

SUMMER / 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
CASPER KHAMPHOUY

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

SPECIALTIES & ORGANIC EGGS

proudly using Chino Valley Ranch organic eggs

BISCUITS & GRAVY* 15
fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen

THE TRADITIONAL* 15
eggs your way, applewood smoked bacon, sourdough toast, house potatoes

HUEVOS RANCHEROS* 17
two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema
+ shaved ribeye add 6

SMOKED TRI-TIP HASH* 22
Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs

SOFT-SCRAMBLED AVOCADO TOAST 25
grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan

CHORIZO & EGG TACOS 17
housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde

SHAKSHOUKA* 19
poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough

CLASSIC EGGS BENEDICT* 16
white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes

PANCAKES & SUCH

PINEAPPLE UPSIDE DOWN FRENCH TOAST 16
spiced vanilla custard, brioche, caramelized pineapple, cherry caramel, whipped cream

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		
GOCHUJANG-GLAZED PORK BELLY 20 Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps CRAB CAKES 20 crispy shallots, Asian pear, frisée, Espelette dijonnaise	MAC & ‘SHROOMS’ 16 white cheddar, wild mushrooms, breadcrumbs BROWN BUTTER CHICKPEA HUMMUS 17 roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread	MEZZE PLATE 15 baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread FRENCH ONION SOUP 13 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 26 brown butter remoulade, cocktail sauce, lime YELLOWFIN AGUACHILE 23 cucumber, watermelon radish, pickled shallots, finger lime, taro root chips	OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections

BETWEEN BREAD	GREENS
with a salad of local greens, herbs and sherry vinaigrette 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 CRISPY CHICKEN SANDWICH 21 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche MAINE LOBSTER ROLL 37 parker house roll, Maine lobster salad, hearts of celery, Espelette S&S SIGNATURE BURGER* 26 ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche GRILLED PROVOLETA 19 seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough	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 <i>Trinidad Fair Trade & Organic Coffee</i>		
REGULAR OR DECAF 4.5 <i>(unlimited refills)</i> AMERICANO 5.5 FRENCH PRESS 7.5 ESPRESSO <i>single/double</i> 4.5 / 6.5	LATTE 7.5 CAPPUCCINO 7.5 MOCHA 7.5 CAFÉ AU LAIT 5.5 <i>Trinidad Fair Trade & Organic Coffee with steamed milk</i>	CAMPFIRE 6.5 <i>café mocha topped with smoked sea salt</i> VANILLA LATTE 6.5 <i>housemade vanilla syrup, espresso, steamed milk</i> <i>whole and oat milk available</i>

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

#81MB B 6.2025

			BEER								
EVERYTHING ORANGE* I4 St. George California Citrus Vodka, Flor De Caña White Rum, Giffard Curacao, fresh orange, vanilla syrup, egg white MOSCOW-MOSA I4 housemade ginger syrup, lime, prosecco GIN& ROSÉS I8 Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint			THE MARY I5 Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery MORNING TONIC I3.5 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water MIMOSA I2 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 + Gosset Brut Reserve I28 Champagne, France + Lyre's Classico 48 Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé 73 North Coast			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			SPIRIT-FREE								
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, '20 I4 Gosset Brut Reserve, Champagne, France 29 Henriot Brut Millésime, Champagne, France, '12 50 CHARDONNAY Domaine de la Garenne, Mâcon, France, '19 I5 Soliste L'Age D'Or, Russian River Valley, '15 I8 Saxon Brown Hyde Vineyard, Carneros, '18 27 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22 I5 ROSÉ Château Vannières, Bandol, France, '23 I7 OTHER WHITE Muga White, Rioja, Spain, '23 I3 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23 I5			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 I5 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, '21 I6 Soliste Narcisse, Sonoma Coast, '18 26 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, '21 I5 VIK 'Milla Cala,' Millahue, Chile, '19 I9 CABERNET SAUVIGNON Mendel , Mendoza, Argentina, '21 I6 G&C Lurton Trinité Estate, Sonoma County, '17 25 Inglenook, Napa Valley, '18 38			NOT-A-COLADA I3.5 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3.5 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 Q 6.7oz 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								
ASK YOUR SERVER TO VIEW FULL BAR BOOK											