

# SALT & PEPPER

restaurant

## EGG BENEDICT HOUSE HOLLANDAISE



- crab benedict** - dungeness crab, avocado, poached eggs, homemade hollandaise sauce on muffin & hash brown. 23.
- classic eggs benedict** - hobb's canadian bacon, poached eggs, hollandaise sauce on muffin & hash brown 20.
- prosciutto and arugula benedict** - artisanal prosciutto, wild arugula, poach eggs, hollandaise sauce on rustic acme ciabatta bread & hash brown 20.
- blackstone benedict** – hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce on muffin & hash browns 20.
- vegetarian benedict** - grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce on muffin & hash browns 18.
- gravlox benedict** - smoked salmon, red onion, poach eggs, capers hollandaise sauce on muffin & hash browns 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 17.
- crab** – fresh dungeness crab, avocado, monterrey jack cheese & green onions 24.
- salmon** - smoked salmon, herbed Gina Marie cream cheese, scallion 20.
- herb** - caramelized apples & pears with Laura Chenel goat cheese & fresh thyme 15.
- bacon** - bacon, spinach, New York sharp cheddar cheese 17.
- prosciutto** - sautéed mushrooms, artisanal prosciutto, sonoma goat cheese & scallions 19.
- greek** - feta cheese, fresh spinach, kalamata olives & tomato 16.
- veggie** - sautéed mushrooms, spinach, bell pepper & scallions 16.
- spinach frittata** - spinach, hobb's smoked bacon, monterrey jack cheese & green onions 17.
- Build your own omelette or scrambled (4 items)** 21.

## SPECIALTY PLATES

- Niman ranch grilled rib eye steak** – two jumbo eggs any style, hash brown and toast 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 21.
- breakfast quesadilla** - monterrey jack cheese, scrambled eggs salsa fresca & sour cream 16.
- huevos rancheros** - two eggs over easy, ranchero sauce, black beans, jack and cheddar cheese & sour cream 20.
- baked eggs**- brioche toast, spinach, creme fraiche, parmigiano-reggiano, served with hash brown 16.
- house-made corn beef hash** – potatoes, onions, jalapeno, two poached eggs & toast 20.
- chicken hash** - free ranch organic chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast 20.
- breakfast burrito** – scrambled eggs, salsa, chorizo, cheese, sour cream served with black beans 18.
- chilaquiles** - spinach tortilla, scrambled eggs, black beans, avocado, sour cream salsa & queso fresco 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.

Served raw or undercooked or contain raw or undercooked ingredients

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

## SALAD SPECIALTIES

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

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

## SALT & PEPPER MAINS

<b>Fish tacos (2)</b> pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad	20.
<b>Skirt steak tacos (2)</b> california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad	20.
<b>Spaghetti</b> with organic chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese	20.
<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, prawn, mussels & sea bass	34.
<b>Three cheese &amp; linguini</b> with organic chicken, cream sauce, cilantro, & walnut pesto	21.
<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.

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