



LUNCH BEGINS AT 11:00 AM

SOUPS & STARTERS

	<b>cup/bowl</b>
<b>New England clam chowder-</b> served with Hobbs bacon & fresh clams (gluten-free)	12/14.
<b>Soup of the day-</b> cook with chicken stock	9./12.
<b>Crispy calamari-</b> served with a smoked jalapeno dip & a spicy cocktail sauce 1	22.
<b>Ahi tuna tartare-</b> served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil 2	23.
<b>Dungeness crab cakes-</b> served with fresh mango salsa, smoked jalapeño dip & a spicy cocktail sauce 1	23.
<b>Dungeness crab avocado toast-</b> smash avocado, marash pepper, lemon & green salad with lime dressing	26.

**SALAD SPECIALTIES**

<b>Dungeness crab stack-</b> served with mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing	40.
<b>Curry chicken salad-</b> with organic chicken, celery, apples, raisins, chutney, coconut, & fresh fruit	23.
<b>Sesame seared Ahi tuna-</b> romaine, cabbage, bell pepper, & asian dressing with pickle ginger 2	28.
<b>Grilled salmon tostada-</b> greens, crispy corn tortilla, black beans, jack cheese, avocado, queso & salsa fresca 2	31.
<b>Roasted beet salad-</b> greens, Laura Chenel goat cheese, served with blue cheese & lime vinaigrette	17.
<b>Grilled Ecuadorian prawn salad-</b> greens, avocado, tomato, mango, grapefruit & with citrus vinaigrette	25.
<b>Seared scallop salad-</b> grilled roasted corn, cherry tomatoes, wild arugula, onion, basil & white truffle oil 2	26.
<b>Chopped salad-</b> bacon, tomato, pecorino, kalamata olives, grilled organic chicken & balsamic vinaigrette	23.
<b>Crab Louis-</b> organic mixed, dungeness crab, avocado, tomato, cucumber, celery, egg, lime & louis dressing	40.
<b>Asian salad-</b> organic grilled chicken- romaine, Napa cabbage, carrots, red pepper, almonds, & cilantro dressing	23.
<b>Pear and baby greens-</b> pears, Point Reyes blue cheese, sweet pecans & sherry vinaigrette	16.
<b>vegan cobb salad -</b> spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes firm tofu, toasted almonds & lime vinaigrette	22.

**BURGERS & SANDWICHES**

Choice of French fries, sweet potatoes fries, mixed greens salad, or coleslaw & potato salad  
 Burgers dressed with mayonnaise, mixed greens & tomato on a brioche bun  
 add bacon 4.00 add avocado 3.00 add cheese 3.00

<b>Niman Ranch beef burger-</b> fully garnish, grilled red onion 1,2	22.
<b>Black &amp; Blue burger-</b> blackened burger with Point Reyes blue cheese & caramelized onion 1,2	25.
<b>Cave Aged cheddar &amp; bacon burger-</b> with house-made BBQ sauce 1,2	25.
<b>Fresh king Salmon burger-</b> served with house wasabi mayonnaise, cucumbers & fresh cilantro 1,2	28.
<b>Crab melt-</b> red bell pepper, dungeness crab meat, provolone, tomatoes & mint on a brioche bun	30.
<b>BLTA-</b> Hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard 1	21.
<b>King Sesame grilled salmon-</b> wasabi mayonnaise, mixed greens & tomato on acme sour batard 1,2	31.
<b>Rueben-</b> corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on New York rye 1	21.
<b>Hot pastrami-</b> gruyere cheese & hot sweet mustard, on New York rye 1	21.
<b>Club sandwich-</b> Hobbs smoked turkey & bacon, gruyere cheese on toasted wheatberry 1	21.
<b>Beyond burger-</b> plant-based fully garnish & gilled red onion 2	25.

**SALT & PEPPER MAINS**

<b>Grilled wild king salmon-</b> in season or organic fresh vegetables steamed rice & mango salsa	33.
<b>Fish tacos-</b> (2) pan-seared sea bass, dressed cabbage, chipotle crema, mango salsa & mixed greens 2	25.
<b>Skirt steak tacos-</b> (2) California onions, cilantro, queso fresco, chipotle sauce & mixed greens 2	24.
<b>Spaghetti-</b> with organic chicken & house-made fresh garden tomato sauce, Pecorino-Romano cheese	24.
<b>Phanaeng vegetable curry-</b> kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	23.
<b>Seafood spaghetti-</b> in a rich bouillabaisse broth, salmon, clams, prawn, mussels & sea bass	37.
<b>Three cheese &amp; linguini-</b> with organic chicken, cream sauce, cilantro, & walnut pesto	24.
<b>Steamed mussels-</b> a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast	24.
<b>Steamed clams-</b> garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	24.

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

# SALT & PEPPER

## restaurant



### EGG BENEDICT HOUSE HOLLANDAISE

All benedict's served with house hollandaise sauce & hash browns

<b>crab benedict</b> - dungeness crab, avocado 1,2	27.
<b>classic benedict</b> - Hobb's canadian bacon 1,2	22.
<b>prosciutto benedict</b> - artisanal prosciutto, wild arugula, on rustic acme ciabatta bread 1,2	22.
<b>blackstone benedict</b> - Hobb's smoked bacon, grilled tomatoes 1,2	22.
<b>vegetarian benedict</b> - tomatoes, avocado, chipotle hollandaise 1,2	20.
<b>gravlox benedict</b> - smoked salmon, red onion, capers hollandaise 1,2	24.

### OMELETTE OR SCRAMBLED

soft on the inside, plates served with hash browns & toast **substitute** egg whites mix green salad or fresh fruit for hash browns is 3.00 extra

<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 1,2	21.
<b>crab</b> - dungeness crab, avocado, monterey jack cheese & green onions 2	27.
<b>salmon</b> - smoked salmon, Gina Marie cream cheese, scallion 2	24.
<b>petaluma</b> - organic chicken, avocado & monterey jack cheese 2	21.
<b>mexican- scrambled</b> - chicken, black olives, monterey jack & cheddar cheese with ranchero sauce 2	22.
<b>sonoma</b> - Laura Chenel goat cheese, sun-dried tomatoes, green onion & arugula	20.
<b>bacon</b> - avocado, tomato, New York sharp cheddar cheese 2	21.
<b>prosciutto</b> - sautéed mushrooms, artisanal prosciutto sonoma goat cheese & scallions 2	22.
<b>3 meats</b> Hobb's smoked ham, bacon, pork sausage & monterey jack cheese.2	24.
<b>greek</b> - feta cheese, spinach, kalamata olives & tomato 2	20.
<b>veggie</b> - mushrooms, spinach, bell pepper & scallions 2	20.
<b>spinach</b> - Hobb's smoked bacon, spinach, tomatoes & monterey jack cheese 2	21.
<b>build your own omelette or scrambled</b> (4 items) 1,2	25.

### SPECIALTY PLATES

<b>Niman ranch grilled rib eye steak</b> - two jumbo eggs any style, hash brown & toast 1,2	31.
<b>dungeness crab enchiladas</b> - ranchero sauce, jack and cheddar cheese, black beans, steam rice & sour cream	31.
<b>smoked salmon plate</b> - toasted bagel, tomatoes Gina Marie cream cheese, red onion, cucumbers & capers 2	23.
<b>Avocado toast</b> (2) whole wheat bread, fresh avocado, two sunny side up eggs, marash pepper & mixed green	20.
<b>tofu scrambled</b> - no egg stir fry soy sauce, garlic, broccolini sauteed mushrooms, green onions, hash browns & toast	20.
<b>breakfast quesadilla</b> – spinach tortilla, monterey jack cheese, cheddar cheese scrambled eggs salsa fresca & sour cream 2	20.
<b>huevos rancheros</b> - two eggs over easy, ranchero sauce black beans, jack, and cheddar cheese & sour cream 1,2	20.
<b>breakfast burrito</b> - scrambled eggs, salsa, chorizo, cheese sour cream served with a cup of black beans chili 1,2	20.
<b>chilaquiles</b> - spinach tortilla, scrambled eggs, black beans avocado sour cream salsa & queso fresco 1,2	20.

### PASTRIES ALL CRAFTED IN-HOUSE.

Biscuit with butter and jam  
Freshly made scone  
Banana nut bread

6.

### HASHING IT

Mild spice served with two eggs potatoes & toast

<b>fresh organic or king salmon</b> (in season) 2	25.
<b>house-made corn beef hash</b> 1,2	22.
<b>free range organic chicken hash</b> 1,2	22.
<b>Vegetarian hash</b> 1,2	20.

### PANCAKE

pancakes served with unsalted butter & real maple syrup add fresh fruit on top for 3. Extra

<b>thin crispy sour cream waffle</b>	14.
<b>two buttermilk pancakes</b>	15.
<b>two ricotta pancakes</b>	16.
<b>two whole wheat pancakes</b>	15.
<b>two gluten free pancakes</b>	16.
<b>french toast</b> Acme Challah bread	16.
<b>buckwheat crepes</b> (4) lingonberries & fresh whipped cream	15.

### ON THE SIDE

Hobb's smoked bacon, ham, pork sausage, or chicken apple sausage. 9. cup fresh fruit.	9.
<b>Marin bagel</b> - gina maria cream cheese toasted bagel, tomato & red onion	12.
<b>Toast</b> - whole wheat, acme sourdough english muffin, New York rye bread	4.

### SAVE ROOM FOR DESSERT

Silberman's ice-cream	14.
* hot apple pie a la mode	
* chocolate soufflé cake gf with lingonberry's & whipped cream	
* lemon soufflé cake with lingonberry's whipped cream	
* crème brûlée with crisp caramel gf	
* bitter chocolate ice cream gf & caramel sauce	
* vanilla ice cream gf	
* el corazòn tropical sorbet gf	
* affogato espresso with vanilla ice Cream gf	



1 served raw or undercooked ingredients or contain raw or undercooked ingredients

2 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can result in possible food-borne illness