

# SALT & PEPPER

## restaurant



### EGG BENEDICT HOUSE HOLLANDAISE

<b>crab benedict</b> - fresh dungeness crab , avocado, poached eggs, homemade hollandaise sauce & mixed green salad	20.
<b>classic eggs benedict</b> - hobb's canadian bacon, poached eggs, hollandaise sauce & hash brown	18.
<b>prosciutto and arugula benedict</b> - artisanal prosciutto, wild arugula, poach eggs, hollandaise sauce on rustic acme ciabatta bread & hash brown	18.
<b>blackstone benedict</b> - hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce & hash browns	18.
<b>vegetarian benedict</b> - grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce & hash browns	16.
<b>gravlox benedict</b> - smoked salmon, red onion, poach eggs, capers hollandaise sauce & hash browns	.

### 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

<b>grilled rib eye steak</b> – two jumbo eggs any style, hash brown and toast	23.
<b>two jumbo free range eggs any style</b> - with choice of hobb's bacon, ham, pork sausage or chicken apple sausage served with hash browns & toast	16.
<b>dungeness crab enchilidas</b> – ranchero sauce, jack and cheddar cheese, black beans, steam rice & sour cream	26.
<b>salmon</b> - smoked salmon, herbed cream cheese, scallion	18.
<b>herb</b> - caramelized apples & pears with goat cheese & fresh thyme	14.
<b>bacon</b> - bacon, swiss chard, cheddar cheese	16.
<b>prosciutto</b> - sautéed mushrooms, artisanal prosciutto, sonoma goat cheese & scallions	18.
<b>greek</b> - feta cheese, fresh spinach, kalamata olives & tomato	15.
<b>veggie</b> - sautéed mushrooms, spinach, bell pepper & scallions	15.
<b>spinach frittata</b> - spinach, hobb's smoked bacon, monterey jack cheese & green onions	16.

### SPECIALTY PLATES

<b>smoked salmon plate</b> - toasted bagel, tomatoes, cream cheese, red onion, cucumbers & capers	18.
<b>breakfast quesadilla</b> - monterey jack cheese, scrambled eggs salsa fresca & sour cream	13.
<b>huevos rancheros</b> - two eggs over easy, ranchero sauce, black beans, jack and cheddar cheese & sour cream	17.
<b>baked eggs</b> - brioche toast, spinach, creme fraiche, parmigiano-reggiano, served with hash brown	13.
<b>house-made corn beef hash</b> – potatoes, onions, jalapeno, two poached eggs & toast	19.
<b>chicken hash</b> - free ranch organic chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast	19.
<b>chilaquiles</b> - spinach tortilla, scrambled eggs, black beans, avocado, sour cream salsa & queso fresco	15.

### PANCAKE

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

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

### ON THE SIDE

hobb's smoked bacon, ham, pork sausage or chicken apple sausage	7.
cup fresh fruit.	6.
<b>marin bagel &amp; gina maria cream cheese</b> - toasted bagel, tomato & red onion	7.
<b>toast</b> - whole wheat, acme sourdough, english muffin, new york rye bread	3.

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



LUNCH BEGINS AT 11:00 AM

## SOUPS & STARTERS

	cup/bowl
<b>New England clam chowder</b> <small>gluten free</small>	8.5/10.
<b>Soup of the day</b>	7./8.50
<b>Onion rings</b> house made spicy ketchup	12.
<b>Crispy calamari</b> served with a smoked jalapeno dip & a spicy cocktail sauce	15.
<b>Ahi tuna tartare</b> served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil	19.
<b>Crab cakes</b> served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce	16.
<b>dungeness crab avocado toast</b> - smash avocado, marash pepper, lemon & mix greens salad with lime dressing	18.

## SALAD SPECIALTIES

<b>dungeness crab stack</b> served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing	30.
<b>Curry chicken salad</b> -with organic chicken, celery, apples, walnuts, raisins, chutney, coconut, & fresh fruit	19.
<b>Sesame seared Ahi tuna</b> romaine, cabbage, bell pepper, & asian dressing with crispy rice noodles	23.
<b>Grilled salmon tostada</b> mixed greens salad, crispy corn tortilla, black beans, jack cheese, avocado, queso & salsa fresca	26.
<b>Roasted beet salad</b> greens, lara chanel goat cheese, served with blue cheese & lime vinaigrette	14.
<b>Grilled Ecuadorian prawn salad</b> greens, avocado, mango, grapefruit & with ginger citrus vinaigrette	20.
<b>Seared scallop salad</b> fresh corn, cherry tomatoes, arugula, lemon & truffle oil	20.
<b>Chopped salad</b> bacon, tomato, pecorino/romano, kalamato olives, grilled organic chicken & balsamic vinaigrette	19.
<b>Crab Louis</b> dungeness crab, avocado, tomato, cucumber, celery, a 6 minute egg, & louis dressing	30.
<b>Asian chicken</b> romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing	17.
<b>Pear and baby greens</b> pears, point reyes blue cheese, sweet pecans & sherry vinaigrette	15.
<b>Vegan cobb salad</b> spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes, firm tofu, toasted almonds & lime vinaigrette	19.

## 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 2.50 add cheese 2.50

<b>Niman Ranch beef burger</b> fully garnish, grilled red onion	16.
<b>Black &amp; Blue burger</b> blackened burger with Point Reyes blue cheese & caramelized onion	19.
<b>Cave Aged cheddar &amp; bacon burger</b> with house made BBQ sauce	19.
<b>Salmon burger</b> served with house wasabi mayonnaise, pickled cucumbers & fresh cilantro	22.
<b>Crab melt</b> red chilies, dungeness crab meat, provolone cheese, aioli, tomatoes & mint on a brioche roll	22.
<b>BLTA</b> hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard	16.
<b>Sesame grilled salmon</b> wasabi mayonnaise, mixed greens & tomato on acme sour batard	24.
<b>Rueben sandwich</b> corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on New York rye	17.
<b>Hot pastrami</b> gruyere cheese & hot sweet mustard, on New York rye	17.

## SALT & PEPPER MAINS

<b>Fish tacos (2)</b> pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad	19.
<b>Skirt steak tacos (2)</b> california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad	18.
<b>Spaghetti</b> organic chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese	19.
<b>phanaeng vegetable curry</b> kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	17.
<b>Seafood spaghetti</b> in a rich bouillabaisse broth, salmon, clams, prawns, mussels & sea bass	30.
<b>Three cheese &amp; linguini</b> with organic chicken, cream sauce, cilantro, & walnut pesto	20.
<b>Steamed mussels</b> a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	22.
<b>Steamed clams</b> garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	22.