

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

Dungeness Crab Cakes 26
Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23
Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps, Wasabi Tobiko

Spicy Gulf Prawns 21
Jalapeno & Calabrian Chiles, Garlic, Grilled Ciabatta

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 14
Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu
Basil Vinaigrette

Little Gem Caesar 13
Grana Padano, Boquerone, Crostini

Appetizers

Duck Leg Confit 19
Balsamic Braised Onions, Crostini

Peppered Burrata 16
Roasted Tomato Chutney, Fried Bread

Flatbread 17
Shaft's Blue, Green Apple, Balsamic Braised Onion, Wild Arugula

Steak Tartare 21
Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Truffle Mac & Cheese 16
Grana Padano, Gouda, Manchego, Cheddar, 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

Tempura Maitake Mushroom 17
Avocado Aioli, Korean Chile Flakes

Truffle Pommes Frites 14
Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, 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

rioche French Toast 17

strawberries, Whipped Crème, Maple Syrup

luevos Rancheros 18

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

alt & Stone Brunch Bruschetta 20

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

roque Madame 20

Applewood Smoked Canadian Bacon, Brioche, Gruyere, Thyme Mornay, Sunny Up Egg

reakfast 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

teak & Eggs

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

lobbs' Applewood Smoked Bacon & Eggs 18

ocal Organic Mushroom Omelet 20

Garlic, Tomato, Spinach, Gruyere, Avocado

Entrée Salads

luck Leg Confit Cobb Salad 24

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

hanghai Chicken 20

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

ouie Salads: Bay Shrimp Louie 21 ~ Dungeness Crab 29 ~ Combo with Crab, Shrimp & Gulf Prawns 32

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

lassic 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 16

Sourdough, Avocado, Tomato, Gruyere Gratin

Choice of Field Greens or Pomme Frites

rispy Skin Salmon 30

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

Ahi Tuna Poke Bowl 27

Soy Sauce, Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño, Wasabi Tobiko

Blackened Local Snapper 26

Crispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

Gulf Prawn & Scallop Tagliatelle 30

Housemade Pasta, Asparagus, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Calabrian Linguini & Clams 26

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

Dungeness Crab Cioppino 40

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

Seared Ahi Tuna Sandwich 25

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

Stone

LT 18

lobbs' 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

amb Burger 20

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

teak Frites

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

Garlic Compound Butter, Parmesan Aioli

Garlicflower Gnocchi 24 (Gluten Free, Vegan Option Available)

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