

BREAKFAST EGGS PLATE

rainbow potatoes and ciabatta

Consuming raw or undercooked egg may increase your risk of foodborne illness.

++\$5 Egg white Add ++\$2.5 cheese

Farm Eggs (2) Any Style	15
Applewood Smoked Bacon	18
Pork Sausage Patty	18
Apple Chicken Sausage	18
House made Bear Belly Bacon	19



OMELETS & SCRAMBLES

rainbow potatoes and ciabatta ++\$5 Egg white Add ++\$2.5 cheese

Son & Garden Omelet

18.95

Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

Farmhouse Omelet (Vegetarian)

22.95

Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

Tofu Omelet (Vegetarian)

18.95

Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa.

Frisco Scramble

Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey Jack and salsa.

Hawaii' Scramble

22.95

19.95

Shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, alfalfa sprout and pineapple salsa

Sunshine Scramble

19.95

Applewood smoked bacon, onion, mushroom and cheddar

Crabby Omelet 29.95

Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions, alfalfa sprout and Salsa.

CHEF'S SPECIAL

Bibimbap

24.95

Stone Pot Japanese Rice, Fried Chicken, fried egg, red onion pickle, asparagus, bell pepper, spinach, mushroom, kimchi.

Belly Ranchero

22.95

Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, alfalfa sprout, salsa and rainbow potatoes

Loco Moco

27.95

Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy



BENEDICT

rainbow potatoes and levain toast

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Portobello Benedict (Vegetarian)

18.95

Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, red onion pickle with pineapple salsa

Smoked Salmon Benedict

22.95

Alaskan SmokedSalmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

Country Benedict

18.95

House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

Fried Chicken Benedict

24.95

Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

Korean Benedict

36.95

Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, pickle onion, house made hollandaise



GRIDDLE

FOR A COMPLETE MEAL

Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty + \$10 OR Bear Belly Bacon + \$12

Ricotta Pancakes

18.95

Light & fluffy ricotta pancake, fresh fruit

French Toast

17.95

Levain, Grand Marnier, fresh fruit

Deep Fried French Toast

19.95

Fried French toast stuffed w/creamy mascarpone cheese, and fresh fruit.

KID'S MENU

Under the age of 8

Mickey Mouse Pancake

12

Two bacon and scrambled egg

Kid Cheeseburger

12

Grilled wagyu beef patty, cheese, and fries

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.





LUNCH

SANDWICH & PANINI

Choice of mixed greens OR garlic fries

Ciabatta roll & Cilantro aioli

Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

Grilled Cheese Panini 18.95

Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

Chicken Panini 20.95

Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

BURGER



Choice of mixed greens OR garlic fries

Brioche bun & Cilantro aioli

Veggie Burger (Vegetarian) 24.95

Cauliflower, sun-dried tomato, portabella mushroom, quinoa, kale, alfalfa, balsamic glazed, cheddar

Triple Cheese Burger 27.95

Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese, pepper jack cheese, bacon, avocado, tomatoes, lettuce

My Son! Burger/ Double Patty +\$12 29.95

Half a pound grilled Wagyu Beef patty, bacon jam, Bear Belly bacon, fried egg, arugula, brioche bun, jack

SALAD

Served with Garlic toast

Grilled Chicken Salad 24.95

Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle, bacon bite with creamy cilantro dressing, parmesan

Shrimp Salad 24.95

Grilled shrimp, kale, spinach, arugula, asparagus, caper, avocado balsamic, vinaigrette, feta, pickled onion

SIDE





BEVERAGES

Fresh Squeezed Orange Juice	8	
Lavender Spritzer	8	
Coke/ Diet Coke	4	

HARNEYS SON TEAS 5.50

Royal English Breakfast ceylon black tea, smooth full bodied
Earl Grey Supreme black tea, bergamot, lemony flavor
Paris black tea, floral, vanilla
Dragon Pearl Jasmine floral & pretty

Mother's rosebuds, chamomile, citrus

Peppermint aromatic, crisp, help digestion

Indigo Punch vibrant, crisps, fruity, earthy withtouch of sweetness

Japanese Sencha fine green tea

HOT BEVERAGES + \$1 Oat Milk

Dripped Coffee	3.5
Espresso	4.5
Americano	5
Cold Brew	5
Cappuccino/ Latte	6
Chai Latte	6
Mocha	7
Milk (whole milk, oat)	6
Hot Chocolate Mashmallo	6.5

LIQUID BRUNCH

Morning Mimosa	12
sparking wine, fresh squeezed orange julce	
Bloody Mary Vodka, spicy house bloody marry, horseradish, celery, chill salt rim.	14
Coffee Cloud	15
Vodka, Cold Brew coffee, Kahlua, Bailey, whipped cream.	
Aperol Spritzer	15
Aperol, prosecco, soda	

BUBBLE

PIZZOLATO SPARKLING ROSE	187 ML	15
PIZZOLATO PROCSECCO	187 ML	15

Panorama Bread Company, lew England Seafood, inake River Farm Kobe Beef, irree Range Chicken Sausage, Solden Gate Meat Company, Pacific Produce, iguator Coffee

Executive chef Kasem Saengsawang

20% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table OR additional charges may apply. Corkage fee: Maximum 2 bottle per party;

First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML)

Carry-in dessert fee: \$2.5/person
No outside food or drink allowed

Not responsible for lost or damaged articles or feelings.
All menu & prices are subject to change without notice.

