

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	<p>GREEN GODDESS HUMMUS avocado, black sesame, fines herbes, crispy chickpea, cucumber, carrot</p> <p>GOCHUJANG-GLAZED PORK BELLY Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps</p> <p>MEZZE PLATE baba ghanoush, muhammara, honey-sweetened labne, cucumber, carrot</p>
RAW BAR	<p>SHRIMP COCKTAIL brown butter remoulade, cocktail sauce, lime</p> <p>SPICY TUNA ON CRISPY RICE* fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame</p> <p>YELLOWTAIL WATERMELON AGUACHILE cucumber, serrano pepper, watermelon radish, pickled shallot, finger lime, taro root</p> <p>OYSTERS* white balsamic mignonette, cocktail sauce, lime, seasonal selections</p>
GREENS	<p>WEDGE iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives</p> <p>ASIAN CHOPPED SALAD spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, ginger soy vinaigrette</p> <p>DRESSINGS Buttermilk • Ranch • Sherry Vinaigrette • Champagne Vinaigrette • Caesar • Red Wine Vinaigrette</p> <p>SUPER FOOD crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette</p> <p>SPRING TOMATO & BURRATA basil ricotta, pistachio dust, white balsamic vinaigrette, watercress, watermelon radish, balsamic gastrique</p> <p>LETTUCE & HERB Grana Padano, local greens, herbs, sherry vinaigrette</p>
DESSERT	<p>COCONUT PANNA COTTA dragon fruit, mango, coconut chiffon, toasted almonds, passion fruit sorbet</p> <p>BASQUE CHEESECAKE strawberry jam, socarrat tuile, cane sugar brûlée</p> <p>S'MORES BAR milk chocolate brookie, dark chocolate fudge, toasted vanilla marshmallow</p>

*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

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

MAINE SCALLOP RISOTTO

spring tomato, basil, yuzu, tricolored cauliflower, Grana Padano

PAN-SEARED SALMON

charred Bok choy, pink grapefruit, radish, citrus vinaigrette, smoked trout roe, forbidden black rice

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.