

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	GOCHUJANG-GLAZED PORK BELLY Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps MEZZE PLATE baba ghanoush, muhammara, honey-sweetened labne, cucumber, carrot
RAW BAR	SHRIMP COCKTAIL brown butter remoulade, cocktail sauce, lime OYSTERS* white balsamic mignonette, cocktail sauce, lime, seasonal selections
GREENS WEDGE iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives ASIAN CHOPPED SALAD spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, ginger soy vinaigrette LETTUCE & HERB Grana Padano, local greens, herbs, sherry vinaigrette DRESSINGS Buttermilk • Ranch • Sherry Vinaigrette • Champagne Vinaigrette • Caesar • Red Wine Vinaigrette	S&S SUPERFOOD CHOPPED (LUNCH†) crispy quinoa, kale, chickpeas, blueberry, cherry tomato, cucumber, fava beans, avocado, hearts of palm, Marcona almond, red wine vinaigrette PISTACHIO PESTO HERB (LUNCH†) zucchini, yellow squash, carrot, pistachio pesto, mint, cilantro, basil, Grana Padano CHARRED WATERMELON & ARUGULA feta, puffed black rice, radish, red onion, shaved fennel, yuzu vinaigrette
DESSERT	BASQUE CHEESECAKE strawberry jam, socarrat tuile, cane sugar brûlée S'MORES BAR milk chocolate brookie, dark chocolate fudge, toasted vanilla marshmallow

*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

NEW ZEALAND RACK OF LAMB

summer vegetable ratatouille, mint chimichurri

BLACKENED SALMON TACOS (LUNCH†)

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa

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)

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa



†SPECIAL DAYS/TIMES. ASK YOUR SERVER FOR DETAILS.

Additional nutrition information available
upon request.

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