

# 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

### Snacks

**Nuts of the Day 7**

**Warm Olives 7**

### Soup & Salads

### 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 17**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

**Steamed Mussels 20**

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Steamed Clams 20**

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Spicy Salmon Poke 21**

Yuzu Avocado, Scallions, Cucumber, Jalapeño

Wasabi Aioli, Wonton Crisps

**Crisp Gulf Prawns 19**

Ginger-Carrot Puree, Cilantro Chile Sauce, Shrimp "Chips"

**Grilled 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 18**

**Bay Shrimp 14**

**Soup du Jour 9**

**French Onion Soup 12**

Crouton, Gruyere Gratin

**Watermelon Salad 13**

Mint, French Feta, Pistachio-Cashew Dukkah

**Strawberry & Goat Cheese Salad 13**

Baby Lettuce, Laura Chenel Chèvre, Almonds, Raspberry Vinaigrette

**Butter Lettuce Salad 15**

Dried Figs, Candied Pistachios, Pickled Onions, Shafts Bleu

Basil Vinaigrette

**Little Gem Caesar 12**

Grana Padano, Boquerone, Crostini

### Appetizers

**Duck Leg Confit 19**

Balsamic Braised Onions, Crostini

**Di Stefano Burrata 16**

Heirloom Tomatoes, Pesto, Balsamic Reduction

**Steak Tartare 20**

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

**Truffle Mac & Cheese 13**

Four Cheese, Toasted Bread Crumbs

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

**Pork Belly 19**

Bánh Mi Veg, Sambal Aioli, Vietnamese Fish Sauce Glaze, Peanuts

**Roasted Mushroom & Leek Tart 15**

Puff Pastry, Taleggio, Wild Arugula

**Pommes Frites 9**

Truffle Aioli

**Charcuterie & Cheese Board 30**

- 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

## **Brioche French Toast 17**

Strawberries, Whipped Crème, Maple Syrup

## **Huevos Rancheros 18**

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

## **Salt & Stone Brunch Bruschetta 20**

Prosciutto, Gruyere, Tomato, Leeks, Broccoli, Garlic Crème, Sourdough, Sunny Up Eggs

## **Croque Madame 20**

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

## **Breakfast Sandwich 17**

Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes

## **Eggs Benedict 18**

Snake River Farms Ham, English Muffin, Hollandaise, Potatoes

### Items Below Served with Potatoes & English Muffin

## Steak & Eggs

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

## **Hobbs' Applewood Smoked Bacon & Eggs 18**

## **Local Organic Mushroom Omelet 20**

Garlic, Tomato, Spinach, Gruyere, Avocado

# 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 19**

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

## **Bay Shrimp Louie 18**

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccoli, Olives, Louie Dressing

## Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

**Grilled Gulf Prawns 24 ~ Blackened Snapper 25 ~ Broiled Salmon 29 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25**

# Salt

## **Dungeness Crab Melt 32 / Half 21**

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

## **Crispy Skin Salmon 29**

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

## **Blackened Local Snapper 25**

Crispy Polenta, Creole Sauce, Fennel Salad, Preserved Lemon Vinaigrette

## **Gulf Prawn Tagliatelle 29**

Housemade Pasta, Snap Peas, Baby Heirloom Tomatoes, Pistachio – Anchovy Pesto Crème

## **Calabrian Linguini & Clams 25**

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

## **Bouillabaisse 31**

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

## **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

## 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