

Salt & Stone Mother's Day / Easter Brunch Menu

Prices include all of the following items for the table:

Cinnamon Buttermilk Coffee Cake & Fresh Fruit
Orange Juice, Milk, Coffee, Soft Drinks, or Iced Tea

Brunch Breakfast Items

- Brioche French Toast:** Hobb's Applewood Smoked Bacon, Strawberries, Whipped Crème, Maple Syrup **29**
Huevos Rancheros: Over Easy Eggs, Beans, Chorizo, Feta, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips **31**
Chicken & Waffles: Two Eggs, Buttermilk Fried Chicken, Maple Butter & Syrup **33**
Breakfast Sandwich: Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes **28**
Salt & Stone Eggs Benedict: Applewood Smoked Canadian Bacon, Tomato, Avocado, Spinach, Sourdough, Hollandaise, Potatoes **32**

Items Below Served with Breakfast Potatoes & Sourdough Toast

Steak & Eggs

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

Hobbs' Applewood Smoked Bacon & Eggs 29

Local Organic Mushroom Omelet: Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado **31**

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

Louie Salads: Bay Shrimp Louie 31 ~ Dungeness Crab 39 ~ Combo with Crab, Shrimp & Gulf Prawns 42

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 & Oregon Bay Shrimp Melt 42 / Half 26

Sourdough, Avocado, Tomato, Gruyere Gratin
Choice of Field Greens or Pomme Frites

Crispy Skin Salmon 40

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

Ahi Tuna Poke Bowl 37

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

Blackened Local Snapper 36

Crispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

Gulf Prawn & Scallop Tagliatelle 40

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

Calabrian Linguini & Clams 36

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

Dungeness Crab Cioppino 49

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

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

Croque Madame 30

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

Pasta Bolognese 36

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

Steak Frites Cabernet Compound Butter, Parmesan Aioli

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

Cauliflower Gnocchi 34 (Gluten Free, Vegan Option Available)

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

Salt & Stone

~Soup du Jour~

Cream of Asparagus
Croutons, Chives

9

French Onion
Gruyere, Crostini

12

~ Raw Oysters on The Half Shell ~

Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 30

Marin Miyagi \$3.25

Tomales Bay, CA
Medium, Briny, Buttery, Crisp Clean Finish

Fanny Bay \$3.75

Baynes Sound, BC
Small, Full Brine, Plump Meats, Sweet Mineral Finish

Peale Pass \$3.50

Peale Passage, WA
Mild Saltiness, Full Sweetness, Fruity Finish

Skookum \$3.00

Skookum Inlet, Puget Sound, WA
Small, Full Flavor, Mild Brine, Vegetable Finish

~ Cooked Oysters ~

Drakes Bay

Drake's Estero, Baja, CA
Large Plump, High Brine, Clean Finish

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 16

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Casino: Bacon, Leeks, Red Bell, Manchego (4 Ea.) 17

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 18

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

Today's Specials

Crispy Calamari

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

18

Chilaquiles Rojo

Scrambled Eggs Pickled Onions, Feta Cheese, Sour Cream

32

German Chocolate Bread Pudding

Whipped Cream, Caramel Sauce

12