

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 DRESSINGS Buttermilk • Ranch • Sherry Vinaigrette • Champagne Vinaigrette • Caesar • Red Wine Vinaigrette	LETTUCE & HERB Grana Padano, local greens, herbs, sherry vinaigrette APPLE & ARUGULA Point Reyes blue cheese, dried cranberries, candied pecans, sherry 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

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.

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