

SAINT & SECOND

BRUNCH

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

VICE PRESIDENT OF CULINARY
HAIM ASHER

Specialties & Organic Eggs

proudly using Chino Valley Ranch organic eggs

BISCUITS & GRAVY* 14

fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen

THE TRADITIONAL* 14

eggs your way, applewood smoked bacon, sourdough toast, house potatoes

CHILAQUILES 16

salsa verde, cotija, ranchero, avocado, pickled onion, cilantro, corn tortilla chips with two fried eggs* add 4

SMOKED TRI-TIP HASH* 21

Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs

SOFT SCRAMBLED EGGS

WITH BLACK TRUFFLE 19

crème fraîche, black truffle, fines herbes, chicory salad, sourdough toast

CHORIZO & EGG TACOS 16

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

SHAKSHOUKA* 18

poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough

CLASSIC EGGS BENEDICT* 15

white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes

Pancakes & Such

PINEAPPLE UPSIDE DOWN

FRENCH TOAST 15

spiced vanilla custard, brioche, caramelized pineapple, cherry caramel, whipped cream

OLD-FASHIONED PANCAKES 14

blackberry compote, honey whipped cream, powdered sugar, real maple syrup substitute g/f pancakes add 1

CLASSIC FRENCH TOAST 19

vanilla custard, brioche, whipped mascarpone, macerated berries, maple syrup

For the Table

GOCHUJANG-GLAZED PORK BELLY 19

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

MEZZE PLATE 14

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

CRAB CAKES 19

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

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

CHARRED AVOCADO HUMMUS 15

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

Between Bread

with a salad of local greens, herbs and sherry vinaigrette

CROQUE MONSIEUR 20

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EVOO, chives with fried egg* add 2

FILET O' FISH SANDWICH 17

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

PROVOLETA 18

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

BREAKFAST SANDWICH 12

steamed eggs, aged white cheddar, housemade biscuit, garlic mayo with applewood smoked bacon add 7 with Duroc breakfast sausage add 6 with crispy chicken add 8

CRISPY CHICKEN SANDWICH 19

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

S&S SIGNATURE BURGER* 25

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

Coffee & Espresso

SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE whole and oat milk available

REGULAR OR DECAF 4.5 unlimited refills

FRENCH PRESS 7.5

ESPRESSO 4.5 / 6.5 Single or double

LATTE 7.5

CAPPUCCINO 7.5

MOCHA 7.5

CAFÉ AU LAIT 5.5 Trinidad Fair Trade & Organic Coffee with steamed milk

AMERICANO 5.5

CAMPFIRE 6.5 café mocha topped with smoked sea salt

VANILLA LATTE 6.5 housemade vanilla syrup, espresso, steamed milk



From the Bar

RAINBOW SHERBET 17 St. George California Citrus Vodka, fresh raspberry purée, pineapple juice, lime juice, fresh mint bouquet

EVERYTHING ORANGE* 13 St. George California Citrus Vodka, Bati White Rum, Pierre Ferrand Dry Curaçao, fresh orange, vanilla syrup, egg white

MOSCOW-MOSA 13 housemade ginger syrup, lime, prosecco

THE MARY 14 Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery

MORNING TONIC 12.5 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water

MIMOSA Bisol 'Jeio' DOC Prosecco, 11 Valdobbiadene, Italy, with fresh orange juice

MIMOSA TRAY served with three seasonal juices and assorted fresh berries

Bottle of choice:

- Bisol Crede DOCG Prosecco 64 Valdobbiadene, Italy, '22
- Bisol 'Jeio' DOC Prosecco 47
- Lyre's Classico 48 Non-Alcoholic Sparkling, England
- Mirabelle Brut Rosé, 73 North Coast

Sides

DUROC BREAKFAST SAUSAGE 7

APPLEWOOD SMOKED BACON 8

HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

Salads & Soup

ASIAN CHOPPED 16 mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles

with pan-roasted chicken 26 or salmon 33

CAESAR 15 Little Gem lettuce, house croutons, Caesar dressing, parmesan, black pepper with pan-roasted chicken 25 or salmon 32

WEDGE 16 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives with pan-roasted chicken 26 or salmon 33

FRENCH ONION SOUP 12 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

Liquids

DRAFT

PALE ALE

Fremont Brewing Sky Kraken 5.5% **8.5**

BELGIAN-STYLE

Victory Brewing Golden Monkey 9.5% (12oz) **8.25**

STOUT

Abnormal Mocha Stout 5.1% **8.5**

Left Hand Milk Stout 6.0% **8.25**

AMBER

Eureka Tacos+ Beer Amber Lager 5.6% **8.25**

Smog City Sabre-Toothed Squirrel Amber Ale 7.0% **8.75**

WHEAT

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 / BLONDE

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**

pFriem American Lager 5.0% **9**

Societe Light Beer 4.5% **7.75**

INDIA PALE ALE

Almanac Beer Co. Big Love Hazy DIPA 9.0% (12oz) **8.5**

BrewDog Elvis Juice Grapefruit-Infused 6.5% **8.5**

Common Space Good Signs 6.5% **8.5**

Coronado Palm Sway 6.5% **8.5**

Harland Hazy 6.5% **8.5**

Knee Deep Deep Island Tropical 6.0% **8.25**

Trademark Brewing Codebreaker 7.0% **8.25**

BEER ALTERNATIVE

Newtopia Cyder Soirée Apple 6.5% **8.75**

WINE

SPARKLING

Bisot Crede DOCG Prosecco, Valdobbiadene, Italy, '22 **56**

Bisot 'Ueio' DOC Prosecco, Valdobbiadene, Italy **|| 39**

Charles Heidsieck Brut Reserve, Champagne, France **116**

Deutz Brut Classic, Champagne, France **26 120**

Deutz Brut Rosé, Champagne, France **130**

Henriot Brut Millésime, Champagne, France, '12 **175**

'Mirabelle' Brut Rosé, North Coast **18 65**

CHARDONNAY

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

Domaine Laroche L'Homme Mort, Chablis Premier Cru **180**

Burgundy, France, '20

Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21 **170**

Hartford Court, Russian River Valley, '22 **18 34 68**

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

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

Saxon Brown Hyde Vineyard, Carneros, '18 **27 52 104**

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 **65**

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22 **15 28 56**

ROSÉ

Château La Mascaronne, Provence, France, '22 **16 30 60**

SAUVIGNON BLANC & BORDEAUX BLANC

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

Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '23 **16 30 60**

Spy Valley 'E Block' Single Vineyard **65**

Waihopai Valley, New Zealand, '21

Spy Valley, Marlborough, New Zealand, '22 **|| 20 40**

OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '22 **14 26 52**

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

Manutuke, New Zealand, '20

ZINFANDEL

Carol Shelton, Rocky Reserve, Sonoma, '19 **84**

ITALIAN REDS

Antinori Tignanello, Tuscany, '19 **235**

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19 **16 30 60**

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

SPANISH REDS

Bodegas Muga, 'Torre Muga,' Rioja, '19 **185**

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

La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18 **15 28 56**

La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15 **67**

Sierra Cantabria Crianza Tempranillo, Rioja, '20 **12 22 44**

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '22 **16 30 60**

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

Paul Hobbs, Russian River Valley, '21 **94**

Soliste Narcisse, Sonoma Coast, '18 **26 50 100**

Spy Valley, Marlborough, New Zealand, '20 **56**

RED BLENDS & OTHER GRAPES

Aleksander Reserve, Paso Robles, '16 **150**

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, '19 **65**

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

Los Vascos Cromas Gran Reserva Carmenère, '20 **56**

Colchagua, Chile

Los Vascos Cromas Gran Reserva Cabernet Franc, '20 **65**

Colchagua, Chile

Opus One Red Blend, Napa, '18 **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, '11 **98**

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

VIK, Millahue, Chile, '12 **185**

CABERNET SAUVIGNON

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

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

Mendel, Mendoza, Argentina, '21 **13 24 48**

Merus, Napa Valley, '18 **190**

Meyer, Napa Valley, '17 **140**

Paul Hobbs, Napa Valley, '20 **135**

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

BORDEAUX

Blason de l'Évangile, Pomerol, France, '17 **175**

Château Beauregard, Pomerol, '19 **170**

Château de la Cour, Saint-Émilion, France, '19 **90**

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

Pauillac, France, '17

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

Château Lillian 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-Émilion, France, '16 **354**

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

Spirit-Free

TAKE IT EASY

Martini & Rossi Non-Alcoholic Floreale, housemade ginger syrup, lime juice, Fever-Tree Sparkling Lime & Yuzu **13**

GRUMPY APPLE

cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water **13**

SOBER BIRD

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel **13**

Non-Alcoholic Beverages

TEA & FRESH JUICES

HARNEY & SONS

organic Darjeeling, organic green with citrus & ginkgo, organic peppermint **4.5**

SAINT MATCHA LATTE

matcha green tea, oat milk, agave nectar **6.5**

Orange Juice **5.5**

Grapefruit Juice **5.5**

Iced Tea **4.25**

BOTTLED / CANNED BEVERAGES

Sparkling Water 750ml **9**

Spring Water 750ml **9**

Mexican Coke (12oz) **5.25**

Diet Coke (8oz) **4.25**

Sprite / Root Beer (12oz) **5.25**

Fever-Tree Club Soda / **3**

Tonic / Ginger Ale

HOUSE LEMONADES

Plain **5**

Kale + Cucumber **5.5**

Blueberry **5.5**