



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
Butternut Squash Hummus & 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)

S'mores Bar
Coconut Panna Cotta

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
Butternut Squash Hummus & 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
Pan-Seared 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)*

S'mores Bar
Coconut Panna Cotta
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
- Butternut Squash Hummus & 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*
- Pan-Seared 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)*

- S'mores Bar
- Coconut Panna Cotta
- Seasonal Fruit Hand Pie

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