

SPRING / BRUNCH

SAINT & SECOND

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

GENERAL MANAGER *Casper Khamphouy* EXECUTIVE CHEF *Enrique Diaz*
 CASPER KHAMPHOUY ENRIQUE DIAZ

SPECIALTIES & ORGANIC EGGS

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| BISCUITS & GRAVY* 15
fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen | SOFT-SCRAMBLED AVOCADO TOAST 25
grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan |
| THE TRADITIONAL* 15
eggs your way, applewood smoked bacon, sourdough toast, house potatoes | CHORIZO & EGG TACOS 17
housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde |
| HUEVOS RANCHEROS* 17
two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema
+ shaved ribeye add 6 | SHAKSHOUKA* 19
poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough |
| SMOKED TRI-TIP HASH* 22
Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs | CLASSIC EGGS BENEDICT* 16
white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes |

PANCAKES & SUCH

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| 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

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| GOCHUJANG-GLAZED PORK BELLY 20
Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps | MEZZE PLATE 15
baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread | MAC & 'SHROOMS' 16
white cheddar, wild mushrooms, breadcrumbs |
| CRAB CAKES 20
crispy shallots, Asian pear, frisée, Espelette dijonnaise | BROWN BUTTER CHICKPEA HUMMUS 17
roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread | FRENCH ONION SOUP 13
caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives |

BETWEEN BREAD

- with a salad of local greens, herbs and sherry vinaigrette
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| 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 | S&S SIGNATURE BURGER* 26
ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche |
| CRISPY CHICKEN SANDWICH 21
peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche | GRILLED PROVOLETA 19
seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough |

GREENS

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| ASIAN CHOPPED 17
mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles
+ pan-seared salmon add 17 |
| CAESAR 16
Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-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*

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| REGULAR OR DECAF (unlimited refills) 4.5 | LATTE 7.5 | CAMPFIRE café mocha topped with smoked sea salt 6.5 |
| AMERICANO 5.5 | CAPPUCCINO 7.5 | |
| FRENCH PRESS 7.5 | MOCHA 7.5 | VANILLA LATTE housemade vanilla syrup, espresso, steamed milk 6.5 |
| ESPRESSO single/double 4.5 / 6.5 | CAFÉ AU LAIT Trinidad Fair Trade & Organic Coffee with steamed milk 5.5 | whole and oat milk available |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

GIN & ROSÉS 18
Dyfi Gin, Lustau Rosé Vermouth,
pineapple, ginger, lime, mint

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 0.5%	7
Best Day Brewing N/A Kölsch less than 0.5%	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
Martinelli 'Bella Vigna,' Sonoma Coast, '21	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 Vannières, Bandol, France, '23	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

NOT-A-COLADA 13.5

cold-pressed pineapple juice,
cream of coconut, lime, Boylan
Root Beer

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
Ginger Ale 12oz	5.25
Fever-Tree 5oz	3
Club Soda / Tonic	
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