

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, Wasabi Tobiko

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

Dungeness Crab 24

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

Roasted Beet Salad 13

Wild Arugula, Crème Fraiche, Chive Oil

Butter Lettuce Salad 15

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

Little Gem Caesar 13

Grana Padano, Boquerone, Crostini

Asparagus Salad 14

Candied Bacon, Egg, Balsamic Vinaigrette, Pickled Onion

Appetizers

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Peppered Burrata 16

Roasted Tomato Chutney, Fried Bread, Basil

Flatbread 17

Shaft's Bleu, Green Apple, Balsamic Braised Onion, Wild Arugula

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.

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, Broccolini, Garlic Crème, Sourdough, Sunny Up Eggs

Croque Madame 20

Applewood Smoked Canadian Bacon, 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

Applewood Smoked Canadian Bacon, English Muffin, Hollandaise, Potatoes

Items Below Served with Breakfast 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 or Dungeness Crab 29

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 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25

Salt

Dungeness Crab & Oregon Bay Shrimp Melt 32 / Half 17

Sourdough, Avocado, Tomato, Gruyere Gratin

Choice of Field Greens or Pomme Frites

Crispy Skin Salmon 30

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

Ahi Tuna Poke Bowl 27

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

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

Dungeness Crab Cioppino 39

Gulf Prawns, Fin Fish, Clams, Mussels, Calamari, Roasted Tomato Fennel Broth, Garlic Toast

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