

SECOND SET BISTRO

Brussels Sprouts (GF) \$9

fish sauce caramel, lime, mint, fresno chili

Street Corn on Los Cob* (GF) \$ 9

cotija cheese, aioli, chicharrones, lime, tajin

Dirty Potatoes* (GF) \$9

whipped lardo, aioli, mama lil's peppers, herbs, aleppo pepper

House Potatoes (VG, GF) \$ 6

herbs, aleppo pepper, side aioli

Calamari \$16

house XO sauce, citrus

Sticky Ribs \$15

sweet hot BBQ Sauce, watermelon

Glory Burger * \$12

lettuce, tomato, onion, pickle, 1000 Island, american cheese, house potatoes

Chicken Verde* (GF) \$13

fried egg, avocado, pickled veg, tortillas

Pork Milanese* \$18

fried pork cutlet, smoked trout tonnato, greens

Rigatoni w Tomatoes (VG) \$18

tomato confit, house ricotta, grana padano cheese, basil, bread

Spaghetini al Olio* (VG) \$ 16

garlic, olive oil, herbs, grana padano cheese, farm egg yolk, bread

Second Set 14 oz Ribeye* (GF) \$36

roasted vegetables, chimichurri

Add Tallow Dip \$5

(price and beef subject to change depending on availability)

Tacos "Al Pastor" (V, GF) \$16

lions mane mushroom, charred pineapple, pickled onion, tomatillo salsa, pinto beans

Second Set Caesar* (GF) \$ 12

chicken skin "croutons", spanish white anchovies, grana padano cheese

A Nod to Sammie's Salad (GF) \$12

almathia farms goat cheese, cucumber, tomatoes, watermelon. candied marcona almonds

Add Smoked Trout \$5

Lettuces with Vinaigrette \$6

GF= gluten free **VG=**vegetarian **V=**vegan

Please note, we strive to do our best to accommodate allergies but SSB does not have a dedicated gluten free kitchen and cross-contamination can occur.

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