



SEASONAL SMALL PLATES

Seared Scallops

Trio of Brown Butter Seared Scallops/Horseradish Apple Butter/Pomegranate Gastrique \$13.9

Cracked Pepper, Ancho & Orange Grilled Shrimp Kabob

Marinated Shrimp/Cider Braised Collards/Applewood Smoked Bacon Marmalade \$14.9

Blistered Ahi Tuna

Sesame Seed Crusted & Flash Seared *Rare* Ahi Tuna
Wasabi/Pickled Ginger/Tamari \$13.9

Loaded Smashed Potatoes

Crispy Smashed Baby Potatoes/Applewood Smoked Bacon/Fresh Tomato/Scallions/Queso \$11.9

Pickle Fries

Cornmeal Battered Pickle Strips/House Made Ranch \$8.9

SIGNATURE APPETIZERS

2nd St's "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$9.9

2nd St's Famous O-Rings

Hand Breaded to Order

Served with our Signature Ranch with Sriracha Sauce \$7.9

2nd St's Basket O' Chips

Fresh Fried Kettle Chips/House Made Pimento Cheese \$6.9

Cast Iron Cornbread

Sweet Southern Style Cornbread/Honey Butter \$5.9

Crispy Brussel Sprouts

Flash Fried Brussel Sprouts/Truffle Herb Salt
Balsamic Glaze \$7.9

Add Applewood Smoked Bacon for an additional \$2

GRILLED PIZZAS

SEASONAL

Greek Meatball Pizza

Sliced House Made Beef Meatballs/Spinach/Roasted Tomatoes
Feta/Zesty Olive Tapenade/Alfredo/Jack Cheese/Tzatziki \$11.9

Mushroom & Four Cheese Pizza

Shitake, Cremini & Oyster Mushrooms/Truffle Ricotta/Spinach
Jack, Fresh Mozzarella & Parmesan Cheese \$9.9

SIGNATURE

Chicken Bacon Ranch Pizza

Grilled Chicken Breast/Ranch/Applewood Smoked Bacon
Spinach/Jack Cheese \$10.9

Roasted Garlic & Goat Cheese Pizza

Roasted Garlic/Balsamic Glazed Onions/Tomatoes/Spinach
Monterey Jack & Goat Cheeses/Balsamic Glaze \$9.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$6.9 / \$8.9 • Crock of French Onion \$6.9

Soup Du Jour \$5.9 / \$7.9 • Split Pea & Ham \$5.9 / \$7.9

Add the following to any salad

*Grilled Salmon \$7.9 - *Bistro Steak \$13.9 - Catch du Jour \$Market Price - Shrimp Kabob \$11.9 - Crab Cake \$Market Price
Grilled Chicken Breast \$4.9 - Thai Poppin Shrimp \$5.9 - Tandoori Chicken Skewers \$7.9

SEASONAL

Roasted Beet Salad

Roasted Ruby Beets/Mixed Greens/Candied Pecans
Crispy Onions/Tangy Lemon Vinaigrette/Herbed Goat Cheese "Crouton" \$9.9

Mediterranean Salad

Garbanzo Beans/Cucumber/Zesty Olive Tapenade/Tomato
Feta Cheese/Mixed Greens/Lemon Vinaigrette \$9.9

Pear Walnut Salad

Fresh Pears/Glazed Walnuts/Bibb Lettuce/Gorgonzola Cheese
Applewood Smoked Bacon/EVOO/Balsamic Glaze \$10.9

Thai Peanut Salad

Toasted Cashews/Sugar Snap Peas
Juliened Broccoli, Carrots, & Brussel Sprouts
Red Cabbage/Mixed Greens/Thai Peanut Vinaigrette \$9.9

Fresh Field Green Salad

Toasted Pepitas/Pomegranate Seeds/Shredded Vegetables/Mixed Greens \$4.9

SIGNATURE

Portofino Salad

Tomato/Cucumber/Blue Cheese/Dried Cranberry/Sweet Peppers
Field Greens/Candied Pecans/Sweet Vidalia Onion Vinaigrette 9.9

Grilled Romaine Salad

Romaine Heart/Creamy Caesar Dressing/Croutons
Parmesan Cheese/Tomato/Balsamic Glaze \$7.9

Wedge Salad

Crisp Iceberg Lettuce Wedge/Tomato/Bacon/Gorgonzola Crumbles
Blue Cheese Dressing \$7.9

Lettuce Wraps

Teriyaki Grilled Chicken/Sugar Snap Peas/Seaweed Salad
Cucumber Salad/Asian Vegetable Slaw/Hydroponic Bibb Lettuce
Sweet Thai Chili & Mandarin Ginger Dipping Sauces \$11.9

ENTREES

Add 2nd St.'s Fresh Field Green Salad, Cup of Soup or a Crock of French Onion Soup for only \$3.9

SEASONAL

Catch du Jour

Chef's daily creation using the freshest seafood \$Market Price

Lamb Shank

Slow Braised Bone-In Lamb/Yukon Gold Mashed Potatoes
Cider Braised Collards/Enriched Braising Liquids/Crispy Onions \$31.9

Thai Skirt Steak

Lemongrass & Ginger Marinated Skirt Steak
Bamboo & Chinese Black Rice/Asian Vegetable Medley
Coconut Green Thai Curry \$28.9

Tandoori Chicken Skewers

Yogurt & Spice Marinated Chicken/Bamboo & Chinese Black Rice
Vegetable du Jour/Green Thai Curry \$17.9

* Citrus Grilled Salmon

Citrus Zest, EVOO & House Herb Blend Rubbed Atlantic Salmon Filet
Vegetable du Jour/Quinoa & Roasted Corn Pilaf
Zesty Olive Tapenade/Lemon-Dill Butter Sauce \$17.9

Chicken Cobbler

Grilled Chicken Breast/Winter Vegetables/Hearty Chicken Velouté
Buttermilk Biscuit Crust \$16.9

Thai Noodle Bowl

Vegan Spaghetti/Edamame/Shredded Vegetables
Sugar Snaps/Thai Coconut Curry \$15.9

For Vegetarian/Vegan Option, Substitute Pho Broth

Smithfield Shepherd's Pie

2nd St Tavern Ale Braised Pork/Winter Vegetables
Mashed Potato Crust \$16.9

2nd St's Spaghetti & Meatball

Grilled, House Made Beef Meatball/Spaghetti
Rustic Tomato Sauce/Parmesan Cheese/Garlic Bread \$16.9

Add an Additional Side for \$3.9

French Fries / House Fried Chips / Grit Cakes / Quinoa & Roasted Corn Pilaf / Apple Cider Vegetable Slaw / Potato Salad
Cider Braised Collards / Fruit Salad / Mashed Potato / Garlic Bread / Vegetable du Jour / Bamboo & Chinese Black Rice / Asian Vegetable Medley

Or

Loaded Smashed Potatoes \$6.9 Onion Rings \$4.5

BURGERS

All Burgers are served on a *Toasted Brioche Roll with Lettuce, Tomato, and Red Onion*, with your choice of Side. Substitute Onion Rings for \$3.5, Add Applewood Smoked Bacon \$2

*2nd Street Burger

Cheddar/Swiss/Provolone/Caramelized Onions/
Sautéed Mushrooms/Applewood Smoked Bacon \$14.9

*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$13.9

Salmon Burger

House Made Fresh Salmon Cake/Applewood Smoked Bacon/Kosher Dill
Pickles/Bistro Sauce \$12.9

Veggie Burger

Panko Fried Vegetable Risotto Patty/Bistro Sauce \$10.9

*Bacon & Blue Cheese Lover's Burger

2nd St's Fresh Beef Patty Stuffed AND Topped
with Applewood Smoked Bacon and Gorgonzola Cheese \$15.9

*Smokehouse Burger

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions
Smoked Gouda Cheese \$12.9

*Main Street Burger

Choice of Cheese \$11.9

*Lettuce Burger

Substitute Lettuce for the bun on any burger

Turkey Burger

Any of our burgers can be made with Ground All White Meat Turkey Patty

One check per table. Separate totals available on request

*Items may be cooked to order

12/5/18