

Salt & Stone Easter Brunch Menu

For the Table:

Cinnamon Buttermilk Coffee Cake & Fresh Fruit

Juice, Coffee or Soft Drink Included

Brunch Breakfast Items

Brioche French Toast 27

Strawberries, Whipped Crème, Maple Syrup

Huevos Rancheros 28

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

Salt & Stone Brunch Bruschetta 30

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

Breakfast Sandwich 27

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

Eggs Benedict 28

Snake River Farms Ham, English Muffin, Hollandaise, Potatoes

Items Below Served with Potatoes & English Muffin

Steak & Eggs

9oz. Bavette 37 ~ 7oz. Filet Mignon 47 ~ 12oz. Ribeye 58

Hobbs' Applewood Smoked Bacon & Eggs 28

Local Organic Mushroom Omelet 30

Garlic, Tomato, Spinach, Gruyere, Avocado

Entrée Salads

Duck Leg Confit Cobb Salad 34

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

Shanghai Chicken 30

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

Bay Shrimp Louie 31

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

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

Grilled Gulf Prawns 34 ~ Blackened Snapper 36 ~ Broiled Salmon 40 ~ Grilled Chicken Breast 29 ~ Seared Ahi Tuna 35

Salt

Dungeness Crab Melt 42 / Half 31

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

Ahi Tuna Poke Bowl 37

Spicy Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño

Crispy Skin Salmon 40

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

Blackened Local Snapper 36

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

Gulf Prawn Tagliatelle 39

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

Calabrian Linguini & Clams 36

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

Seared Ahi Tuna Sandwich 36

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

Stone

BLT 28

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

House Ground ½ lb. Burger 29 (Make it an "Impossible" Vegan Burger) +2

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

Lamb Burger 30

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

Steak Frites

9oz. Bavette 37 ~ 7oz. Filet Mignon 47 ~ 12oz. Ribeye 58

Cabernet Compound Butter, Parmesan Aioli

Cauliflower Gnocchi 34 (Gluten Free, Vegan Option Available)

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