



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
Onion rings house made spicy ketchup	13.
Crispy calamari served with a smoked jalapeno dip & a spicy cocktail sauce	15.
Ahi tuna tartare served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil	22.
Crab cakes served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce	17.
dungeness crab avocado toast - smash avocado, marash pepper, lemon & mix greens salad with lime dressing	18.

SALAD SPECIALTIES

dungeness crab stack served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing	32.
Curry chicken salad -with organic chicken, celery, apples, raisins, chutney, coconut, & fresh fruit	19.
Sesame seared Ahi tuna romaine, cabbage, bell pepper, & asian dressing with pickle ginger	24.
Grilled salmon tostada mixed greens salad, crispy corn tortilla, black beans, jack cheese, avocado, queso & salsa fresca	27.
Roasted beet salad greens, Laura Chenel goat cheese, served with blue cheese & lime vinaigrette	15.
Grilled Ecuadorian prawn salad greens, avocado, mango, grapefruit & with ginger citrus vinaigrette	21.
Seared scallop salad fresh fire grilled roasted corn, cherry tomatoes, arugula, shallots, basil & white truffle oil	21.
Chopped salad bacon, tomato, pecorino/romano, kalamato olives, grilled organic chicken & balsamic vinaigrette	20.
Crab Louis dungeness crab, avocado, tomato, cucumber, celery, a 6 minute egg, & louis dressing	32.
Asian salad organic grilled chicken romaine lettuce, Napa cabbage, carrots, red pepper, almonds, & cilantro dressing	18.
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 2.50 add cheese 2.50

Niman Ranch beef burger fully garnish, grilled red onion	17.
Black & Blue burger blackened burger with Point Reyes blue cheese & caramelized onion	20.
Cave Aged cheddar & bacon burger with house made BBQ sauce	20.
Fresh Salmon burger served with house wasabi mayonnaise, pickled cucumbers & fresh cilantro	23.
Crab melt red chilies, dungeness crab meat, provolone cheese, aioli, tomatoes & mint on a brioche roll	23.
BLTA hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard	17.
King Sesame grilled salmon wasabi mayonnaise, mixed greens & tomato on acme sour batard	25.
Rueben sandwich corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on New York rye	18.
Hot pastrami gruyere cheese & hot sweet mustard, on New York rye	18.

SALT & PEPPER MAINS

Fish tacos (2) pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad	20.
Skirt steak tacos (2) california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad	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

SALT & PEPPER

restaurant

EGG BENEDICT HOUSE HOLLANDAISE



crab benedict - dungeness crab, avocado, poached eggs, homemade hollandaise sauce on muffin & hash brown.	22.
classic eggs benedict - hobb's canadian bacon, poached eggs, hollandaise sauce on muffin & hash brown	19.
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	19.
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	21.

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 – dungeness crab, avocado, jack cheese & green onions	23.
salmon - smoked salmon, herbed Gina Marie cream cheese, scallion	20.
herb - caramelized apples & pears with Laura Chenel goat cheese & fresh thyme	15.
bacon - bacon, swiss chard, 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, monterey jack cheese & green onions	17.
Build your own omelette or scrambled (4 items)	20.

SPECIALTY PLATES

Niman ranch grilled rib eye steak – two jumbo eggs any style, hash brown and toast	24.
dungeness crab enchilidas – ranchero sauce, jack and cheddar cheese, black beans, steam rice & sour cream	27.
smoked salmon plate - toasted bagel, tomatoes, Gina Marie cream cheese, red onion, cucumbers & capers	20.
breakfast quesadilla - monterey 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	19.
baked eggs - brioche toast, spinach, creme fraiche, parmigiano-reggiano, served with hash brown	15.
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	3.