

Salt & Stone

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

Appetizers

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

Salt

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 22

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

Kale Salad 13

Green Goddess Dressing, Grana Padano, Bread Crumbs

Butter Lettuce Salad 14

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

Little Gem Caesar 13

Grana Padano, Boquerone, Crostini

Stone

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Peppered Burrata 16

Green Olive Tapenade, 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

Fried Brussels Sprouts 14

Dijon, Grana Padano

Hummus & Fried Bread 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

Truffle Pommes Frites 14

Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, Truffle Aioli

Charcuterie & Cheese Board 32

- **Shaft's Bleu**, Gold-Mine Aged, Cow, Placer County, CA
- **Baquero, Manchego**, Sheep, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA
- **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.

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

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

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 16

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 Aioli, Tobiko

Blackened Local Snapper 26

Crispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

Gulf Prawn & Scallop Tagliatelle 30

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

Calabrian Linguini & Clams 26

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

Dungeness Crab Cioppino 39

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

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

Croque Madame 20

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

Pasta Bolognese 26

Housemade Rigatoni, Ground Beef & Pork, Mirepoix, Tomato, Cream, Grana Padano, Fried Rosemary

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

Brunch Items

Available Saturday & Sunday

Brioche French Toast: Hobb's Applewood Smoked Bacon, Strawberries, Whipped Crème, Maple Syrup **19**

Huevos Rancheros: Over Easy Eggs, Beans, Chorizo, Feta, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips **21**

Chicken & Waffles: Two Eggs, Buttermilk Fried Chicken, Maple Butter & Syrup **23**

Breakfast Sandwich: Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes **18**

Salt & Stone Eggs Benedict: Applewood Smoked Canadian Bacon, Tomato, Avocado, Spinach, Sourdough, Hollandaise, Potatoes **22**

Items Below Served with Breakfast Potatoes & Sourdough Toast

Steak & Eggs

9oz. Bavette 27 ~ 7oz. Filet Mignon 37 ~ 12oz. Ribeye 48

Hobbs' Applewood Smoked Bacon & Eggs 19

Local Organic Mushroom Omelet: Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado **21**