

SAINT & SECOND

SUMMER | 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
LISA LINDEMANN

EXECUTIVE CHEF
JEFFREY BOULLT

For the Table

CRISPY HEIRLOOM EGGPLANT 12

chili honey, spiced yogurt, radish, sunflower seed dukkah, lime

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 18

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

MUSSELS A LA PIPIAN 21

cilantro pesto, pepitas, pickled Fresno chili, grilled Colossus bread

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

SPANISH FRIED CALAMARI 19

chorizo aioli, summer peppers, lemon, torn herbs

SMOKED SALMON DIP 19

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

Flatbreads

TRUFFLE & ARTICHOKE 20

artichoke, oven-dried tomato, ricotta, black truffle, herbs, tomato sauce, parmesan

WILD MUSHROOM & SAUSAGE 17

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

OYSTERS*

white balsamic mignonette, cocktail sauce, lime

seasonal selections

MARKET PRICE

Handhelds

Served with seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette, or fresh-cut fries.

S&S SIGNATURE BURGER* 25

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

SMOKED TRI-TIP SANDWICH 20

fried onion, arugula, mayo, pico de gallo, housemade steak sauce, Italian roll

TURKEY PASTRAMI "RACHEL" 21

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 25

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 SALAD 14

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

with Mary's Chicken Breast 24

with Skuna Bay Salmon 30

WEDGE SALAD 16

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

WEISER FARMS MELON SALAD 15

heirloom tomato, goat cheese, sweet and spicy peppers, Italian salsa verde, watercress

with prosciutto 21

Mains

CASARECCIA VERDE PASTA 32

basil pistou, pine nuts, brown butter, sungold tomato, guanciale, whipped ricotta

ROASTED MARY'S CHICKEN BREAST 24

cherry-nectarine mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

PAN-SEARED SALMON 34

crème fraîche potato duchess, summer squash, Belgian endive, verjus, hazelnuts

S&S FISH & CHIPS 23

crispy haddock fillet, fresh-cut fries, tartar and cocktail sauces, sea salt, grilled lemon

PRIME SKIRT STEAK & FRITES* 37

brown butter béarnaise, duck fat fresh-cut 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



Cocktails

THE BIG GUNS 22

Garrison Brothers Texas Straight Small Batch Bourbon, Madagascar vanilla, coconut, aromatic bitters, brandied cherry

GINS AND ROSES 17.5

Sipsmith Gin, Lustau Vermut Rosé, housemade ginger syrup, cold-pressed pineapple juice, mint bouquet
"Name the Cocktail Contest" winner:
Christie Lee, Long Beach

MANGO LOMA 17

Herradura Silver, mango purée, lime juice, Fever-Tree Sparkling Lime & Yuzu, chili-spiced rim

RAINBOW SHERBET 17

St. George California Citrus Vodka, fresh muddled raspberry, cold-pressed pineapple juice, lime, cane sugar

PIRATE'S GUILTY PLEASURE 16.5

Saison Rum, orange curaçao, lemon juice, pomegranate, honey, Greek yogurt, pomegranate seed, mint

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

Stereo Robot Imperial Red Ale 9.5% (12oz) 9

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) 11

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

21st Amendment Blood Orange IPA 7.0% 8.25

Common Space Brewery Yay! IPA 6.7% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Trademark Brewing Codebreaker 7.0% 8.25

BEER ALTERNATIVES

2 Towns Prickly Pear Paradise Cider 5.3% 8.75

Jiant Kiwi Strawberry Hard Tea 7.0% (12oz) 8

WINE

SPARKLING

Bisol 'Uejo' DOC Prosecco, Valdobbiadene, Italy 11 39

Charles Heidsieck Brut Reserve, Champagne, France 26 116

Deutz Brut Classic, Champagne, France 120

Deutz Brut Rosé, Champagne, France 115

'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 Burgundy, France, '20 180

Hartford Court, Russian River Valley, '21 18 34 68

Kistler 'Les Noisetiers,' Sonoma Coast, '20 150

Kumeu River Mate's Vineyard, New Zealand, '19 123

Saxon Brown Hyde Vineyard, Carneros, '15 27 52 104

Sojourn Cellars, Durell Vineyard, Sonoma Coast, '16 93

Soliste L'Age D'Or, Russian River Valley, '13 18 34 68

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

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' Bordeaux, France, '17 50

Cliff Lede, Napa Valley, '19 46

Spy Valley 'E Block' Single Vineyard 65

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

Weixelbaum, Grüner Veltliner, Kamptal, Austria, '20 15 28 56

ZINFANDEL

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

ITALIAN REDS

Antinori Tignanello, Tuscany, '19 235

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

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

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

Mastrojanni Brunello di Montalcino, Tuscany, '16 130

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

Zeni Amarone Della Valpolicella, Classico DOCG, Veneto, '16 95

SPANISH REDS

Bodegas LAN Rioja Reserva 'Culmen,' Rioja, Spain, '15 150

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

Castillo de Cuzcurrita, Señorío de Cuzcurrita, 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

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' Pauillac, France, '16 120

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

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

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

Non-Alcoholic Beverages

Sparkling Water: 750ml 9

Spring Water: 750ml 9

Mexican Coke: 12oz 4

Diet Coke: 8oz 3

7-Up / Root Beer: 12oz 4

Fever-Tree Club Soda / Tonic / 2.75

Ginger Ale 5oz

Orange Juice 5.5

Grapefruit Juice 5.5

HOUSE LEMONADES

Plain 4.75

Kale + Cucumber 5

Blueberry 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