

SPRING / LUNCH

# SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER

*Margaret Tirado*  
MARGARET TIRADO

EXECUTIVE CHEF

*Juan Gonzalez*  
JUAN GONZALEZ

## TO START

### MEZZE PLATE 16

baba ghanoush, muhammara, honey-sweetened labne, roasted garlic flatbread

### RICOTTA MEATBALLS 22

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled bread

### GOCHUJANG-GLAZED PORK BELLY 20

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

### GREEN GODDESS HUMMUS 16

avocado, black sesame, fines herbes, crispy chickpea, grilled flatbread

### ROASTED BONE MARROW 33

horseradish crust, pickled shallot, pea tendrils, grilled sourdough

### PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

### BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano  
+ Maine lobster **add 25**

### SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

### LOBSTER BISQUE 13

Pacific Cove lump crab, crème fraîche, chive oil

## RAW BAR

### SPICY TUNA ON CRISPY RICE\* 29

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

### YELLOWTAIL WATERMELON AGUACHILE 25

cucumber, serrano pepper, watermelon radish, pickled shallot, finger lime, taro root chips

### SHRIMP COCKTAIL 27

brown butter remoulade, cocktail sauce, lime

### OYSTERS\* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

## BETWEEN BREAD

with seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette, or sea salt fries

### S&S SIGNATURE BURGER\* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

### LAMB PASTRAMI REUBEN 27

purple sauerkraut, white cheddar, secret sauce, marbled rye

### CRISPY CHICKEN SANDWICH 22

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

### GRILLED PROVOLETA 19

seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough

### MAINE LOBSTER ROLL 37

parker house roll, Maine lobster salad, hearts of celery, Espelette

### RIBEYE STEAK SANDWICH\* 27

shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

## MAINS

### LASAGNA BIANCA 33

mushroom ragù, spinach, Grana Padano, ricotta béchamel

### MARY'S FRIED CHICKEN BREAST 26

crème fraîche potato purée, sweet corn succotash, peanut chili crunch

### S&S FISH & CHIPS 26

crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

### PRIME STEAK & FRITES\* 45

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

### PAN-SEARED SALMON 39

charred Bok choy, pink grapefruit, radish, coconut dashi, smoked trout roe, forbidden black rice



## GREENS

### CAESAR 17

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**

### SPRING TOMATO & BURRATA 17

basil ricotta, pistachio dust, white balsamic vinaigrette, watercress, watermelon radish, balsamic gastrique  
+ crispy prosciutto **add 6**

### ASIAN CHOPPED SALAD 17

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, crispy noodle, ginger soy vinaigrette  
+ pan-seared salmon **add 17**

### SUPER FOOD 21

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

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

