

Salt & Stone Mother's Day 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

Croque Madame 30

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

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 33

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

Shanghai Chicken 29

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

Bay Shrimp Louie 28

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 34 ~ Broiled Salmon 39 ~ Grilled Chicken Breast 29 ~ Seared Ahi Tuna 35

Salt

Dungeness Crab Melt 39 / Half 31

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

Crispy Skin Salmon 39

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

Sumac Crusted Snapper 35

Creamy Jasmine Rice, Tzatziki, Mint-Dill Salad

Gulf Prawn Tagliatelle 39

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

Calabrian Linguini & Clams 35

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

Bouillabaisse 41

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

Seared Ahi Tuna Sandwich 35

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