



lunch start served at 11:00 am

Starters & salad specialties

cup/bowl

New England clam chowder * gluten free

Soup of the day

Onion rings house made spicy ketchup

Crispy calamari served with a smoked jalapeno dip & a spicy cocktail sauce

Ahi tuna tartare served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil

Crab cakes served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce

Crab stack* served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing

Curry chicken salad* with celery, apples, walnuts, raisins, chutney, coconut, & fresh fruit

Sesame seared Ahi tuna romaine, cabbage, bell pepper, & asian dressing with crispy rice noodles

Roasted beet salad* greens, lara chanel goat cheese, served with blue cheese & lime vinaigrette

Grilled Ecuadorian prawn salad* greens, avocado, mango, grapefruit & with ginger citrus vinaigrette

Seared scallop salad* fresh corn, cherry tomatoes, arugula, lemon & truffle oil

Chopped salad* bacon, tomato, Pecorino/Romano, olives, grilled chicken & balsamic vinaigrette

Crab Louis* dungeness, avocado, tomato, cucumber, celery, a 6 minute egg, & louis dressing

Asian chicken romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing

Vegan cobb salad* spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes toasted almonds & lime vinaigrette

Burgers & sandwiches

Choice of French fries, mixed greens salad*, or coleslaw & potato salad

Burgers dressed with mayonnaise, mix greens & tomato on a Brioche bun

add bacon 3.50, add avocado 2.50, add cheese 2.50

Niman Ranch beef burger fully garnish, grilled red onion

Black & Blue burger blackened burger with Point Reyes blue cheese & caramelized onion

Cave Aged cheddar & bacon burger with house BBQ sauce

Salmon burger served with house wasabi mayonnaise, pickled cucumbers & fresh cilantro

Crab melt fresno chilies, dungeness crab meat, provolone cheese, aioli, & mint on a brioche roll

BLTA hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard

Sesame grilled salmon wasabi mayonnaise, mixed greens & tomato on acme sour batard

Rueben sandwich corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on N.Y rye

Hot pastrami gruyere cheese & hot sweet mustard, on N. Y. rye

Salt & Pepper Mains

Fish tacos (2) pan seared sea bass, dressed cabbage, chipotle crema & mango salsa

Skirt steak tacos (2) california onions, cilantro, queso fresco, & chipotle sauce

Spaghetti chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese

Seafood spaghetti white wine, fish stock, salmon, clams, prawns, mussels & sea bass

Three cheese & chicken linguini with cream sauce, cilantro, & walnut pesto

Steamed mussels a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice

Steamed clams garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth

Consuming raw or undercooked food can result in possible food borne illness

SALT & PEPPER
restaurant _____ breakfast



House hollandaise

crab benedict - fresh dungeness crab, avocado, poached eggs, homemade hollandaise sauce & mixed green salad

classic eggs benedict - hobb's smoked ham, poached eggs, hollandaise sauce & hash brown

prosciutto and arugula benedict - prosciutto d'parma, wild arugula, poach eggs, hollandaise sauce & hash brown

Blackstone benedict - hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce & hash browns

Vegetarian benedict- grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce & hash browns

Egg plates served with hash brown potatoes and toast

Substitute- egg whites, mix green salad or fresh fruit for hash brown

grilled rib eye steak - eggs any style, hash browned potatoes and toast

two free range eggs any style - with choice of hobb's bacon, ham, or sausage served with hash browns & toast

breakfast quesadilla – monterey jack cheese, scrambled eggs salsa fresca & sour cream

huevos rancheros – two eggs over easy, tomatillo sauce, beans, jack and cheddar cheese & sour cream

smoked salmon plate - toasted bagel, tomatoes, cream cheese, red onion, cucumbers & capers

baked eggs- brioche toast, spinach, creme fraiche, parmigiano-reggiano

chicken hash - free ranch chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast

eggs omelette soft on the inside or scrambled served with hash brown potatoes & toast

salmon - smoked salmon, herbed cream cheese, scallion

herb - caramelized apples & pears with goat cheese & fresh thyme

bacon - bacon, swiss chard, cheddar cheese

prosciutto - sautéed mushrooms, prosciutto d'parma, sonoma goat cheese & scallions

greek – feta cheese, fresh spinach, kalamata olives & tomato

veggie - sautéed mushrooms, spinach, bell pepper & scallions

spinach frittata - spinach, hobb's smoked bacon, monterey jack cheese & green onions

build your own omelette (4 items)

pancakes

two buttermilk pancakes - butter & pure maple syrup with fresh fruit on top

ricotta pancakes - pure maple syrup with fresh fruit on top

on the side

hobb's smoked bacon, ham or sausage

bagel cream cheese - with toasted bagel, tomato & red onion

hash brown potatoes.

cup fresh fruit.

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38 Main Street, Tiburon

Substitution & split order \$ 2.50

We serve local organic fresh produce, meats & fish local