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CHEESE & POOF*

Fire Roasted Pimento Spread, Pork Rinds, Barrel Aged Hot Sauce 11

BREAD AND SPREAD*

Fresh from our ovens 8

SB HOUSE SALAD*

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

"FRENCH ONION" SOUP*

Raclette, Alliums, Rye 13

SMOKED WINGS*

Alabama White Sauce, Blistered Shishito, Potatoes a la Huancaína 15

LAMB WONTONS

Tianjin Chili Oil, Sweet Soy, Crushed Garlic 15

CHEESY BRISKET CRUNCH*

Oak Smoked Brisket, Bengali Fry Bread, Crispy Tortilla,
Pepper Jack Queso, Salsa Guasacaca 17

MWS BURGER*

Two Mostly Beef Patties, Special Sauce, Iceberg, Cheese, Pickles, Onions,
Martin's Roll, SB Fries 16

PASTRAMI RACHEL

Montreal Smoked Meat, Pumpernickel Rye, Kimchi,
Twenty Island Dressing, Swiss Cheese 17

CRISPY RIBS*

Fried and Pickled Broccoli, Commander Tso's Sauce, Radish 18

MONGOLIAN GLAZED SHORT RIB*

Bao Knots, Cucumber, Black Garlic 28

WHOLE CHICKEN SERVICE*

Tandoori Roasted Breast, Chai Brined Fried Legs & Thighs,
Murgir Jhol, Cauliflower & Egg Masala, Caramelized Onion Naan 49

CAKE

9

CRÈME BRÛLÉE*

9

@SECRETKITCHENMENU

Check out this account on Instagram
for specials from the kitchen

*This item can be made gluten-free upon request.

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.