

SAINT & SECOND

WINTER | LUNCH

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER
JAVIER TORRES

DIRECTOR OF CULINARY
HAIM ASHER

For the Table

MEZZE PLATE 14

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

GOCHUJANG-GLAZED PORK BELLY 19

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

CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

RICOTTA MEATBALLS 19

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

CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

FRESH-CUT TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

SPANISH FRIED CALAMARI 21

chorizo aioli, shishito peppers, lemon, torn herbs

SMOKED SALMON DIP 19

house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

Raw Bar

SPICY TUNA ON BRIOCHE* 28

yuzu kosho mayo, Persian cucumber, furikake, crispy shallots

YELLOWFIN 'KINILAW' CEVICHE* 20

leche de tigre, herb-infused coconut oil, mango, Thai chili, taro chips

SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

PERUVIAN BAY SCALLOPS* 22

hibiscus aguachile, pomegranate, salsa criolla, rice pearls

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

Handhelds

Served with seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette, or sea salt fries.

WILD ALBACORE CONSERVA 22

kohlrabi, capers, herbed mayo, cheddar cheese, grilled Colossus bread

S&S SIGNATURE BURGER* 25

dry-aged beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

TURKEY PASTRAMI 'RACHEL' 22

peppadew Russian dressing, dill coleslaw, kosher pickles, marble rye

CRISPY CHICKEN SANDWICH 19

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, potato brioche

PROVOLETA 17

seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

FILLET O' FISH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

Salads

S&S COBB 26

Duroc bacon, crispy chicken breast, hard-boiled egg, avocado, tomato, red onion, white cheddar, buttermilk ranch

FARMERS MARKET BOWL 18

seasonal vegetables, brown rice, quinoa, black beans, pepitas, guajillo vinaigrette

CAESAR 15

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

with Mary's Chicken Breast 25

with Skuna Bay Salmon 32

WEDGE 16

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

BEETS & BLOOD ORANGE 15

spiced yogurt, cilantro chutney, radish, sunflower seed dukkah, watercress

Mains

HARVEST CASARECCIA PASTA 32

farmers cheese, butternut squash, maitake mushroom, harissa chili crunch, brown butter, walnuts

ROASTED MARY'S CHICKEN BREAST 25

cranberry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

PAN-SEARED SALMON 35

crème fraîche potato duchess, celery root, Belgian endive, verjus, hazelnuts

S&S FISH & CHIPS 23

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

PRIME FLAT IRON STEAK & FRITES* 38

brown butter béarnaise, bistro salad, duck fat fries

MIMOSA with fresh orange juice and Bisol 'Jeio' DOC Prosecco 11

MIMOSA TRAY

served with three seasonal juices and assorted fresh berries.

Bottle of choice:

•Bisol 'Jeio' DOC Prosecco 47

•Mirabelle Brut Rosé North Coast 73

•Dr. Lo Alcohol-Removed Sparkling Riesling, Germany 53



Cocktails

SAVORY LITTLE THING 17

Ghost Tequila, Herradura Silver Tequila, passion fruit, tamarind, vanilla, fresh lime juice

COFFEE BREAK OLD-FASHIONED 18

Jack Daniel's Bottled-in-Bond Whiskey, Kōloa Kaua'i Coffee Rum, maple syrup, aromatic bitters, orange zest

BEETS & MELODY 16

Bati White Rum, The Bitter Truth Pimento Dram Allspice Liqueur, beet and pear nectar, fresh lime juice, cane sugar

SILK ROAD* 16

Gray Whale Gin, housemade five-spice syrup, fresh lime juice, egg white

SOIRÉE 15

R6 Vodka, brown sugar, cinnamon, fresh lemon juice, Newtopia Cyder Soirée Apple

DRAFT

PALE ALE

Fremont Brewing Sky Kraken 5.5% 8.5

BELGIAN-STYLE ALE

Victory Brewing Golden Monkey 9.5% (12oz) 8.25

STOUT

Left Hand Milk Stout 6.0% 8.25

MALTY

Smog City Sabre-Toothed Squirrel Amber Ale 7.0% 8.75

WHEAT ALES

Avery Island Rascal Passion Fruit White Ale 5.4% (12oz) 8.75

Karl Strauss Windansea Wheat 5.1% 7.75

SOUR

Beachwood Blendery Rotating Sour abv varies (8oz) ||

LAGER / BLONDES

Beachwood Brewing Hayabusa Japanese-style Lager 5.3% 7.75

Bottle Logic 714 Blonde Ale 4.8% 8

Chapman Crafted Pilsner 5.2% 8.75

Societe Light Beer 4.5% 7.75

INDIA PALE ALES

Common Space Good Signs IPA 6.5% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Trademark Brewing Codebreaker 7.0% 8.25

BEER ALTERNATIVE

Newtopia Cyder Soirée Apple 6.5% 8.75

WINE

SPARKLING

Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy || 39

Charles Heidsieck Brut Reserve, Champagne, France 116

Deutz Brut Classic, Champagne, France, 375ml 60

Deutz Brut Classic, Champagne, France 26 120

Deutz Brut Rosé, Champagne, France 130

Dr. Lo Alcohol-Removed Sparkling Riesling 45

'Mirabelle' Brut Rosé, North Coast 18 65

Schramsberg 'J Schram,' North Coast, '12 196

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 15 28 56

Domaine Laroche L'Homme Mort, Chablis Premier Cru 180

Burgundy, France, '20 18 34 68

Hartford Court, Russian River Valley, '21 150

Kistler 'Les Noisetiers,' Sonoma Coast, '20 123

Kumeu River Mate's Vineyard, New Zealand, '19 27 52 104

Saxon Brown Hyde Vineyard, Carneros, '15

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19 15 28 56

ROSÉ

Château de Peyrassol, 'Commandeurs,' Provence, France, '21 15.5 29 58

Chateau La Mascaronne, Provence, France, '22 65

SAUVIGNON BLANC & BORDEAUX BLANC

Château Peyrouley, Bordeaux, France, '20 9 16 32

Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18 85

Château Suduiraut, 'Le Blanc Sec de Suduiraut' 50

Bordeaux, France, '17 65

Spy Valley 'E Block' Single Vineyard

Waihopai Valley, New Zealand, '21

OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '20 14 26 52

Millton Clos de Ste. Anne, La Bas, Chenin Blanc 135

Manutuke, New Zealand, '20

ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19 16 30 60

Carol Shelton, Rocky Reserve, Sonoma, '19 84

ITALIAN REDS

Antinori Tignanello, Tuscany, '19 235

Biondi-Santi Brunello di Montalcino, Tuscany, '11 350

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignanicco,' Friuli, '13 16 30 60

Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19 75

Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19 500

SPANISH REDS

Bodegas Muga, 'Torre Muga,' Rioja, '18 185

Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18 100

La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16 15 28 56

La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12 67

Muga Tempranillo Reserva, Rioja, '17 70

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '19 16 30 60

Kistler Vineyards, Russian River Valley, '20 150

Maison Champy, Beaune Premier Cru, Burgundy, France, '15 140

Paul Hobbs, Russian River Valley, '19 94

Soliste Narcisse, Sonoma Coast, '17 26 50 100

Spy Valley, Marlborough, New Zealand, '17 56

RED BLENDS & OTHER GRAPES

Caro Red Blend, Mendoza, Argentina, '19 130

Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18 138

Château Vannières Red Blend, Provence, France, '19 85

Epiphany Grenache, Santa Barbara County, '18 65

Hill Family, 'Red Door,' Napa Valley, '18 140

Opus One Red Blend, Napa, '19 595

Quinta do Crasto Tinta Roriz, Douro, Portugal, '16 185

San Simeon Petite Sirah, Paso Robles, '19 60

Truchard Merlot, Carneros, '20 79

VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17 98

VIK, 'Milla Cala,' Millahue, Chile, '14 19 36 72

VIK, Millahue, Chile, '13 185

CABERNET SAUVIGNON

Frog's Leap, Rutherford, Napa Valley, '19 150

Le Dix de Los Vascos, Colchagua Valley, Chile, '17 135

Mendel, Mendoza, Argentina, '19 13 24 48

Merus, Napa Valley, '17 190

Meyer Cabernet, Napa Valley, '17 140

Palmer Stone, Santa Ynez Valley, '19 23 44 88

Paul Hobbs, Napa Valley, '17 135

Trinitie Estate, G&C Lurton, Sonoma County, '17 100

Weinert, Mendoza, Argentina, '10 18 34 68

BORDEAUX

Blason de l'Evangile, Pomerol, France, '17 175

Château Beauregard, Pomerol, '19 170

Château de la Cour, Saint-Emilion, France, '19 90

Château du Taillan, Haut-Médoc, '15 15 28 56

Château Haut-Bages, 'La Fleur de Haut-Bages Liberal' 120

Pauillac, France, '16

Château Léoville 'Las Cases,' Saint-Julien, '01 500

Château Lilian Ladouys, Saint-Estèphe, France, '18 90

Château Marquis de Terme, Margaux, France, '15 140

Château Pichon Longueville Baron, Pauillac, France, '16 500

La Chapelle de Meyney, Saint-Estèphe, France, '16 75

Le Carillon d'Angelus, Saint-Emilion, France, '16 354

Les Tourelles de Longueville, Pauillac, France, '18 139

Non-Alcoholic Beverages

Sparkling Water: 750ml 9

Spring Water: 750ml 9

Mexican Coke: 12oz 5.25

Diet Coke: 8oz 4.25

7-Up / Root Beer: 12oz 5.25

Fever-Tree Club Soda / Tonic / 3

Ginger Ale 5oz

Iced Tea 4.25

Orange Juice 5.5

Grapefruit Juice 5.5

HOUSE LEMONADES

Plain 5

Kale + Cucumber 5.5

Blueberry 5.5

COFFEE, ESPRESSO & TEA

Serving Trinidad Fair Trade & Organic Coffee

Whole milk & oat milk available

Regular or Decaf (unlimited refills) 4.5

French Press 7.5

Espresso 4.5 6.5

Saint Matcha Latte 6.5

Vanilla Latte 6.5

Harney & Sons Tea 4.5