



# GLUTEN FREE

While many of these items are gluten free, our kitchen is not.  
Items marked with + are not safe for those with Celiac Disease due to shared equipment.  
Items in blue are gluten free but may be cross contaminated during production in a separate facility.

## APPETIZERS & SMALL PLATES

### Crab Norfolk

Jumbo Lump Blue Crab/Old Bay/Roasted Lemon \$Market Price

### \*Blistered Ahi Tuna

Ahi Tuna, Sesame Seed Crusted & Flash Seared Rare/Wasabi/Pickled Ginger/Tamari \$17.9

### White Wine Steamed Mussels

Black Mussels/White Wine, Tomato, Fresh Basil & Garlic Butter Broth \$14.9

### + 2nd St's Basket O' Chips +

House Fried Potato Chips/House Made Pimento Cheese \$10.9

## SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$12.9 ▪ Crock of French Onion \$9.9

### Creamy Tomato Bisque \$8.9

with Pistou & Parmesan

### Curried Chicken Salad

Creamy Curry Roasted Chicken Breast/Celery/Scallion

Served with Toasted + Cauliflower Flat Bread/Cucumber/Grape Tomatoes/Cashews \$19.4

### Quinoa Veggie Bowl

Mango Lime Quinoa/Cucumbers/Heirloom Tomatoes/Radish/Cashews  
Grilled Zucchini/Local Hydroponic Greens  
Vidalia Onion Vinaigrette \$16.9

### Berry & Goat Cheese Salad

Fresh Berries/Goat Cheese/Local Hydroponic Greens  
Cucumber/Sunflower Seeds/Apple Cider Vinaigrette \$18.9

### Fresh Field Green Side Salad

Mixed Greens/Carrot/Cucumber/Sunflower Seeds/Craisins  
Choice of Dressing \$7.9

### Soup & Salad Combo

Choice of Soup with 2nd St's Fresh Field Green Side Salad \$15.9

### Seafood Salad

Shrimp, Imitation Crab Meat, Peppers & Scallion in Lemon Dressing  
Mixed Greens/Cucumber/Heirloom Tomatoes  
Toasted + Cauliflower Flat Bread \$22.4

### Portofino Salad

Tomato/Cucumber/Blue Cheese Crumbles/Craisins/Sweet Peppers  
Candied Pecans/Mixed Greens/Sweet Vidalia Onion Vinaigrette \$15.9

### 2nd St's Chopped Salad

Crisp Romaine/Applewood Smoked Bacon/Gorgonzola Cheese  
Diced Tomato/Hard Boiled Eggs/White Balsamic Vinaigrette \$17.9

### Grilled Romaine Salad

Grilled Romaine Lettuce/Creamy Caesar Dressing  
Parmesan Cheese/Tomato/Balsamic Drizzle \$12.9

## Add the following to any salad

\*Grilled Salmon \$10.9 - \*Bistro Steak \$15.9

Grilled Chicken Tenderloins \$8.9 - Marinated Grilled Tofu \$5.9

## Gluten Free Sides \$4.9

+ House Fried Chips + / Mashed Potatoes  
Long Grain & Wild Rice / Mandarin Oranges  
Veggie Slaw / Vegetable du Jour / Chilled Dilly Cucumbers  
Bacon, Onion, and Brown Sugar Baked Beans

## Premium Gluten Free Sides \$7.9

Fresh Field Green Side Salad  
Pistou-Goat Cheese Mashed Potatoes  
Garlic Butter Grilled Asparagus  
Fresh Mixed Berries  
Mango Lime Quinoa

04/16/24

A 20% gratuity will be added to all parties of 8 or more. One check per party.

\*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.

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## + GLUTEN FREE FLATBREAD PIZZAS +

Served on a Gluten Free + Cauliflower Crust +

### + Pig & Fig +

Applewood Smoked Bacon/Fig Preserves/Arugula  
 Gorgonzola & Parmesan Cheeses/Balsamic Glaze \$19.9

### + Chicken Bacon Ranch +

Hand Pulled Chicken Breast/Applewood Smoked Bacon/Arugula  
 2nd St's Signature Ranch/Jack & Parmesan Cheeses \$18.9

### + Veggie Pizza +

Grilled Zucchini/Roasted Peppers/Caramelized Onions/Arugula  
 Sun Dried Tomato-Basil Spread/Goat & Parmesan Cheeses \$18.9

### + Margherita +

Tomato Sauce/Fresh Mozzarella/Pistou  
 Balsamic Glaze & Artisan Salt \$17.9

## ENTREES

### Virginia Jambalaya

Salt & Pepper Sautéed Shrimp, Spicy Andouille Sausage & Pulled Chicken  
 Peppers/Tomato/Scallion/Long Grain & Wild Rice  
 Saffron-Tomato Cream \$27.9

### \*Lemon & Parsley Grilled Salmon

Lemon & Parsley Grilled Salmon/Vegetable du Jour  
 Dilly Cucumbers/Mashed Potatoes \$23.9

### Grilled Vegetarian Platter

Marinated Grilled Tofu/Long Grain & Wild Rice Pilaf  
 Garlic Butter Asparagus/Charred Tomato/Chilled Dilly Cucumbers  
 Onion Rosemary Chutney \$19.9

### Chili Lemongrass Chicken

Spicy Chili & Lemongrass Chicken Tenderloins  
 Vegetable du Jour/Long Grain & Wild Rice Pilaf  
 Chilled Dilly Cucumbers/Coconut Curry \$19.9

### \*Grilled NY Strip

Certified 12 oz Angus Beef NY Strip Steak  
 Pistou-Goat Cheese Mashed Potatoes/Garlic Butter Grilled Asparagus  
 Topped with Garlic Butter & Demi Glace \$Market Price

### Baby Back Ribs

Fallin' off the Bone Baby Back Ribs with Smoky BBQ Sauce  
 Mashed Potatoes/Veggie Slaw \$37.9

### \*Grilled Bistro Steak

Herb Rubbed 8 oz Bistro Steak/Mashed Potatoes  
 Vegetable du Jour/Mushrooms/Demi Glace \$29.9

### \*Pork-N-Beans

Grilled Pork Ribeye/Bacon, Charred Onion & Brown Sugar Beans  
 Vegetable du Jour/Onion Rosemary Chutney \$21.9

## BURGERS

All burgers served with Lettuce, Tomato & Red Onion on a Toasted Gluten Free Bun

For Celiac Option, Bun will not be Toasted.

Choice of one side. Substitute a Premium Side or Soup for \$3

### \*Bacon & Blue Cheese Lover's Burger

2nd St's Fresh Beef Patty Stuffed AND Topped  
 with Applewood Smoked Bacon and Gorgonzola Cheese \$22.4

### \*2nd Street Burger

Cheddar/Swiss/Provolone/Caramelized Onions  
 Sautéed Mushrooms/Applewood Smoked Bacon \$22.4

### \*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$22.4

### \*Smokehouse Burger

BBQ Sauce/Caramelized Onions/Smoked Gouda Cheese \$22.4

### \*Main Street Burger

Choice of American, Swiss, Cheddar, Provolone, Smoked Gouda,  
 Blue Cheese or Pimento Cheese \$20.4

### Looking for healthier options?

Substitute Marinated Grilled Tofu or  
 Turkey Patty for the Beef  
 or Lettuce for the Bun on any of our burgers.

### Gluten Free Sides \$4.9

+ House Fried Chips + / Mashed Potatoes  
 Long Grain & Wild Rice / Mandarin Oranges  
 Veggie Slaw / Vegetable du Jour  
 Chilled Dilly Cucumbers

Bacon, Caramelized Onion & Brown Sugar Baked Beans

### Premium Gluten Free Sides \$7.9

Fresh Field Green Side Salad  
 Pistou-Goat Cheese Mashed Potatoes  
 Garlic Butter Grilled Asparagus  
 Fresh Mixed Berries / Mango Lime Quinoa

04/16/24

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# GLUTEN FREE SANDWICH MENU

AVAILABLE TUESDAY - SATURDAY  
11:30 - 4

ALL SANDWICHES SERVED WITH CHOICE OF ONE SIDE.  
SUBSTITUTE A PREMIUM SIDE FOR \$3.

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## GLUTEN FREE SANDWICHES

### GF 2nd St's Reuben

Corned Beef Brisket/Sauerkraut  
Swiss Cheese/1,000 Island  
Toasted Gluten Free Bread \$22.4

### GF Classic BLT

Applewood Smoked Bacon/Fresh  
Tomato/Lettuce/Pistou Aioli  
Toasted Gluten Free Bread \$17.4

### GF Southern Style Grilled Cheese

House Made Pimento Cheese  
Fresh Tomato/Smoked Bacon  
Garlic Butter Toasted Gluten Free Bread \$16.4

## GF SIDES

**+ House Fried Chips +**

Mashed Potatoes / Mandarin Oranges  
Long Grain & Wild Rice / Vegetable du Jour  
Veggie Slaw / Chilled Dilly Cucumbers  
Bacon, Charred Onion & Brown Sugar  
Baked Beans

## GF PREMIUM SIDES \$7.9

Fresh Field Green Side Salad  
Pistou-Goat Cheese Mashed Potatoes  
Garlic Butter Grilled Asparagus  
Fresh Mixed Berries  
Mango Lime Quinoa

4/16/24. A 20% gratuity will be added to all parties of 8 or more.

One check per party. \*Refers to the raw/under cooked food disclaimer, located in our lobby.

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# Kids' Gluten Free Menu

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## 12 & UNDER

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

CHEESEBURGER \$12.4

GRILLED CHICKEN TENDERLOINS \$10.9

GRILLED CHEESE SANDWICH \$12.4

+ CHEESE PIZZA \$12.9

*Served on a Gluten Free + Cauliflower Crust +*

\$17.9

\*KIDS' STEAK

### GLUTEN FREE SIDE OPTIONS \$4.9

+ *House Fried Chips + / Mashed Potatoes / Long Grain & Wild Rice / Mandarin Oranges  
Veggie Slaw / Vegetable du Jour / Chilled Dilly Cucumbers*

### PREMIUM SIDE OPTIONS \$7.9

*Fresh Field Green Side Salad / Pistou-Goat Cheese Mashed Potatoes  
Garlic Butter Grilled Asparagus / Fresh Mixed Berries / Mango Lime Quinoa*

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

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

04/30/24

# GLUTEN FREE BRUNCH

## **\*Homestyle Breakfast**

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

04/16/24