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CHEESE & POOF

Fire Roasted Pimento Spread, Tapioca Poofs, Barrel Aged Hot Sauce 11

BREAD AND SPREAD

Fresh from our ovens 6

SB HOUSE SALAD

Greens, Beets, Humboldt Fog Cheese, Pickled Shallots, Sunflower Seeds,
Apple Chutney Vinaigrette 10

“FRENCH ONION” SOUP

Raclette, Alliums, Rye 13

SMOKED TOFU*

Alabama White Sauce, Blistered Shishito, Potatoes a la Huancaína 16

SICHUAN VEGETABLE WONTONS*

Tianjin Chili Oil, Sweet Soy, Crushed Garlic 15

CHEESY DOUBLE CRUNCH*

Gold Potatoes, Bengali Fry Bread, Crispy Tortilla, Pepper Jack Queso,
Salsa Guasacaca 16

VEGGIE ROSS*

Seared Inari, Pumpnickel Rye, Kimchi,
Twenty Island Dressing, Swiss Cheese 16

MONGOLIAN GLAZED TOFU

Steamed Bread, Cucumber, Black Garlic, Scallion 16

BRASSICAS MANCHURIAN*

Fried & Pickled Broccoli & Cauliflower, Caramelized Tomato Glaze, Radish 17

CAKE

9

CRÈME BRÛLÉE

9

@SECRETKITCHENMENU

Check out this account on Instagram
for specials from the kitchen

*Vegan also available.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menu items; however, our kitchen is not gluten-free.