

SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER
Alex Asencio
ALEX ASENCIO

EXECUTIVE CHEF
Enrique Diaz
ENRIQUE DIAZ

TO START

MEZZE PLATE 16

baba ghanoush, muhammara, honey-sweetened labne, roasted garlic flatbread

RICOTTA MEATBALLS 22

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled bread

GOCHUJANG-GLAZED PORK BELLY 20

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

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

ROASTED BEET HUMMUS 16

crispy beet greens, pumpkin seeds, fennel pollen, roasted garlic flatbread

GOLDEN BEETS & BURRATA 19

blood orange, beet chips, white balsamic vinaigrette, torn sourdough crouton
+ crispy prosciutto add 6

ROASTED BONE MARROW 33

horseradish crust, pickled shallot, pea tendril, grilled sourdough

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano

SAN MARZANO TOMATO BISQUE 13

brioche grilled cheese, balsamic gastrique, chive oil

GREENS

CAESAR 18

Baby Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-roasted Mary's chicken add 10
+ pan-seared salmon add 17

WEDGE 17

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives
+ grilled prime flat iron* add 15

APPLE & ARUGULA 16

Point Reyes blue cheese, dried cranberries, candied pecans, sherry vinaigrette
+ crispy chicken add 10

ASIAN CHOPPED 17

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, crispy noodle, ginger soy vinaigrette
+ pan-seared salmon add 17

MAINS

LEMON RICOTTA RAVIOLI 29

cream of butternut squash, crispy brussels sprout leaves, pumpkin seeds

MARY'S FRIED CHICKEN 37

crème fraîche potato purée, charred broccolini, peanut chili crunch

PRIME STEAK & FRITES* 51

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

PAN-SEARED SALMON 39

charred Bok choy, pink grapefruit, radish, coconut dashi, smoked trout roe, forbidden black rice

S&S FISH & CHIPS 28

crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

SMOKED & GLAZED PORK CHOP 39

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

MAINE SCALLOP RISOTTO 49

baby tomato, basil, yuzu, tri-colored cauliflower, Grana Padano

BRAISED SHORT RIB SOPRESSINI 35

roasted mirepoix, Grana Padano foam, au poivre demi

FROM THE BAR

IT'S A FIG DEAL 17.5

Appleton Estate Rum, fig syrup, orgeat, apple juice, lemon juice, The Bitter Truth Bogart's Bitters, Saigon cinnamon

CRANBERRY SPRITZ 17.5

Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, sparkling wine, Q Club Soda

RAINBOW SHERBET 18

Hangar 1 Mandarin Blossom Vodka, pineapple juice, fresh raspberry purée, lime juice, fresh mint topper

THE MAESTRO 20

Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, pineapple juice, lime juice, jalapeño

WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water

FEATURED WHISKEY FLIGHT 19

WESTWARD WHISKEY
Single Malt | PX Sherry Cask | Stout Cask | Cask Strength

RAW BAR

SPICY TUNA WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

YELLOWTAIL HIRAMASA* 23

citrus ponzu, blistered shishito pepper, radish sprout, crispy onion, charred mandarin orange

SHRIMP COCKTAIL 27

brown butter remoulade, cocktail sauce, lime

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette, or sea salt fries

S&S SIGNATURE BURGER* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

EDAMAME FALAFEL BURGER 18

mint-cucumber tzatziki, arugula, cucumber, tomato, pickled red onion, feta cheese, potato brioche

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.

