

Salt & Stone

Lunch Menu

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Fanny Bay – Baynes Sound, BC \$2.75

Small, Full Brine, Plump Meats, Sweet Mineral Finish

Marin Miyagi – Tomales Bay, CA \$3.25

Medium, Briny, Buttery, Crisp Clean Finish

Cooked Oysters

Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 14

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

Rockefeller: Spinach, Pernod (4 Ea.) 16

Oyster Sampler 18

One Each Cooked & Two Chilled Raw (Chef's Choice)

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 15

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 19

Garlic, White Wine, Butter

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Marinated Grilled Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 16

Mango Salsa, Cabbage, Avocado- Cilantro Crème, Arbol Aioli

Pan Roasted Gulf Prawns 16

Chili, Grilled Lemon

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 16

Bay Shrimp 13

Dungeness Crab 20

Snacks

Spiced Pecans 7

Warm Olives 6

Candied Pork Belly 8

Appetizers

Soup of The Day Cup 6 Bowl 9

French Onion Soup 11

Crouton, Gruyere Gratin

Roasted Beet Salad 12

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Kenwood Strawberry Salad 11

Baby Lettuce, Feta, Spiced Pecans, Pearl Barley, 50 year Sherry Vinaigrette

Li' Gem Caesar 12

Grana Padano, Boquerón's, Crostini, Parm Chip

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Steak Tartare 19

Shallots, Capers, House Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Charcuterie & Cheese

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Molinari, Spicy Coppa, San Francisco, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

Cheese Board

Large (All Six Selections) 25 Small (Top Three) 14

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Isigny Ste Mère, Mimolette, Cow, Vieille, France

Local Honey, Membrillo, Candied Nuts, Crostini

Salads

Duck Leg Confit Cobb Salad 21

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives
Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken 17

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles

Seafood Louie

Baby Iceberg, Avocado, Boiled Egg, Cherry Tomatoes
Cucumber Broccolini, Olives, Louie Dressing

Dungeness Crab Louie sm. 19 / lg. 24

Bay Shrimp Louie sm. 14 / lg. 16

Combo - Crab, Shrimp & Prawn sm. 20 / lg. 25

Salt

Crispy Skin Salmon 27

Thyme-Mustard Potatoes, Beet Coulis, Wild Arugula

Blackened Snapper 24

"Summer Succotash" Sweet Corn, Yam, Cherry Tomato, Favas, Lemon Labneh

Prawn & Scallop Pappardelle 26

House Made Pasta, Gold Beets, Spinach, Baby Tomato
Local Mushrooms, Truffle Emulsion

Linguini & Clams 24

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

Cioppino 29

Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points

Salmon Burger 20

Napa Cabbage, Caper Remoulade, Brioche Bun, Pommes Frites or Greens

Stone

Salt & Stone Croque Madame 17

Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs

BLT 16

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli
Ciabatta Bun, Pommes Frites or Greens

House Ground ½ lb. Burger 17 (Make it an "Impossible" Vegan Burger) +2

Choice of Cheese, Brioche Bun, Rosemary Aioli, Pommes Frites or Greens

Lamb Burger 18

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli
Pommes Frites or Greens

Steak Frites

14oz. Delmonico 38

9oz. Chimichurri Marinated Bavette 24

7oz. Filet Mignon 33

Housemade Worcestershire Sauce Horseradish Butter

Porcini & Pork Sugo 24

Sofrito, Barolo, Fava Beans, House Made Rigatoni & Ricotta

Cauliflower Gnocchi 22 (Vegan & Gluten Free)

Local Mushrooms, Greens, Tomato, Walnut-Arugula Pesto, Balsamic Reduction

Dungeness Crab Melt

Sourdough, Avocado, Tomato
Gruyère Gratin

Choice of Field Greens or
Pommes Frites

Whole 22

Half 13

Classic Caesar Salads

With....

Grilled Gulf Prawns 18

Broiled Salmon 22

Grilled Chicken Breast 14

Blackened Snapper 18

Sides

Roasted Local Organic Mushrooms

Wild Arugula, Parmesan
10

Truffle Pommes Frites

Grana Padano
Rosemary-Lemon Aioli
10

Grilled Asparagus

Lemon Aioli
8

Mac & Cheese

Tasso Ham, English Peas, Four Cheeses
11

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef William Oliver / Sous Chef Gustavo Mendoza / Sous Chef Eric Moulton 5/25/2020