

GLUTEN SENSITIVE

SAINT & SECOND

Please note that due to the nature of our menu items and the variety of procedures in our kitchens, cross-contamination with ingredients containing gluten is a possibility. Saint & Second can make no guarantees regarding the gluten content of these items. Please let your server know if you have gluten sensitivity.

TO START

GOCHUJANG-GLAZED PORK BELLY

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

RAW BAR

SPICY TUNA ON CRISPY RICE*

fresh ahi, dynamite sauce, wasabi
tobiko, togarashi, toasted sesame

SHRIMP COCKTAIL

brown butter remoulade,
cocktail sauce, lime

YELLOWFIN AGUACHILE

cucumber, watermelon radish, pickled
shallots, finger lime, taro root chips

OYSTERS*

white balsamic mignonette, cocktail
sauce, lime, seasonal selections

GREENS

WEDGE

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

STONEFRUIT & BURRATA

watermelon radish, watercress, Marcona
almonds, mint, sea salt, champagne
vinaigrette
+ crispy prosciutto **add 6**

SUPER FOOD

crispy quinoa, tomato, sunflower seeds,
charred asparagus, avocado, fava beans,
red wine vinaigrette

LETTUCE & HERB

Grana Padano, local greens, herbs,
sherry vinaigrette

DRESSINGS

Buttermilk • Ranch • Sherry Vinaigrette • Champagne Vinaigrette • Caesar
Red Wine Vinaigrette

DESSERT

COCONUT PANNA COTTA

dragon fruit, mango, coconut chiffon, toasted almonds, passion fruit sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk,
and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.

MAINS

ROASTED MARY'S CHICKEN

spring vegetable ratatouille, basil + English pea purée, caper chicken jus

PRIME STEAK & FRITES*

prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries

PAN-ROASTED BRANZINO

fennel soubise, marinated baby tomatoes, shaved fennel salad, fines herbes

SMOKED & GLAZED PORK CHOP

grilled stone fruit, 'nduja, Swiss chard, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

ANGUS FILET MIGNON*

crème fraîche potato purée, grilled asparagus, red wine demi-glaze

WEEKEND BRUNCH†

CHORIZO & EGG TACOS

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

OLD-FASHIONED PANCAKES

blackberry compote, honey whipped cream, powdered sugar, real maple syrup

HUEVOS RANCHEROS*

two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye **add 6**

SOCIAL HOUR†

HALF DOZEN EAST COAST OYSTERS*

cucumber mignonette, cocktail sauce

BLACKENED SALMON TACOS (2)

charred pineapple pico de gallo, avocado, red cabbage, housemade tortillas, tomatillo salsa



†SPECIAL DAYS/TIMES. ASK YOUR SERVER FOR DETAILS.

Additional nutrition information available
upon request.

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