

# 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