

SALT & PEPPER

restaurant

EGG BENEDICT HOUSE HOLLANDAISE



crab benedict - dungeness crab, avocado, poached eggs, homemade hollandaise sauce on muffin & hash brown. 1,2	25.
classic eggs benedict - hobb's canadian bacon, poached eggs, hollandaise sauce on muffin & hash brown 1,2	21.
prosciutto and arugula benedict - artisanal prosciutto, wild arugula, poach eggs, hollandaise sauce on rustic acme ciabatta bread & hash brown 1,2	21.
blackstone benedict - hobb's smoked bacon, grill tomatoes, poach eggs, hollandaise sauce on muffin & hash browns 1,2	21.
vegetarian benedict - grill tomatoes, fresh avocado, poach eggs chipotle hollandaise sauce on muffin & hash browns 1,2	20.
gravlox benedict - smoked salmon, red onion, poach eggs, capers hollandaise sauce on muffin & hash browns 1,2	23.

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	19.
crab - fresh dungeness crab, avocado, monterrey jack cheese & green onions 2	26.
salmon - smoked salmon, herbed Gina Marie cream cheese, scallion 2	21.
Mexican scrambled - chicken, black olives, jack & cheddar cheese with ranchero sauce 2	22.
herb - caramelized apples & pears with Laura Chenel goat cheese & fresh thyme 2	15.
bacon - bacon, spinach, New York sharp cheddar cheese 2	19.
prosciutto - sautéed mushrooms, artisanal prosciutto, sonoma goat cheese & scallions 2	20.
greek - feta cheese, fresh spinach, kalamata olives & tomato 2	17.
veggie - sautéed mushrooms, spinach, bell pepper & scallions 2	17.
spinach frittata - spinach, hobb's smoked bacon, monterrey jack cheese & green onions 2	18.
Build your own omelette or scrambled (4 items) 1,2	22.

SPECIALTY PLATES

Niman ranch grilled rib eye steak - two jumbo eggs any style, hash brown and toast 1,2	28.
dungeness crab enchilidas - ranchero sauce, jack and cheddar cheese, black beans, steam rice & sour cream	29.
smoked salmon plate - toasted bagel, tomatoes, Gina Marie cream cheese, red onion, cucumbers & capers 2	22.
breakfast quesadilla - monterrey jack cheese, scrambled eggs salsa fresca & sour cream 2	17.
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	18.
house-made corn beef hash - potatoes, onions, jalapeno, two poached eggs & toast 1,2	21.
chicken hash - free ranch organic chicken, potatoes, onions, jalapeno, spinach, two poached eggs & toast 1,2	21.
breakfast burrito - scrambled eggs, salsa, chorizo, cheese, sour cream served with black beans 1,2	19.
chilaquiles - spinach tortilla, scrambled eggs, black beans, avocado, sour cream salsa & queso fresco 1,2	17.

PANCAKE

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

two buttermilk pancakes - unsalted butter & pure maple syrup	14.
two ricotta pancakes - unsalted butter & pure maple syrup	15.
two whole wheat pancakes - unsalted butter & pure maple syrup	14.
two Gluten free pancakes - unsalted butter & pure maple syrup	15.
thin crispy Waffle unsalted butter & real maple syrup	12.
French toast Acme Challah bread unsalted butter & real maple syrup	16.
Buckwheat crepes (4) lingonberries & fresh wiped cream	15.

ON THE SIDE

hobb's smoked bacon, ham, pork sausage or chicken apple sausage	9.
cup fresh fruit.	8.
marin bagel & gina maria cream cheese - toasted bagel, tomato & red onion	12.
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 hobbs bacon & fresh clams (gluten free)	11/14.
Soup of the day cook with chicken stock	9./12.
Crispy calamari served with a smoked jalapeno dip & a spicy cocktail sauce 1	20.
Ahi tuna tartare served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil 2	23.
Crab cakes served with a fresh mango salsa, smoked jalapeño deep & a spicy cocktail sauce 1	20.
dungeness crab avocado toast - smash avocado, marash pepper, lemon & mix green salad with lime dressing	22.
Onion rings string onions house made spicy ketchup	14.

SALAD SPECIALTIES

dungeness crab stack served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing	39.
Curry chicken salad -with organic chicken, celery, apples, raisins, chutney, coconut, & fresh fruit	22.
Sesame seared Ahi tuna romaine, cabbage, bell pepper, & asian dressing with pickle ginger 2	27.
Grilled salmon tostada mixed greens salad, crispy corn tortilla, black beans, jack cheese, avocado, queso & salsa fresca 2	29.
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	24.
Seared scallop salad fresh fire grilled roasted corn, cherry tomatoes, wild arugula, onion, basil & white truffle oil 2	25.
Chopped salad bacon, tomato, pecorino/romano, kalamato olives, grilled organic chicken & balsamic vinaigrette	22.
Crab Louis organic spring mixed, dungeness crab, avocado, tomato, cucumber, celery, egg, lime vinaigrette & louis dressing	39.
Asian salad organic grilled chicken romaine lettuce, Napa cabbage, carrots, red pepper, almonds, & cilantro dressing	22.
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 4. add avocado 3.00 add cheese 3.00

Niman Ranch beef burger fully garnish, grilled red onion 1,2	19.
Black & Blue burger blackened burger with Point Reyes blue cheese & caramelized onion 1,2	23.
Cave Aged cheddar & bacon burger with house made BBQ sauce 1,2	23.
Fresh Salmon burger served with house wasabi mayonnaise, cucumbers & fresh cilantro 1,2	26.
Crab melt red bell pepper, dungeness crab meat, provolone cheese, tomatoes & fresh mint on a brioche roll 1	27.
BLTA hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard 1	18.
King Sesame grilled salmon wasabi mayonnaise, mixed greens & tomato on acme sour batard 1,2	28.
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.
Beyond burger plant-based fully garnish & gilled red onion 2	22.

SALT & PEPPER MAINS

Fish tacos (2) pan seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens salad 2	21.
Skirt steak tacos (2) california onions, cilantro, queso fresco, chipotle sauce & mixed greens salad 2	21.
Spaghetti with organic chicken & house made fresh garden tomato sauce, Pecorino-Romano cheese	22.
phanaeng vegetable curry kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	19.
Seafood spaghetti in a rich bouillabaisse broth, salmon, clams, prawn, mussels & sea bass	36.
Three cheese & linguini with organic chicken, cream sauce, cilantro, & walnut pesto	22.
Steamed mussels a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	23.
Steamed clams garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	23.

Substitution & split order \$ 3.5

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