

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

BUTTERNUT SQUASH HUMMUS

brown butter-roasted squash, toasted pepitas, pomegranate seeds, cucumber, carrot

GOCHUJANG-GLAZED PORK BELLY

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

MEZZE PLATE

baba ghanoush, muhammara, Turkish honey-sweetened labne, cucumber, carrot

RAW BAR

SHRIMP COCKTAIL

brown butter remoulade, cocktail sauce, lime

OYSTERS*

white balsamic mignonette, cocktail sauce, lime, seasonal selections

YELLOWFIN AGUACHILE

watermelon radish, rainbow carrot escabeche, finger lime, taro root chips

SPICY TUNA ON CRISPY RICE*

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

GREENS

WEDGE

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives

HEIRLOOM BEETS & BURRATA

petite watercress, watermelon radish, pistachio dust, sea salt, champagne vinaigrette

SUPER FOOD

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

LETTUCE & HERB

Grana Padano, local greens, herbs, sherry vinaigrette

GALA APPLE AND ENDIVE SALAD

arugula, candied pecans, blue cheese, dried cranberries, 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

BASQUE CHEESECAKE

fig jam, soccorat tuile, cane sugar brûlée

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

MAINS

PRIME STEAK & FRITES*

prime flat iron, rosemary & thyme duck fat fries, brandy peppercorn sauce, shishito peppers

SMOKED & GLAZED PORK CHOP

brûléed fig, 'nduja, shaved brussels sprouts, aged cheddar grits, candied pecans, avocado honey

WILD PACIFIC HALIBUT

crème fraîche potato purée, charred broccolini, yuzu caper butter

MAINE LOBSTER RISOTTO

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

BRAISED SHORT RIB

celery root purée, baby carrot & turnip, crispy garlic

WEEKEND BRUNCH†

CHORIZO & EGG TACOS

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

GLUTEN-FREE

OLD-FASHIONED PANCAKES

macerated berries, 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

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.