted Mushroom & Leek Tart** 14

Puff Pastry, Taleggio, Wild Arugula

**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 18**

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

## **Salt & Stone Brunch Bruschetta 20**

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

## **Croque Madame 20**

Snake River Farms Ham, Brioche, Gruyere, Thyme Mornay, Sunny Up Egg

## **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

**9oz. Bavette 27 ~ 7oz. Filet Mignon 37 ~ 12oz. Ribeye 48**

**Hobbs' Applewood Smoked Bacon & Eggs 18**

**Local Organic Mushroom Omelet 20**

Garlic, Tomato, Spinach, Gruyere, Avocado

# Entrée Salads

**Duck Leg Confit Cobb Salad 23**

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

**Shanghai Chicken 19**

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

**Bay Shrimp Louie 18**

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

## Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

**Grilled Gulf Prawns 24 ~ Blackened Snapper 24 ~ Broiled Salmon 29 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25**

# Salt

**Dungeness Crab Melt 29 / Half 21**

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

**Crispy Skin Salmon 29**

Carrot Puree, Ginger-Garlic Beurre Blanc, Thai Chili Salad

**Sumac Crusted Snapper 25**

Creamy Jasmine Rice, Tzatziki, Mint-Dill Salad

**Gulf Prawn Tagliatelle 29**

English Peas, Local Mushrooms, Spinach, Truffle Crème, Crispy Capers

**Calabrian Linguini & Clams 25**

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

**Bouillabaisse 31**

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

**Seared Ahi Tuna Sandwich 25**

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

# Stone

**BLT 18**

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

**House Ground ½ lb. Burger 19 (Make it an "Impossible" Vegan Burger) +2**

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

**Lamb Burger 20**

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

## Steak Frites

**9oz. Bavette 27 ~ 7oz. Filet Mignon 37 ~ 12oz. Ribeye 48**

Cabernet Compound Butter, Parmesan Aioli

**Cauliflower Gnocchi 24 (Gluten Free, Vegan Option Available)**

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