

SAINT & SECOND

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

GENERAL MANAGER

Joel Barajas
JOEL BARAJAS

EXECUTIVE CHEF

Enrique Diaz
ENRIQUE DIAZ

SPECIALTIES & ORGANIC EGGS

BISCUITS & GRAVY* 15

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

THE TRADITIONAL* 15

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

CHILAQUILES 17

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

SMOKED TRI-TIP HASH* 22

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

SOFT SCRAMBLED EGGS WITH BLACK TRUFFLE 20

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

CHORIZO & EGG TACOS 17

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

SHAKSHOUKA* 19

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

CLASSIC EGGS BENEDICT* 16

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

PANCAKES & SUCH

PINEAPPLE UPSIDE DOWN FRENCH TOAST 16

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

OLD-FASHIONED PANCAKES 15

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

CLASSIC FRENCH TOAST 20

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

SIDES

DUROC BREAKFAST SAUSAGE 7 | APPLEWOOD SMOKED BACON 8
HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

TO START

GOCHUJANG-GLAZED PORK BELLY 20

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

CRAB CAKES 20

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

MEZZE PLATE 15

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

CHARRED AVOCADO HUMMUS 16

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

MAC & 'SHROOMS' 16

white cheddar, wild mushrooms, bread crumbs

FRENCH ONION SOUP 14

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette

CROQUE MONSIEUR 21

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EV00, chives
+ fried egg* add 2

FILET O' FISH SANDWICH 18

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

GRILLED PROVOLETA 19

seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough

BREAKFAST SANDWICH 13

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

CRISPY CHICKEN SANDWICH 20

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

GREENS

ASIAN CHOPPED 17

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles
+ Skuna Bay salmon add 17

CAESAR 16

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ roasted Mary's chicken add 10

WEDGE 17

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

COFFEE & ESPRESSO *Trinidad Fair Trade & Organic Coffee*

REGULAR OR DECAF 4.5
(unlimited refills)
AMERICANO 5.5
FRENCH PRESS 7.5
ESPRESSO *single/double* 4.5 / 6.5

LATTE 7.5
CAPPUCCINO 7.5
MOCHA 7.5
CAFÉ AU LAIT 5.5
Trinidad Fair Trade & Organic Coffee with steamed milk

CAMPFIRE 6.5
café mocha topped with smoked sea salt
VANILLA LATTE 6.5
housemade vanilla syrup, espresso, steamed milk
whole and oat milk available

FROM THE BAR

EVERYTHING ORANGE* 14
St. George California Citrus Vodka,
Bati White Rum, Pierre Ferrand
Dry Curaçao, fresh orange, vanilla
syrup, egg white

MOSCOW-MOSA 14
housemade ginger syrup, lime,
prosecco

OUT OF THE SHELL* 17.5
Dingle Gin, housemade pistachio
syrup, cardamom, Luxardo Maraschino
Liqueur, whole egg

THE MARY 15
Christiania Vodka, housemade Bloody
Mary mix, blue cheese olives, celery

MORNING TONIC 13.5
Italicus Rosolio di Bergamotto
Liqueur, Q Elderflower Tonic Water

MIMOSA 12
Fresh orange juice and
Llopart Brut Reserva

MIMOSA TRAY
served with three seasonal juices
and assorted fresh berries

BOTTLE OF CHOICE:
+ Llopart Brut Reserva **60**
Corpinnat, Spain, '20
+ Charles Heidsieck Brut Reserve **138**
Champagne, France
+ Lyre's Classico **48**
Non-Alcoholic Sparkling, England
+ Mirabelle Brut Rosé **73**
North Coast

BEER

DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	7.75
21st Amendment El Sully Mexican-Style Lager	4.8%	7.75
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	7.75
Societe The Pupil IPA	7.5%	8.5
MadeWest Hazy IPA	7.0%	8.75
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9

DRAFT BEER	ABV	PRICE
Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.25
Maui Brewing Coconut Hiwa Porter	6.0%	8.25

BOTTLES & CANS

Best Day Brewing N/A IPA less than 5.0%	7
Best Day Brewing N/A Kölsch less than 5.0%	7
Julian Harvest Apple Cider (16oz can)	6.99% 10

WINE BY THE GLASS

SPARKLING

Llopart Brut Reserva, Corpinnat, Spain, '20	14
Charles Heidsieck Brut Reserve, Champagne, France	26
Henriot Brut Millésime, Champagne, France, '12	50

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '19	15
Hartford Court, Russian River Valley, '22	18
Saxon Brown Hyde Vineyard, Carneros, '18	27

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15
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ROSÉ

Château La Mascaronne, Provence, France, '22	16
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OTHER WHITE

Muga White, Rioja, Spain, '23	13
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23	15

SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23	10
Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18	24

SPANISH RED

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15
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PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '21	16
Soliste Narcisse, Sonoma Coast, '18	26

RED BLENDS & OTHER GRAPES

Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, '21	15
VIK 'Milla Cala,' Millahue, Chile, '19	19

CABERNET SAUVIGNON

Auctioneer, Napa Valley, '21	18
G&C Lurton Trinité Estate, Sonoma County, '17	25
Inglenook, Napa Valley, '18	38

SPIRIT-FREE

TAKE IT EASY 13.5

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

GRUMPY APPLE 13.5

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

SOBER BIRD 13.5

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

NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml	9
Spring Water 750ml	9
Mexican Coke 12oz	5.25
Diet Coke 8oz	4.25
Sprite 12oz	5.25
Root Beer 12oz	5.25
Fever-Tree 5oz	3
Club Soda / Tonic / Ginger Ale	
Iced Tea	4.25
Orange Juice	5.5
Grapefruit Juice	5.5

HOUSE LEMONADES

Plain	5
Kale + Cucumber	5.5
Blueberry	5.5

TEA

Harney & Sons Tea	4.5
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ASK YOUR SERVER TO VIEW FULL BAR BOOK