

GLUTEN SENSITIVE

SAINT & SECOND

Please note that due to the nature of our menu items and the variety of procedures in our kitchens, cross-contamination with ingredients containing gluten is a possibility. Saint & Second can make no guarantees regarding the gluten content of these items. Please let your server know if you have gluten sensitivity.

TO START

ROASTED BEET HUMMUS

crispy beet greens, pumpkin seeds, fennel pollen, carrot, cucumber

MEZZE PLATE

baba ghanoush, muhammara, honey-sweetened labne, cucumber, carrot

GOCHUJANG-GLAZED PORK BELLY

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

SAN MARZANO TOMATO BISQUE

balsamic gastrique, chive oil

RAW BAR

SHRIMP COCKTAIL

brown butter remoulade, cocktail sauce, lime

OYSTERS*

white balsamic mignonette, cocktail sauce, lime, seasonal selections

GREENS

WEDGE

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives

ASIAN CHOPPED

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, ginger soy vinaigrette

LETTUCE & HERB

Grana Padano, local greens, herbs, sherry vinaigrette

CRISPY QUINOA (LUNCH†)

green kale, avocado, cherry tomato, cucumber, Mandarin Orange, chickpeas, Marcona almond, hearts of palm, blueberry, red wine vinaigrette

LOCAL CITRUS (LUNCH†)

Baby Gem lettuce, avocado, cucumber, watermelon radish, pistachio, pickled shallot, citrus vinaigrette

APPLE & ARUGULA

Point Reyes blue cheese, dried cranberries, candied pecans, sherry vinaigrette

DRESSINGS

Buttermilk • Ranch • Sherry Vinaigrette • Champagne Vinaigrette • Caesar • Red Wine Vinaigrette

DESSERT

COCONUT PANNA COTTA

dragon fruit, mango, coconut chiffon, toasted almonds, passion fruit sorbet

BASQUE CHEESECAKE

strawberry jam, socarrat tuile, cane sugar brûlée

S'MORES BAR

milk chocolate brookie, dark chocolate fudge, toasted vanilla marshmallow

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

MAINS

PRIME STEAK & FRITES*

prime flat iron, rosemary & thyme duck fat fries, brandy peppercorn sauce, shishito peppers

SMOKED & GLAZED PORK CHOP

apple, 'nduja, brussels sprouts, aged cheddar grits, candied pecans, avocado honey

MAINE SCALLOP RISOTTO

baby tomato, basil, yuzu, tricolored cauliflower, Grana Padano

PAN-SEARED SALMON

charred Bok choy, pink grapefruit, radish, citrus vinaigrette, smoked trout roe, forbidden black rice

WARM MULTIGRAIN CHICKEN BOWL (LUNCH†)

grilled chicken thigh, quinoa, black rice, kale, black beans, yellow squash, sweet mini peppers, avocado, pico de gallo, chipotle crema

BLACKENED SALMON TACOS (LUNCH†)

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa

WEEKEND BRUNCH†

CHORIZO & EGG TACOS

blue corn tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde

GLUTEN-FREE

OLD-FASHIONED PANCAKES

macerated berries, honey whipped cream, powdered sugar, real maple syrup

HUEVOS RANCHEROS*

two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema

STEAK & EGGS*

eggs your way, prime flat iron, brandy peppercorn sauce, house potatoes

SOCIAL HOUR†

ROASTED BEET HUMMUS

crispy beet greens, pumpkin seed, fennel pollen, cucumber slices

BLACKENED SALMON TACOS (2)

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa



†SPECIAL DAYS/TIMES. ASK YOUR SERVER FOR DETAILS.

Additional nutrition information available
upon request.

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