

SALT & PEPPER

restaurant

EGG BENEDICT HOUSE HOLLANDAISE



- crab benedict** - dungeness crab, avocado, poached eggs, homemade hollandaise sauce on muffin & hash brown. 1,2 23.
- classic eggs benedict** - hobb's canadian bacon, poached eggs, hollandaise sauce on muffin & hash brown 1,2 20.
- prosciutto and arugula benedict** - artisanal prosciutto, wild arugula, poach eggs, hollandaise sauce on rustic acme ciabatta bread & hash brown 1,2 20.
- blackstone benedict** – hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce on muffin & hash browns 1,2 20.
- vegetarian benedict** - grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce on muffin & hash browns 1,2 18.
- gravlox benedict** - smoked salmon, red onion, poach eggs, capers hollandaise sauce on muffin & hash browns 1,2 22.

OMELETTE OR SCRAMBLED

soft on the inside, plates served with hash brown & toast

substitute egg whites, mix green salad or fresh fruit for hash brown is 3.00 extra

- two jumbo free range eggs any style** - with choice of hobb's bacon, ham, pork sausage or chicken apple sausage served with hash browns & toast 2 17.
- crab** – fresh dungeness crab, avocado, monterrey jack cheese & green onions 2 24.
- salmon** - smoked salmon, herbed Gina Marie cream cheese, scallion 2 20.
- herb** - caramelized apples & pears with Laura Chenel goat cheese & fresh thyme 2 15.
- bacon** - bacon, spinach, New York sharp cheddar cheese 2 17.
- prosciutto** - sautéed mushrooms, artisanal prosciutto, sonoma goat cheese & scallions 2 19.
- greek** - feta cheese, fresh spinach, kalamata olives & tomato 2 16.
- veggie** - sautéed mushrooms, spinach, bell pepper & scallions 2 16.
- spinach frittata** - spinach, hobb's smoked bacon, monterrey jack cheese & green onions 17.
- Build your own omelette or scrambled (4 items)** 1,2 21.

SPECIALTY PLATES

- Niman ranch grilled rib eye steak** – two jumbo eggs any style, hash brown and toast 1,2 26.
- dungeness crab enchilidas** – ranchero sauce, jack and cheddar cheese, black beans, steam rice & sour cream 28.
- smoked salmon plate** - toasted bagel, tomatoes, Gina Marie cream cheese, red onion, cucumbers & capers 2 21.
- breakfast quesadilla** - monterrey jack cheese, scrambled eggs salsa fresca & sour cream 2 16.
- huevos rancheros** - two eggs over easy, ranchero sauce, black beans, jack and cheddar cheese & sour cream 1,2 20.
- baked eggs**- brioche toast, spinach, creme fraiche, parmigiano-reggiano, served with hash brown 1,2 16.
- house-made corn beef hash** – potatoes, onions, jalapeno, two poached eggs & toast 1,2 20.
- chicken hash** - free ranch organic chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast 1,2 20.
- breakfast burrito** – scrambled eggs, salsa, chorizo, cheese, sour cream served with black beans 1,2 18.
- chilaquiles** - spinach tortilla, scrambled eggs, black beans, avocado, sour cream salsa & queso fresco 1,2 16.

PANCAKE

Pancakes served with real maple syrup, add fresh fruit on top for 3. Extra

- two buttermilk pancakes** - butter & pure maple syrup 13.
- two ricotta pancakes** - butter & pure maple syrup 14.
- two whole wheat pancakes** - butter & pure maple syrup 13.
- two Gluten free pancakes** - butter & pure maple syrup 14.
- thin crispy Waffle** butter & real maple syrup 11.

ON THE SIDE

- hobb's smoked bacon, ham, pork sausage or chicken apple sausage 7.
- cup fresh fruit. 6.
- marin bagel & gina maria cream cheese** - toasted bagel, tomato & red onion 9.
- toast**- whole wheat, acme sourdough, english muffin, new york rye bread 4.

1 Served raw or undercooked or contain raw or undercooked ingredients

2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can result in possible food borne illness



LUNCH BEGINS AT 11:00 AM

SOUPS & STARTERS

	cup/bowl
New England clam chowder served with fresh clams (gluten free)	9/12.
Soup of the day	8./10
Crispy calamari served with a smoked jalapeno dip & a spicy cocktail sauce 1	16.
Ahi tuna tartare served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil 2	22.
Crab cakes served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce 1	17.
dungeness crab avocado toast - smash avocado, marash pepper, lemon & mix green salad with lime dressing	19.
Onion rings string onions house made spicy ketchup	13.

SALAD SPECIALTIES

dungeness crab stack served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing	34.
Curry chicken salad -with organic chicken, celery, apples, raisins, chutney, coconut, & fresh fruit	20.
Sesame seared Ahi tuna romaine, cabbage, bell pepper, & asian dressing with pickle ginger 2	26.
Grilled salmon tostada mixed greens salad, crispy corn tortllia, black beans, jack cheese, avocado, queso & salsa fresca 2	28.
Roasted beet salad greens, Laura Chenel goat cheese, served with blue cheese & lime vinaigrette	15.
Grilled Ecuadorian prawn salad greens, avocado, tomato, mango, grapefruit & with citrus vinaigrette	21.
Seared scallop salad fresh fire grilled roasted corn, cherry tomatoes, arugula, shallots, basil & white truffle oil 2	21.
Chopped salad bacon, tomato, pecorino/romano, kalamato olives, grilled organic chicken & balsamic vinaigrette	20.
Crab Louis organic spring mixed, dungeness crab, avocado, tomato, cucumber, celery, egg, lime vinaigrette & louis dressing	34.
Asian salad organic grilled chicken romaine lettuce, Napa cabbage, carrots, red pepper, almonds, & cilantro dressing	19.
Pear and baby greens pears, Point Reyes blue cheese, sweet pecans & sherry vinaigrette	15.
Vegan cobb salad spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes, firm tofu, toasted almonds & lime vinaigrette	20.

BURGERS & SANDWICHES

Choice of French fries, sweet potatoes 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 3.00 add cheese 3.00

Niman Ranch beef burger fully garnish, grilled red onion 1,2	17.
Black & Blue burger blackened burger with Point Reyes blue cheese & caramelized onion 1,2	20.
Cave Aged cheddar & bacon burger with house made BBQ sauce 1,2	20.
Fresh Salmon burger served with house wasabi mayonnaise, cucumbers & fresh cilantro 1,2	23.
Crab melt red bell pepper, dungeness crab meat, provolone cheese, tomatoes & fresh mint on a brioche roll 1	24.
BLTA hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard 1	17.
King Sesame grilled salmon wasabi mayonnaise, mixed greens & tomato on acme sour batard 1,2	26.
Rueben sandwich corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on New York rye 1	18.
Hot pastrami gruyere cheese & hot sweet mustard, on New York rye 1	18.

SALT & PEPPER MAINS

Fish tacos (2) pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad 2	20.
Skirt steak tacos (2) california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad 2	20.
Spaghetti with organic chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese	20.
phanaeng vegetable curry kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	17.
Seafood spaghetti in a rich bouillabaisse broth, salmon, clams, prawn, mussels & sea bass	34.
Three cheese & linguini with organic chicken, cream sauce, cilantro, & walnut pesto	21.
Steamed mussels a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	22.
Steamed clams garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	22.

Substitution & split order \$ 2.50

The best taste and highest quality ingredients, at salt and pepper
 We serve local organic fresh produce, meats & local fish when available