

SEASONAL APPETIZERS



SIGNATURE APPETIZERS

Crab Norfolk

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

*Blistered Ahi Tuna

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

White Wine Steamed Mussels

Black Mussels/White Wine, Tomato, Fresh Basil & Garlic Butter Broth
Garlic Bread \$15.9

Burrata Bruschetta

Fresh Burrata Mozzarella/Garlic Bread/Heirloom Grape Tomatoes
Pistou/Balsamic Glaze \$14.9

Pork Belly Bites

Flash Fried Pork Belly/Gochujang Glaze/Scallions
Toasted Sesame Seeds \$16.9

2nd St's "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$14.9

2nd St's Famous O-Rings

Hand Breaded to Order/Ranch with Sriracha Sauce \$14.9

2nd St's Basket O' Chips

Fresh Fried Kettle Chips/House Made Pimento Cheese \$10.9

Fried Green Tomatoes

Panko Fried Green Tomatoes/Pimento Cheese
Applewood Smoked Bacon/Ranch \$14.9

Fried Duck Rangoons

Duck Bacon, Cream Cheese & Corn inside a Crispy Wonton
Sweet Chili Dipping Sauce \$16.9

GRILLED FLATBREAD PIZZAS

Substitute Cauliflower Crust +\$3

Pig & Fig

Applewood Smoked Bacon/Fig Preserves/Arugula/Crispy Onions
Gorgonzola & Parmesan Cheeses/Balsamic Glaze \$16.9

Chicken Bacon Ranch

Hand Pulled Chicken Breast/Applewood Smoked Bacon/Arugula
2nd St's Signature Ranch/Jack & Parmesan Cheeses \$15.9

Veggie Pizza

Grilled Zucchini/Roasted Peppers/Caramelized Onions/Arugula
Sun Dried Tomato-Basil Spread/Goat & Parmesan Cheeses \$15.9

Margherita

Tomato Sauce/Fresh Mozzarella/Pistou
Balsamic Glaze & Artisan Salt \$14.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$12.9 ▪ Crock of French Onion \$9.9 ▪ Creamy Tomato Bisque \$8.9
with Pistou & Parmesan

Fresh Baked Individual Quiche

Chef's Daily Quiche with Choice of Soup or Fresh Field Green Side Salad \$17.9

Curried Chicken Salad

Creamy Curry Roasted Chicken Breast/Celery/Scallion
Served with Grilled Flatbread/Cucumber/Grape Tomatoes/Cashews \$16.9

Soup & Salad Combo

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

Quinoa Veggie Bowl

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

Seafood Salad

Shrimp, Imitation Crab Meat, Peppers & Scallions in Lemon Dressing
Mixed Greens/Cucumber/Heirloom Tomatoes/Grilled Flatbread \$19.9

Berry & Goat Cheese Salad

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

2nd St's Chopped Salad

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

Asian Chicken Lettuce Wraps

Pulled Chicken Breast mixed with Cucumber/Radish/Wonton Crisps
Mandarin Oranges/Scallion/Peppers/Gochujang-Sweet Chili Sauce
Served with Leaf Lettuce \$14.9

Portofino Salad

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

Fresh Field Green Side Salad

Mixed Greens/Cucumber/Carrot/Craisins/Sunflower Seeds \$7.9

Grilled Romaine Salad

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

Add the following to any salad

*Grilled Salmon \$10.9 ▪ *Bistro Steak \$15.9 ▪ Crab Pile \$Market Price ▪ Thai Poppin Shrimp \$8.9
Marinated Grilled Tofu \$5.9 ▪ Chicken Tenderloins (Grilled, Fried or Blackened) \$8.9

04/30/24. 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.

In the event 2nd St is unaware of any special accommodations in advance, items already prepared or in preparation will be billable.

ENTREES

Crab Piles

Duo of Jumbo Lump Blue Crab Piles/Smoked Gouda Grit Cake
Vegetable du Jour/Remoulade \$Market Price

Virginia Jambalaya

Cajun Spiced Shrimp, Spicy Andouille Sausage & Pulled Chicken
Peppers/Scallion/Tomatoes/Long Grain & Wild Rice
Saffron Tomato Cream/Baked in a Cast Iron Skillet \$27.9

*Lemon & Parsley Grilled Salmon

Lemon & Parsley Grilled Salmon/Vegetable du Jour/Chilled Dilly Cucumbers
Chilled Israeli Couscous, Golden Raisin & Orange Salad \$23.9

*Poke Bowl

Gochujang-Thai Chili Glazed Ahi Tuna, Seared Rare
Cucumber/Pickled Ginger/Seaweed Salad/Asian Veggie Slaw
Long Grain & Wild Rice Pilaf/Toasted Sesame Seeds \$31.9

*Pork-N-Beans

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

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

BURGERS

All burgers served with Lettuce, Tomato & Red Onion on a Brioche Roll.
Choice of one side. Substitute a Premium Side or Soup for \$3

*Bacon & Blue Cheese Lover's Burger

Stuffed AND Topped with Applewood Smoked Bacon
and Gorgonzola Cheese \$19.9

*2nd Street Burger

Cheddar/Swiss/Provolone/Caramelized Onions
Sautéed Mushrooms/Applewood Smoked Bacon \$19.9

*Carolina Burger

Dill Pickles/Smoked Bacon/Pimento Cheese \$19.9

Salmon Burger

Salmon Cake/Applewood Smoked Bacon
Kosher Dill Pickles/Bistro Sauce \$18.9

*Smokehouse Burger

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions
Smoked Gouda Cheese \$19.9

*Main Street Burger

Choice of American, Swiss, Cheddar, Provolone,
Smoked Gouda, Blue Cheese or Pimento Cheese \$17.9

Veggie Burger

Garbanzo Bean Burger/Tzatziki Sauce \$14.9

Looking for healthier options?

Substitute Marinated Grilled Tofu or a
Turkey Patty for the Beef
or lettuce for the bun on any of our burgers.

*Hickory Molasses Grilled NY Strip

Certified Angus Beef NY Strip with Hickory Molasses Crust
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/Classic Smoky BBQ Sauce
Mustard BBQ Drizzle/French Fries/Veggie Slaw \$37.9

2nd St's Shrimp & Grits

Cajun Shrimp/Spicy Andouille Sausage/Bell Peppers
Green Onions/Tomatoes/Smoked Gouda Grit Cakes
Served in a Cajun Spiced Beer Broth \$24.9

*Grilled Bistro Steak

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

2nd St's Bistro Pasta

Sautéed Beef Tips/Scallion/Bell Pepper/Tomato/Penne Pasta
Mushroom Alfredo/Parmesan Cheese \$22.9

Grilled Bison Meatloaf

Ground Bison, Beef & Pork Meatloaf/Mashed Yukon Gold Potatoes
Vegetable du Jour/Demi Glace \$22.9

2nd St's Lasagna

Italian Sausage/Ground Beef/4-Cheese Medley
Fresh Pasta/Rustic Tomato Sauce/Garlic Bread \$17.9

SANDWICHES

Choice of one side.

Substitute a Premium Side or Soup for \$3

Seafood Salad Wrap

Shrimp, Imitation Crab Meat, Peppers & Scallions in Lemon Dressing
Cucumber/Tomato/Mixed Greens/Flour Tortilla \$17.9

Sweet & Spicy Chicken Sandwich

Fried Jumbo Tenderloins/Chipotle Honey/Jalapeños
Aged Cheddar Cheese/Toasted Brioche Roll \$14.9

Crab Cake Sandwich

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

*Prime Rib French Dip

Shaved, slightly Rare, Prime Rib/Provolone Cheese/Horseradish Aioli
Arugula/Toasted French Bread/Onion Jus \$24.9

Sides \$4.9

French Fries / House Fried Chips / Mashed Potatoes / Garlic Bread
Long Grain & Wild Rice / Smoked Gouda Grit Cakes
Chilled Dilly Cucumbers / Veggie Slaw / Mandarin Oranges
Bacon, Charred Onion & Brown Sugar Baked Beans

Premium Sides \$7.9

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

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SANDWICH & WRAP MENU

AVAILABLE TUESDAY - SATURDAY

11:30 - 4

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



SANDWICHES & WRAPS

2nd St's Reuben

Corned Beef Brisket/Sauerkraut
Swiss Cheese/1,000 Island
Toasted Marble Rye \$19.9

Southern Style Grilled Cheese

House Made Pimento Cheese
Fresh Tomato/Smoked Bacon
Garlic Butter Toasted Potato Bread \$13.9

Egg Salad Sandwich

Homestyle Egg Salad/Fresh Tomato
Applewood Smoked Bacon
Toasted Potato Bread \$13.9

Classic BLT

Applewood Smoked Bacon
Fresh Tomato/Lettuce/Pistou Aioli
Toasted Potato Bread \$14.9

Thai Poppin' Shrimp Wrap

2nd St's Thai Poppin' Shrimp
Cucumber/Tomato/Lettuce
Red Cabbage/Flour Tortilla \$13.9

Classic 2nd St Chicken Wrap

Crispy Chicken Tender/Bacon
American Cheese/Lettuce/Tomato
Bistro Sauce/Flour Tortilla \$14.9

Curried Chicken Salad Wrap

Curried Chicken Salad
Dried Cranberries/Cashews/Cucumber
Tomato/Spring Mix/Flour Tortilla \$14.9

SIDES \$4.9

French Fries / House Fried Chips
Mashed Potatoes / Long Grain & Wild Rice
Smoked Gouda Grit Cakes / Garlic Bread
Chilled Dilly Cucumbers / Veggie Slaw
Mandarin Oranges / Bacon, Charred Onion
& Brown Sugar Baked Beans

PREMIUM SIDES \$7.9

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