

Please inform your server of any and ALL allergens before ordering so we may do our best to accommodate your needs. While we work hard to accommodate as many allergens as possible, some dishes may not be adjustable.

Allergens in **red** are in the dish; allergens in **blue** are cross-contaminants.

SEASONAL APPETIZERS



Crab Norfolk

Shellfish/Dairy

Jumbo Lump Blue Crab/Old Bay/Butter/Roasted Lemon

*Blistered Ahi Tuna

Gluten/Fish/Soy/Sesame

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

White Wine Steamed Mussels

Shellfish/Gluten/Onion/Garlic/Dairy/Soy

Black Mussels/White Wine/Tomato, Fresh Basil & Garlic Butter Broth/Garlic Bread

Burrata Bruschetta

Gluten/Dairy/Garlic/Soy/Egg/Soy/Treenut

Fresh Burrata Mozzarella/Garlic Bread/Heirloom Grape Tomatoes/Pistou/Balsamic Glaze

Pork Belly Bites

Gluten/Soy/Sesame/Onion/Garlic/Shellfish

Flash Fried Pork Belly/Gochujang Glaze/Scallions/Toasted Sesame Seeds

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

Fried Green Tomatoes

Gluten/Dairy/Soy/Egg/Onion/Shellfish

Panko Fried Green Tomatoes/Pimento Cheese/Applewood Smoked Bacon/Ranch

Fried Duck Rangoons

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

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

GRILLED FLATBREAD PIZZAS

Cauliflower Crust- **Egg/Dairy**

Pig & Fig

Gluten/Dairy/Onion/Soy

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

Veggie Pizza

Gluten/Dairy/Onion/Garlic/Soy

Grilled Zucchini/Roasted Peppers/Caramelized Onion/Arugula
Sun Dried Tomato-Basil Spread/Goat & Parmesan Cheeses

Chicken Bacon Ranch

Gluten/Dairy/Onion/Garlic/Egg/Soy

Hand Pulled Chicken/Applewood Smoked Bacon/Arugula
2nd St's Signature Ranch/Jack & Parmesan Cheeses

Margherita

Gluten/Dairy/Garlic/Soy

Tomato Sauce/Fresh Mozzarella/Pistou/Balsamic Glaze & Artisan Salt

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder

Shellfish/Dairy/Onion

Crock of French Onion

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

Creamy Tomato Bisque

with Pistou & Parmesan

Garlic/Onion/Dairy/Soy

Fresh Baked Individual Quiche

Gluten/Egg/Dairy. Must also check daily ingredients.

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

Curried Chicken Salad

Gluten/Dairy/Onion/Garlic/Egg/Soy/Treenuts

Creamy Curry Roasted Chicken Breast/Celery/Scallion

Served with Grilled Flatbread/Cucumber/Grape Tomatoes/Cashews

Soup & Salad Combo

See individual items.

Choice of soup with 2nd St's Fresh Field Green Side Salad

Quinoa Veggie Bowl

Onion/Soy/Garlic/Treenut

Mango Lime Quinoa/Cucumbers/Heirloom Tomatoes/Radish/Cashews

Grilled Zucchini/Power Veggie Blend/Local Hydroponic Greens/Vidalia Onion Vinaigrette

Berry & Goat Cheese Salad

Soy/Egg/Onion/Garlic/Dairy

Fresh Berries/Goat Cheese/Local Hydroponic Greens/Cucumber/Sunflower Seeds/Apple Cider

Vinaigrette/Sunflower Seeds/Apple Cider Vinaigrette

Seafood Salad

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

Shrimp, Imitation Crab Meat, Peppers & Scallions in Lemon Dressing w/Mixed Greens

Cucumber/Heirloom Tomatoes/Grilled Flatbread

Asian Chicken Lettuce Wraps

Gluten/Soy/Garlic/Sesame/Onion/Shellfish

Updated version of a 2nd St Classic! Pulled Chicken Breast mixed with Cucumber/Radish

Wonton Crisps/Mandarin Oranges/Scallion/Peppers/Gochujang-Sweet Chili Sauce.

Served with Leaf Lettuce

Fresh Field Green Side Salad

Craisins: **Gluten/Soy/Dairy/Peanut/Treenut**

Mixed Greens/Carrot/Cucumber/Sunflower Seeds/Craisins/Choice of Dressing

2nd St's Chopped Salad

Gluten/Dairy/Onion/Soy/Egg/Garlic

Crisp Romaine/Applewood Smoked Bacon/Gorgonzola Cheese/Diced Tomato

Hard Boiled Eggs/Crispy Onions/White Balsamic Vinaigrette

Portofino Salad

Tree 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

Add the following to any salad

*Grilled Salmon - *Bistro Steak - Crab Pile - Marinated Grilled Tofu

Fish/Onion/Garlic

Onion/Garlic

Shellfish/Gluten/Onion/Garlic/Egg/Soy

Soy/Garlic

Thai Poppin Shrimp - Chicken Tenderloin (Grilled, Fried or Blackened)

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

Grilled: Onion, Garlic Fried: Gluten, Soy, Onion, Garlic, Shellfish

Blackened: Gluten, Garlic, Onion

Sides

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

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

Mashed Potatoes - **Dairy**

Long Grain & Wild Rice - **Onion/Soy/Garlic**

Smoked Gouda Grit Cakes -

Gluten/Dairy/Egg/Onion/Soy/Shellfish

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

Dilly Cucumbers - **Onion**

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

Mandarin Oranges - **none**

Baked Beans - **Onion**

Premium Sides

Onion Rings - **Gluten/Dairy/Egg/Onion/Soy/Shellfish**

Fresh Field Green Side Salad (*See salads*)

Pistou-Goat Cheese Mashed Potatoes- **Dairy/Soy/Garlic**

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

Couscous Orange Salad - **Gluten/Sesame/Soy**

Mango Lime Quinoa - **none**

Fresh Mixed Berries - **none**

ENTREES



Crab Piles

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

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

Virginia Jambalaya

Gluten/Shellfish/Dairy/Onion/Garlic/Soy

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

*Lemon & Parsley Grilled Salmon

Fish/Gluten/Garlic/Onion/Soy/Sesame

Lemon & Parsley Grilled Salmon/Vegetable du Jour/Dilly Cucumbers
Chilled Israeli Couscous, Golden Raisin & Orange Salad

*Poke Bowl

Fish/Gluten/Onion/Garlic/Soy/Sesame

Gochujang-Thai Chili Glazed Ahi Tuna, Seared Rare/Cucumber
Pickled Ginger/Seaweed Salad/Asian Veggie Slaw
Long Grain & Wild Rice/Toasted Sesame Seeds

*Pork-N-Beans

Garlic/Onion/Soy

Grilled Pork Ribeye/Bacon, Charred Onion & Brown Sugar Beans
Vegetable du Jour/Onion Rosemary Chutney

Vegetarian Platter

Onion/Garlic/Soy/Dairy

Marinated Grilled Tofu/Long Grain & Wild Rice Pilaf/ Garlic Butter Grilled Asparagus
Charred Tomato/Dilly Cucumbers/Onion Rosemary Chutney

Chili Lemongrass Chicken

Sesame/Garlic/Dairy/Onion/Soy

Spicy Chili & Lemongrass Chicken Tenderloins/Vegetable du Jour
Long Grain & Wild Rice Pilaf/Chilled Dilly Cucumbers/Coconut Curry

*Hickory Grilled NY Strip

Gluten/Soy/Garlic/Onion/Dairy

Certified Angus Beef NY Strip with Hickory Molasses Crust
Pistou-Goat Cheese Mashed Potatoes/Garlic Butter Grilled Asparagus
Topped with Garlic Butter & Demi Glace

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/Gluten

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

2nd St's Bistro Pasta

Gluten/Dairy/Onion/Garlic/Soy

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

Grilled Bison Meatloaf

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

Ground Bison, Beef & Pork Meatloaf/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

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

BURGERS

*Bacon & Blue Cheese Lover's Burger

Gluten/Egg/Dairy/Soy/Onion/Treenut/Peanut

Stuffed AND Topped with Applewood Smoked Bacon and Gorgonzola Cheese

*2nd Street Burger

Gluten/Egg/Dairy/Soy/Onion/Treenut/Peanut

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

*Carolina Burger

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

Dill Pickles/Smoked Bacon/Pimento Cheese

Salmon Burger

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

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

*Smokehouse Burger

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

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

*Main Street Burger

Gluten/Egg/Dairy/Soy/Onion/Treenut/Peanut

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

Veggie Burger

Gluten/Egg/Dairy/Soy/Onion/Garlic/Treenut/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

04/30/24

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

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.

Sweet & Spicy Chicken Sandwich

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

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

Crab Cake Sandwich

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

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

Seafood Salad Wrap

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

Shrimp, Imitation Crab Meat, Peppers & Scallions in Lemon Dressing
Cucumber/Tomato/Mixed Greens/Flour Tortilla

● 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/Treenut

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

● Southern Style Grilled Cheese

Gluten/Garlic/Dairy/Garlic/Soy

House Made Pimento Cheese/Fresh Tomato/Smoked Bacon
Garlic Butter Griddled Potato Bread

● Egg Salad Sandwich

Gluten/Egg/Soy

Homestyle Egg Salad/Fresh Tomato/Applewood Smoked Bacon
Toasted Potato 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



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.
\$9.9

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 **Gluten/Egg**

with Choice of Butter **Dairy**

OR Rustic Tomato Sauce **Garlic/Onion/Soy**

\$17.9

*KIDS' STEAK **Garlic/Onion**

Sides

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

House Fried Chips -

Garlic/Onion/Soy/Gluten/Shellfish

Mashed Potatoes - **Dairy**

Long Grain & Wild Rice - **Onion/Soy/Garlic**

Smoked Gouda Grit Cakes -

Gluten/Dairy/Egg/Onion/Soy/Shellfish

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

Nut

Dilly Cucumbers - **Onion**

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

Mandarin Oranges - **none**

Baked Beans - **Onion**

Premium Sides

Onion Rings - **Gluten/Dairy/Egg/Onion/Soy/Shellfish**

Fresh Field Green Side Salad (*See salads*)

Pistou-Goat Cheese Mashed Potatoes- **Dairy/Soy/Garlic**

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

Couscous Orange Salad - **Gluten/Sesame/Soy**

Mango Lime Quinoa - **none**

Fresh Mixed Berries - **none**

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.

04/30/24