

SEASONAL APPETIZERS

- Crab Norfolk

Shellfish/Dairy

Jumbo Lump Chesapeake Blue Crab/Old Bay/Roasted Lemon/Butter
- *Blistered Ahi Tuna

Gluten/Fish/Soy/Onion/Sesame/Shellfish

Ahi Tuna, Sesame Seed Crusted & Flash Seared Rare
Seaweed Salad/Wasabi/Pickled Ginger/Tamari
- Lemongrass Mussels

Shellfish/Gluten/Onion/Garlic

Black Mussels/Lemongrass, Ginger & Scallion Broth/Garlic Bread
- Petite Charcuterie

Gluten/Onion/Garlic/Dairy/Egg/Soy/Nuts

Salami/Olives/Peppadew Peppers/Aged Cheddar/Pimento Cheese/Marinated Artichokes
Candied Pecans/Fresh Berries/Crackers
- Duck Rangoons

Gluten/Soy/Onion/Garlic/Dairy/Egg/Shellfish

Duck Bacon, Cream Cheese & Corn inside a Crispy Wonton
Sweet Chili Sauce

SIGNATURE APPETIZERS

- 2nd St’s “Thai Poppin” Shrimp

Gluten/Shellfish/Dairy/Egg/Soy/Garlic/Onion

Panko Fried Shrimp/Zesty Thai Chili Glaze
- 2nd St’s Famous O-Rings

Gluten/Onion/Dairy/Egg/Garlic/Soy/Shellfish

Hand Breaded to Order/Ranch with Sriracha Sauce
- 2nd St’s Basket O’ Chips

Dairy/Garlic/Onion/Soy/Egg/Shellfish/Gluten

Fresh Fried Kettle Chips/House Made Pimento Cheese
- Grilled Veggie Flatbread

Gluten/Sesame/Dairy/Soy

Grilled Flatbread/Beet Hummus/Tomato/Olives/Mixed Greens
Feta Cheese/Pistou. Served Cold.
- Fried Green Tomatoes

Gluten/Soy/Egg/Dairy/Onion/Garlic

Pimento Cheese/Applewood Smoked Bacon/Ranch

GRILLED FLATBREAD PIZZAS

- Cauliflower Crust- Egg/Dairy

Pig & Fig

Gluten/Dairy/Onion/Garlic/Soy

Applewood Smoked Bacon/Fig Preserves/Arugula/Crispy Onions
Gorgonzola & Parmesan Cheeses/Balsamic Glaze

Mediterranean

Gluten/Dairy/Onion/Soy/Garlic

Salami/Marinated Artichokes/Kalamata Olives/Tomato Sauce
Jack & Parmesan Cheeses/Balsamic Glaze
- Peppadew Pepper & Goat Cheese

Gluten/Dairy/Soy

Peppadew Peppers/Goat & Jack Cheeses/Arugula/Tomato Sauce/Balsamic Drizzle
- Mango Chicken BBQ

Gluten/Dairy/Garlic/Onion/Soy

Pulled Chicken/Red Onion/Jalapeño/BBQ Sauce/Jack Cheese

SALADS & HOUSE MADE SOUPS

- Crab & Corn Chowder

Shellfish/Dairy/Onion/Soy
- Crock of French Onion

Gluten/Onion/Soy/Dairy/Egg/Nut/Peanut
- Creamy Tomato Bisque

Dairy/Garlic/Onion

with Shaved Parmesan & Pistou Drizzle
- Curried Chicken Salad

Gluten/Dairy/Onion/Garlic/Egg/Soy

Curry Roasted Chicken Breast/Celery/Scallion/Crème Fraîche
Served with Grilled Flatbread/Cucumber/Grape Tomatoes/Cashews
- Fresh Baked Individual Quiche

Allergen per individual items

Chef’s Daily Quiche with Cup of Soup or Fresh Field Green Side Salad
- Fresh Field Green Side Salad

Craisins: Gluten/Soy/Dairy/Peanut/Treenut

Mixed Greens/Carrot/Cucumber/Sunflower Seeds/Craisins/Choice of Dressing
- Crunchy Mandarin Salad

Nuts/Gluten/Garlic/Soy/Sesame/Dairy/Shellfish

Mandarin Oranges/Shredded Veggies/Sugar Snap Peas/Crunchy Ramen Noodles
Sunflower Seeds/Mixed Greens/Mandarin Ginger Vinaigrette
- Watermelon & Feta Salad

Dairy/Soy/Garlic

Seedless Watermelon/Feta Cheese/Cucumbers/Kalamata Olives
Mixed Greens/Pistou/White Balsamic Vinaigrette
- Lettuce Wraps

Gluten/Soy/Garlic/Onion/Sesame

Teriyaki Grilled Boneless Chicken/Sugar Snap Peas/Soy-Sesame Noodles/Pickled Cucumber
Asian Veggie Slaw/Bibb Lettuce/Sweet Chili & Mandarin Ginger Dipping Sauces
- Berry & Goat Cheese Salad

Dairy/Soy/Onion

Fresh Berries/Goat Cheese/Sunflower Seeds/Cucumbers/Mixed Greens
Balsamic Vinaigrette
- 2nd St's Chopped Salad

Gluten/Dairy/Onion/Soy/Egg

Crisp Romaine/Applewood Smoked Bacon/Gorgonzola Cheese/Diced Tomato
Hard Boiled Eggs/Crispy Onions/White Balsamic Vinaigrette
- Portofino Salad

Nut/Egg/Dairy/Onion/Soy/Gluten/Peanut

Craisins: Gluten/Soy/Dairy/Peanut/Treenut

Tomato/Cucumber/Blue Cheese Crumbles/Craisins
Sweet Peppers/Candied Pecans/Mixed Greens
Sweet Vidalia Onion Vinaigrette
- Grilled Romaine Salad

Gluten/Egg/Dairy/Garlic/Soy/Fish/Onion/Nut/Peanut

Grilled Romaine Lettuce/Creamy Caesar Dressing/Croutons
Parmesan Cheese/Tomato/Balsamic Drizzle

Soup & Salad Combo

Gluten/Egg/Dairy/Soy/TBA
Choice of Soup with 2nd St's Fresh Field Green Side Salad

Add the following to any salad

- Fish/Onion/Garlic

*Grilled Salmon -
- Onion/Garlic

*Bistro Steak -
- Shellfish/Gluten/Onion/Garlic/Egg/Soy

Crab Pile -
- Soy/Garlic

Marinated Grilled Tofu
- Shellfish/Gluten/Onion/Garlic/Egg/Dairy/Soy

Thai Poppin Shrimp -
- Gluten/Garlic/Onion/Soy/Shellfish (fried tenderloins only)

Chicken Tenderloin (Grilled, Fried or Blackened)

Sides

- French Fries -

Gluten/Soy/Shellfish
- House Fried Chips -

Garlic/Onion/Soy/Gluten/Shellfish
- Mashed Potatoes -

Dairy
- Mango Scallion Brown Rice -

Onion/Soy
- Smoked Gouda Grit Cakes -
- Gluten/Dairy/Egg/Onion/Soy/Shellfish
- Garlic Bread -

Gluten/Dairy/Garlic/Soy/Egg/Nut
- Chilled Tabbouleh Salad -

Gluten/Onion
- Dilly Cucumbers -

Onion
- Veggie Slaw -

Egg/Soy/Onion/Garlic
- Mandarin Oranges
- Chilled Soy Sesame Noodles -

Gluten/Soy

Premium Sides

- Onion Rings -

Gluten/Dairy/Egg/Onion/Soy/Shellfish
- Fresh Field Green Side Salad

(See salads)
- Garlic Butter Grilled Asparagus -

Garlic/Soy/Dairy
- Fresh Berries
- Au Gratin Potatoes -

Gluten/Dairy/Onion/Garlic

ENTREES

Crab Piles

Shellfish/Gluten/Soy/Egg/Dairy/Onion/Garlic/Fish

Duo of Super Lump Blue Crab Piles/Smoked Gouda Grit Cake
Vegetable du Jour/Remoulade

Virginia Jambalaya

Gluten/Shellfish/Onion/Garlic/Soy

Cajun Spiced Shrimp, Spicy Andouille Sausage & Pulled Chicken
Peppers/Scallion/Tomatoes/Mango Scallion Rice/Saffron Tomato Cream
Baked in a Cast Iron Skillet

*Mediterranean Salmon

Fish/Gluten/Garlic/Onion

Grilled Salmon/Chilled Tabbouleh Salad/Dilly Cucumbers/Vegetable du Jour
Peppadew-Artichoke Relish

*Poke Bowl

Fish/Gluten/Onion/Garlic/Soy/Sesame

Teriyaki-Chili Glazed Ahi Tuna, Seared Rare/Cucumber
Pickled Ginger/Snap Peas/Seaweed Salad
Asian Veggie Slaw/Mango Scallion Rice/Toasted Sesame Seeds

*Chipotle Honey Pork Ribeye

Garlic/Onion/Soy/Garlic

Chipotle Honey Glazed Grilled Pork Ribeye/Vegetable du Jour
Mango Scallion Brown Rice/Mango Salsa

Grilled Veggie Entree

Gluten/Dairy/Onion/Garlic/Soy

Marinated Grilled Tofu/Garlic Butter Grilled Asparagus/Charred Tomato
Marinated Artichokes/Dilly Cucumbers/Chilled Tabbouleh Salad

BURGERS

*Bacon & Blue Cheese Lover’s Burger

Gluten/Egg/Dairy/Soy/Onion/Nut/Peanut

Stuffed AND Topped with Applewood Smoked Bacon and Gorgonzola Cheese

*2nd Street Burger

Gluten/Egg/Dairy/Soy/Onion/Nut/Peanut

Cheddar/Swiss/Provolone/Caramelized Onions
Sautéed Mushrooms/Applewood Smoked Bacon

*Carolina Burger

Gluten/Egg/Dairy/Soy/Garlic/Onion/Nut/Peanut

Dill Pickles/Smoked Bacon/Pimento Cheese

Salmon Burger

Fish/Gluten/Egg/Dairy/Soy/Garlic/Onion/Nut/Peanut

Salmon Cake/Applewood Smoked Bacon/Kosher Dill Pickles/Bistro Sauce

*Smokehouse Burger

Gluten/Egg/Dairy/Soy/Garlic/Onion/Nut/Peanut

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions/Smoked Gouda Cheese

*Main Street Burger

Gluten/Egg/Dairy/Soy/Onion/Nut/Peanut

Choice of American, Swiss, Cheddar, Provolone,
Smoked Gouda, Blue Cheese or Pimento Cheese

Veggie Burger

Gluten/Egg/Dairy/Soy/Onion/Garlic/Nut/Peanut/Shellfish

Garbanzo Bean Burger/Tzatziki Sauce

Looking for healthier options?

Substitute Marinated Grilled Tofu or a Turkey Patty

Soy/Garlic

Onion/Garlic/Dairy/Soy

5/27/23

A 20% gratuity will be added to all parties of 8 or more.

• Noted items are only available Tuesday - Saturday, 11:30am - 4pm.

Additional serving notations & choices may be found on the main food menu.

Please inform your server of any Allergies, Gluten Free, Dietary Restrictions or Preferences you have. In the event 2nd St is unaware of any special accomodations in advance, items already prepared or in preparation will be billable.

*Hickory Grilled NY Strip

Gluten/Soy/Garlic/Onion/Dairy/Shellfish

Certified Angus Beef NY Strip with Hickory Molasses Crust
Au Gratin Potatoes/Garlic Butter Grilled Asparagus
Demi Glace/Charred Tomato

Baby Back Ribs

Gluten/Onion/Garlic/Soy/Egg/Shellfish

Fallin’ off the Bone Baby Back Ribs/Classic Smoky BBQ Sauce
Mustard BBQ Drizzle/French Fries/Veggie Slaw

2nd St’s Shrimp & Grits

Shellfish/Gluten/Egg/Soy/Dairy/Garlic/Onion

Cajun Shrimp/Spicy Andouille Sausage/Bell Peppers
Green Onions/Tomatoes/Smoked Gouda Grit Cakes/Cajun Spiced Beer Broth

*Grilled Bistro Steak

Soy/Onion/Garlic/Dairy/Shellfish

Herb Rubbed 8 oz Bistro Steak/Mashed Potatoes
Vegetable du Jour/Mushrooms/Demi Glace

2nd St’s Bistro Pasta

Gluten/Dairy/Onion/Garlic/Soy/Egg

Sautéed Beef Tips/Scallion/Bell Pepper/Tomato/Penne Pasta
Mushroom Alfredo/Parmesan Cheese

Grilled Bison Meatloaf

Gluten/Dairy/Onion/Garlic/Soy/Fish/Shellfish

Mashed Yukon Gold Potatoes/Vegetable du Jour/Demi Glace

2nd St’s Lasagna

Gluten/Garlic/Onion/Soy/Dairy/Egg/Nut

Italian Sausage/Ground Beef/Roasted Garlic
Cheese Medley/Fresh Pasta/Rustic Tomato Sauce/Garlic Bread

WRAPS & SANDWICHES

Sweet & Spicy Chicken Sandwich

Gluten/Dairy/Onion/Garlic/Soy/Egg/Shellfish/Nut/Peanut

Fried Jumbo Tenderloins/Chipotle Honey/Jalapeños
Aged Cheddar Cheese/Toasted Brioche Roll

Crab Cake Sandwich

Gluten/Dairy/Onion/Garlic/Soy/Egg/Shellfish/Fish/Nut/Peanut

Panko Fried Jumbo Lump Crab Cake/House Made Remoulade Lettuce/Tomato
Red Onion/Toasted Brioche

*Prime Rib French Dip

Gluten/Egg/Dairy/Onion/Soy

Shaved Prime Rib/Provolone Cheese/Horseradish Aioli
Arugula/Toasted French Loaf/Onion Jus

● Classic BLT

Gluten/Dairy/Garlic/Soy/Egg

Applewood Smoked Bacon/Fresh Tomato/Lettuce
Pistou Aioli/Toasted Potato Bread

●Curried Cranberry Chicken Salad Wrap

Gluten/Garlic/Onion/Soy/Egg/Nuts

Dried Cranberries: Gluten/Soy/Dairy/Peanut/Treenut
Curried Chicken/Dried Cranberries/Cashews
Tomato/Cucumber/Spring Mix/Flour Tortilla

● 2nd St’s Reuben

Gluten/Dairy/Onion/Garlic/Soy/Egg

Corned Beef Brisket/Sauerkraut/Swiss Cheese/1000 Island/Toasted Marble Rye

●Caprese Grilled Cheese

Gluten/Dairy/Garlic/Egg/Soy

Provolone Cheese/Fresh Sliced Tomatoes/Arugula/Pistou Aioli
Garlic Toasted Potato Bread

● 2nd St's Veggie Sandwich

Gluten/Garlic/Soy/Sesame

Beet Hummus/Tzatziki/Cucumber/Peppers/Tomato/Kalamata Olives
Mixed Greens/Thick Cut Wheatberry Bread

● Thai Poppin’ Shrimp Wrap

Shellfish/Gluten/Egg/Dairy/Onion/Garlic/Soy

2nd St’s Thai Poppin’ Shrimp/Cucumbers
Lettuce/Cabbage/Tomato/Flour Tortilla

● Classic 2nd St Chicken Wrap

Gluten/Egg/Dairy/Garlic/Onion/Soy/Shellfish

Crispy Chicken Tenderloin/Bacon/Tomato/Shredded Lettuce
American Cheese/Bistro Sauce/Flour Tortilla

Available on Sundays

11:30 am to 3 pm

***Chesapeake Benedict**

Shellfish/Egg/Dairy/Gluten/Onion/Garlic/Soy

Griddled Blue Crab Cake/Smoked Gouda Grit Cake/Spinach & Roasted Red Peppers

Tabasco-Old Bay Hollandaise/Poached Egg \$Market Price

***Homestyle Breakfast**

Egg/Dairy/Gluten/Onion/Garlic/Soy

2 Eggs Any Style/Applewood Smoked Bacon/Southern Style Sausage Patty

Creamy Stone Ground Cheese Grits/Fresh Baked Buttermilk Biscuit/Preserves \$16.9

***Biscuit & Gravy**

Gluten/Egg/Dairy/Soy

Buttermilk Biscuit & Sausage Patty smothered in Southern Style Sausage Gravy

Topped with 2 Over Easy Eggs \$12.9

Waffles & Berries

Gluten/Dairy/Egg/Soy

Duo of Crispy Sweet Waffles/Fresh Berries/Whipped Cream/Pancake Syrup \$12.9

Chicken & Waffles

Gluten/Soy/Dairy/Egg/Soy/Garlic

Pair of Crispy Sweet Waffles with House-Made Chicken Tenders

Served with sides of Chipotle Honey & Pancake Syrup \$16.9

Greek Yogurt Trifle

Gluten/Dairy

Granola/Assorted Berries/Greek Yogurt \$10.9

ADD A SIDE TO ANY BRUNCH ENTRÉE \$4.9

Creamy Cheese Grits \$3.9

Dairy

Applewood Smoked Bacon \$3.9

Breakfast Sausage \$3.9

Fried Gouda Grit Cakes \$3.9

Gluten/Egg/Dairy/Soy

Sausage Gravy \$3.9

Dairy/Gluten

*2 Eggs Any Style \$3.9

Egg

Biscuit & Gravy \$6.9

Dairy/Gluten

Single Waffle & Berries \$5.9

Dairy/Gluten

Fresh Baked Biscuit \$3.9

Dairy/Gluten

5/27/23

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*Refers to the raw/under cooked food disclaimer, located in our lobby. Please inform your server of any Allergies, Gluten Free, Dietary Restrictions or Preferences you have. In the event 2nd St is unaware of any special accommodations in advance, items already prepared or in preparation will be billable.

BRUNCH COCKTAILS

Jumbo Mimosas

Classic Mimosa

Fresh Squeezed Orange Juice & Sparkling Brut
Regular \$5 Jumbo \$7.5

Strawberry Orange Mimosa \$7.5

Fresh Squeezed OJ, Strawberry Puree & Sparkling Brut

French Connection Mimosa \$7.5

Chambord Liqueur, Pineapple Juice & Sparkling Brut

Mixed Berry Mimosa \$8.5

99 Berries, House Made Mixed Berry Simple & Brut

Watermelon Mimosa \$8.5

House Made Watermelon Juice & Sparkling Brut

The “Man-Mosa” \$8.5

Fresh Squeezed OJ, Svedka Vodka, & Sparkling Brut

Classic Bellini \$7.5

*The original recipe created in Harry's Bar,
Venice - in the 1930's...
Smashed Peaches and Sparkling Brut*

Signature Bloody Mary's

2nd Street Classic Bloody Mary \$7.5

*2nd Street's Classic Bloody Mary with our
over-the-top Garnish!*

Spicy Peppar Bloody Mary \$9

*Absolut Peppar, Sriracha &
a dash of Red Pepper Flakes!*

Bloody Maria \$7.5

*Sauza Tequila and 2nd St's Classic
Bloody Mary Mix*

Cucumber Bloody Mary \$9

*2nd St's Bloody Mary recipe with
Effen Cucumber vodka with our
over the top garnish!*

Bloody by the Bay \$12

*Svedka Vodka with our over-the-top garnish,
fresh Crab and an Old Bay rim!*

Bacon Bloody Mary \$9

*2nd St's Bloody Mary recipe with the world's premier bacon
infused Vodka (Bakon) and our over-the-top garnish!*

GLUTEN FREE BRUNCH

*Homestyle Breakfast

Egg/Dairy/Gluten/Onion/Garlic/Soy

*2 Eggs Any Style/Applewood Smoked Bacon/Breakfast Sausage
Creamy Stone Ground Cheese Grits/Gluten-Free Toast/Preserves \$19.4*

GLUTEN FREE SIDES

*Creamy Cheese Grits \$4.9 Applewood Smoked Bacon \$4.9
2 Eggs Any Style \$3.9 Breakfast Sausage \$4.9

Kids' Allergy Menu

This menu lists many common allergens. If you have an allergy that is not listed, please inform your server.

Items in **blue** are considered cross-contaminated due to production, whether in-house or in a separate facility.

12 & UNDER

All meals come with choice of one side. Substitute a Premium Side for \$3.
\$8.9

CHEESEBURGER **Gluten/Soy/Onion/Egg/Dairy/Nut/Peanut**

CHEESE PIZZA **Gluten/Soy/Dairy/Garlic/Onion**

CHICKEN TENDERLOINS

Grilled **Garlic/Onion** or Fried **Gluten/Garlic/Onion/Soy/Shellfish**

GRILLED CHEESE SANDWICH **Gluten/Egg/Soy**

PENNE PASTA

with Choice of Butter **Dairy**
OR Rustic Tomato Sauce **Garlic/Onion/Soy**

\$15.9

*KIDS' STEAK **Garlic/Onion**

Sides \$4.9

French Fries - **Gluten/Soy/Shellfish**

House Fried Chips - **Garlic/Onion/Soy/Gluten/Shellfish**

Mashed Potatoes - **Dairy**

Mango Scallion Brown Rice - **Onion/Soy**

Smoked Gouda Grit Cakes -

Gluten/Dairy/Egg/Onion/Soy/Shellfish

Garlic Bread - **Gluten/Dairy/Garlic/Soy/Egg/Nut**

Chilled Tabbouleh Salad- **Gluten/Onion**

Dilly Pickled Cucumbers - **Onion**

Veggie Slaw - **Egg/Soy/Onion/Garlic**

Mandarin Oranges

Chilled Soy Sesame Noodles -

Gluten/Soy

Premium Sides \$7.9

Onion Rings -

Gluten/Dairy/Egg/Onion/Soy/Shellfish

Fresh Field Green Side Salad (*See salads*)

Garlic Butter Grilled Asparagus - **Garlic/Soy/Dairy**

Fresh Berries

Au Gratin Potatoes - **Dairy/Gluten/Onion/Garlic**

Please make us aware of any specific dietary needs and we will do our best to accommodate you.

Bottomless Beverages

Pepsi, Starry, Dr. Pepper, Sweet Tea
Pink Lemonade and Gatorade.

Additional Beverages

Milk and Juices also available (extra charge for refills).

IBC Root Beer (bottle) \$2.9 each

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Please see Gluten Free Kids' Menu for Gluten Free options.

*Items may be cooked to order or served rare or undercooked.

5/27/23