

# Salt & Stone

## Brunch Menu

### Mimosas 10

**Classic Orange** - Prosecco, Orange Juice  
**Blackberry Lime** – Prosecco, Blackberry Syrup, Lime Juice  
**Peach Mint** – Prosecco, Peach Syrup, Mint  
**Sugar Free Black Cherry** – Prosecco, Black Cherry Syrup  
**Raspberry Lemonade** – Prosecco, Raspberry Syrup, 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.) 16

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 16

**Rockefeller:** Spinach, Pernod, Hollandaise (4 Ea.) 18

### **Crispy Calamari 18**

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

### **Steamed Mussels 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

### **Steamed Clams 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

### **Ahi Tuna Poke 23**

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber  
Jalapeño, Wonton Crisps

### **Crisp Gulf Prawns 20**

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 20**

**Bay Shrimp 15**

## Snacks

**Nuts of the Day 7**

**Warm Marinated Olives 7**

## Soup & Salads

**Soup du Jour 10 Bowl / 7 Cup**

**French Onion Soup 12**

Crouton, Gruyere Gratin

**Delicata Squash Salad 14**

Wild Arugula, Maple Goat Cheese, Golden Raisin Vinaigrette, Dried Cranberries, Pomegranate, Pumpkin & Sunflower Seeds

**Butter Lettuce Salad 15**

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu Basil Vinaigrette

**Little Gem Caesar 13**

Grana Padano, Boquerone, Crostini

**Shaved Brussels Sprout Salad 12**

Manchego, Garlicky Green Goddess Dressing, Croutons

## Appetizers

**Duck Leg Confit 19**

Balsamic Braised Onions, Crostini

**Peppered Burrata 16**

Cranberry Apple Chutney, Orange Sage Gastrique, Seeds, Crostini

**Steak Tartare 21**

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

**Truffle Mac & Cheese 14**

Four Cheese, Toasted Bread Crumbs

**Duck Liver Pâté with Pistachio 16**

Strawberry-Pepper Compote, Crostini

**Pork Belly 19**

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

**Roasted Maitake Mushroom 17**

Pesto, Wild Arugula, Preserved Lemon, Grana Padano

**Pommes Frites 9**

Truffle Aioli

**Charcuterie & Cheese Board 32**

- **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 \$20 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 24**

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

## **Shanghai Chicken 20**

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

## **Bay Shrimp Louie 21**

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 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25**

# Salt

## **Dungeness Crab Melt 32 / Half 21**

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

## **Crispy Skin Salmon 30**

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

## **Blackened Local Snapper 26**

Crispy Polenta, Creole Sauce, Fennel Salad, Preserved Lemon Vinaigrette

## **Gulf Prawn Tagliatelle 29**

Housemade Pasta, Snap Peas, Baby Heirloom Tomatoes, Pistachio – Anchovy Pesto Crème

## **Calabrian Linguini & Clams 26**

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