

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 Alex Asencio ALEX ASENCIO EXECUTIVE CHEF Enrique Diaz ENRIQUE DIAZ	
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	SOFT-SCRAMBLED AVOCADO TOAST 25 grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan
THE TRADITIONAL* 15 eggs your way, applewood smoked bacon, sourdough toast, house potatoes	CHORIZO & EGG TACOS 17 housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde
HUEVOS RANCHEROS* 17 two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye add 6	SHAKSHOUKA* 19 poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough
SMOKED TRI-TIP HASH* 22 Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs	CLASSIC EGGS BENEDICT* 16 white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes
PANCAKES & SUCH	OLD-FASHIONED PANCAKES 15 blackberry compote, honey whipped cream, powdered sugar, real maple syrup substitute g/f pancakes add 1
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	MAC & ‘SHROOMS’ 16 white cheddar, wild mushrooms, breadcrumbs	MEZZE PLATE 15 baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread
CRAB CAKES 20 crispy shallots, Asian pear, frisée, Espelette dijonnaise	BROWN BUTTER CHICKPEA HUMMUS 17 roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled 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	OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections
SPICY TUNA ON CRISPY RICE* 29 fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame	YELLOWFIN AGUACHILE 23 cucumber, watermelon radish, pickled shallots, finger lime, taro root chips	

BETWEEN BREAD		GREENS
with a salad of local greens, herbs and sherry vinaigrette		ASIAN CHOPPED 17 mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + pan-seared salmon add 17
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	S&S SIGNATURE BURGER* 26 ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche	CAESAR 16 Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken add 10
CRISPY CHICKEN SANDWICH 21 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche	GRILLED PROVOLETA 19 seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough	WEDGE 17 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron* add 15
MAINE LOBSTER ROLL 37 parker house roll, Maine lobster salad, hearts of celery, Espelette		

COFFEE & ESPRESSO <i>Trinidad Fair Trade & Organic Coffee</i>			
REGULAR OR DECAF (unlimited refills)	4.5	LATTE	7.5
AMERICANO	5.5	CAPPUCCINO	7.5
FRENCH PRESS	7.5	MOCHA	7.5
ESPRESSO single/double	4.5 / 6.5	CAFÉ AU LAIT <i>Trinidad Fair Trade & Organic Coffee with steamed milk</i>	5.5
		CAMPFIRE <i>café mocha topped with smoked sea salt</i>	6.5
		VANILLA LATTE <i>housemade vanilla syrup, espresso, steamed milk</i>	6.5
		<i>whole and oat milk available</i>	

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

			BEER		
EVERYTHING ORANGE* St. George California Citrus Vodka, Flor De Caña White Rum, Giffard Curacao, fresh orange, vanilla syrup, egg white MOSCOW-MOSA housemade ginger syrup, lime, prosecco GIN& ROSÉS Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint THE MARY Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery MORNING TONIC Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water MIMOSA Fresh orange juice and Llopart Brut Reserva MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Llopart Brut Reserva Corpinnat, Spain, '20 + Gosset Brut Reserve Champagne, France + Lyre's Classico Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé North Coast			DRAFT BEERABVPRICE Societe Light Beer4.5%7.75 21st Amendment El Sully Mexican-Style Lager4.8%7.75 Beachwood Brewing Hayabusa Japanese-Style Lager5.3%7.75 Societe The Pupil IPA7.5%8.5 MadeWest Hazy IPA7.0%8.75 Pizza Port Mongo Double IPA (12oz glass)8.0%9 DRAFT BEERABVPRICE Victory Golden Monkey Belgian-Style Ale (12oz glass)9.5%8.25 Maui Brewing Coconut Hiwa Porter6.0%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, '2014 Gosset Brut Reserve, Champagne, France29 Henriot Brut Millésime, Champagne, France, '1250 CHARDONNAY Domaine de la Garenne, Mâcon, France, '1915 Soliste L'Age D'Or, Russian River Valley, '1518 Saxon Brown Hyde Vineyard, Carneros, '1827 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, '2215 ROSÉ Château Vannières, Bandol, France, '2317 OTHER WHITE Muga White, Rioja, Spain, '2313 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '2315 SAUVIGNON BLANC/BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, '2310 Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '1824 SPANISH RED Sierra Cantabria Crianza Tempranillo, Rioja, '2015 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, '2116 Soliste Narcisse, Sonoma Coast, '1826 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, '2115 VIK 'Milla Cala,' Millahue, Chile, '1919 CABERNET SAUVIGNON Mendel , Mendoza, Argentina, '2116 G&C Lurton Trinité Estate, Sonoma County, '1725 Inglenook, Napa Valley, '1838			NOT-A-COLADA cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer13.5 SOBER BIRD Lyre's Non-Alcoholic Agave Blanco, lime juice, cold- pressed pineapple juice, vanilla, dehydrated lime wheel13.5		
			NON-ALCOHOLIC BEVERAGES		
			Sparkling Water 750ml9 Spring Water 750ml9 Mexican Coke 12oz5.25 Diet Coke 8oz4.25 Sprite 12oz5.25 Root Beer 12oz5.25 Ginger Ale 12oz5.25 Q Club Soda or Tonic 6.7oz3 Iced Tea4.25 Orange Juice5.5 Grapefruit Juice5.5 HOUSE LEMONADES Plain5 Kale + Cucumber5.5 Blueberry5.5 TEA Harney & Sons Tea4.5		
ASK YOUR SERVER TO VIEW FULL BAR BOOK					