



LUNCH & DINNER

PRIVATE PARTY EVENTS

AMBER

PACKAGE

Saint & Second will provide a memorable private party for your group or event.

STARTERS *(select one)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad with Sherry Vinaigrette
- Crispy Seasonal Vegetable Tempura
- Baba Ghanoush with Flatbread

ACCOMPANIMENTS *(select two)*

- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Roasted Mary's Chicken Breast
- S&S Signature Sliders*
- Smoked & Glazed Pork Loin

DESSERTS *(select one)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail sauce, lime
Seasonal Selection

CRAB CAKES

Crispy shallots, Asian pear, frisée, Espelette dijonnaise

Coffee and hot tea service included.

Available in our upstairs bar and lounge.
We offer a variety of menu offerings to fit your taste and budget.
Please allow 72 hours' advance notice.
»»» Food & beverage minimum applies.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



LUNCH & DINNER

PRIVATE PARTY EVENTS

BURGUNDY

PACKAGE

Saint & Second will provide a memorable private party for your group or event.

STARTERS *(select two)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad with Sherry Vinaigrette
- Wedge Salad
- Crispy Seasonal Vegetable Tempura
- Baba Ghanoush with Flatbread
- Ricotta Meatballs

ACCOMPANIMENTS *(select two)*

- Mac & 'Shrooms'
- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Smoked Tri-Tip
- Roasted Mary's Chicken Breast
- Skuna Bay Salmon
- Smoked & Glazed Pork Loin

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail sauce, lime

Seasonal Selection

CRAB CAKES

Crispy shallots, Asian pear, frisée, Espelette dijonnaise

Coffee and hot tea service included.

DESSERTS *(select one)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake
- Seasonal Fruit Hand Pie

Available in our upstairs bar and lounge.

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LUNCH & DINNER

PRIVATE PARTY EVENTS

CRIMSON

PACKAGE

Saint & Second will provide a memorable private party for your group or event.

STARTERS *(select two)*

- Little Gem Caesar Salad
- Local Lettuces and Herbs Salad w/
Sherry Vinaigrette
- Wedge Salad
- Crispy Seasonal Vegetable Tempura
- Pork Belly Lettuce Cups
- Baba Ghanoush with Flatbread
- Ricotta Meatballs

ACCOMPANIMENTS *(select two)*

- Mac & 'Shrooms'
- Grilled Broccolini 'Aglio e Olio'
- Dry-Aged Cheddar Grits
- Crème Fraîche Potato Purée
- Slow-Roasted Seasonal Glazed Vegetables

MAINS *(select three)*

- Seasonal Pasta with Roasted Vegetables
- Smoked Tri-Tip
- Roasted Mary's Chicken Breast
- Filet Mignon Chateaubriand*
- Skuna Bay Salmon
- Smoked & Glazed Pork Loin

MEAL ENHANCEMENTS

CHARCUTERIE BOARD

Assorted artisanal cheese and meat

OYSTERS

White balsamic mignonette, cocktail
sauce, lime

Seasonal Selection

CRAB CAKES

Crispy shallots, Asian pear, frisée,
Espelette dijonnaise

Coffee and hot tea service included.

DESSERTS *(select two)*

- Chocolate Caramel Budino
- Pistachio Brown Butter Cake
- Seasonal Fruit Hand Pie

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