

SEASONAL APPETIZERS



SIGNATURE APPETIZERS

***Blistered Ahi Tuna**

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

Fried Calamari

Flash Fried Calamari/Lemon Aioli \$15.9

Pretzel Fondue

Grilled Jumbo Soft Pretzel/Roasted Apple & Brie Fondue \$16.9

Pork Belly Bites

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

Crispy Brussel Sprouts

Flash Fried Brussel Sprouts/Applewood Smoked Bacon
Truffled Salt/Balsamic Glaze \$14.9

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

Panko Ricotta Bites

Panko Fried Ricotta/Rustic Tomato Sauce/Balsamic Reduction \$15.9

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

Big Mick

Burger Patty Crumbles/1000 Island/Kosher Dill Pickles/Red Onion
American Cheese/Romaine Lettuce/Toasted Sesame Seeds \$16.9

Chicken Bacon Ranch

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

Roasted Garlic & Goat Cheese

Oven Roasted Garlic/Balsamic Glazed Onions/Tomatoes/Arugula
Goat & Jack Cheeses/Balsamic Glaze \$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

Lentil & Bacon Soup \$8.9

with Bacon & Balsamic Glaze

Fresh Baked Individual Quiche

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

Orange Rosemary Chicken Salad

Citrus-Rosemary Roasted Chicken Salad
Served with Grilled Flatbread/Cucumber/Mandarin Oranges/Cashews \$16.9

Soup & Salad Combo

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

Quinoa Veggie Bowl

Chilled Mango-Black Bean Quinoa/Cucumbers/Heirloom
Tomatoes/Radish/Cashews/Power Veggie Blend
Local Hydroponic Greens/Vidalia Onion Vinaigrette \$16.9

2nd St's Chopped Salad

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

Roasted Beet & Goat Cheese Salad

Roasted & Chilled Ruby Beets/Goat Cheese/Candied Pecans/Mixed Greens
Apple Cider Vinaigrette/Balsamic Glaze \$14.9

Portofino Salad

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

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

Grilled Romaine Salad

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

Winter Harvest Salad

Baby Kale/Arugula/Dried Cranberries & Cherries/Roasted Apples
Mandarin Oranges/Candied Pecans/Cashews
Sunflower Seeds/Tomato/Peppers/Apple Cider Vinaigrette \$16.9

Fresh Field Green Side Salad

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

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

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/Wild Rice Pilaf
Saffron Tomato Cream/Baked in a Cast Iron Skillet \$27.9

*Citrus-Herb Grilled Salmon

Lemon & Parsley Grilled Salmon/Wild Rice Pilaf/Vegetable du Jour
Saffron Tomato Cream/Grilled Tomato \$23.9

*Poke Bowl

Gochujang-Thai Chili Glazed Ahi Tuna, Seared Rare
Cucumber/Pickled Ginger/Seaweed Salad/Asian Veggie Slaw
Chilled Mango-Black Bean Quinoa/Toasted Sesame Seeds \$31.9

Grilled Tofu

Marinated Grilled Tofu/Wild Rice Pilaf
Vegetable du Jour/Charred Tomato/Chilled Dilly Cucumbers \$19.9

Bison Bolognese

Domestic Bison Slow Braised with Aromatics, Tomatoes & Cream
Butternut Squash Ravioli/Caramelized Onions/Mushrooms
Arugula/Parmesan Cheese \$22.9

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

Please note, only the Bison Boursin Smash Burger is available as a Smash Burger

Bison Boursin Smash Burger

100% American Bison Smash Patties/Boursin Cheese \$25.9

*Bacon & Blue Cheese Lover's Burger

2nd St's Fresh Beef Patty stuffed AND Topped
with Applewood Smoked Bacon and Gorgonzola Cheese \$19.9

*2nd Street Burger

8 oz Beef Patty/Cheddar/Swiss/Provolone/Caramelized Onions
Sautéed Mushrooms/Applewood Smoked Bacon \$19.9

*Carolina Burger

8 oz Beef Patty/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 8 oz Beef Patty/BBQ Sauce/Caramelized Onions
Smoked Gouda Cheese \$19.9

*Main Street Burger

8 oz Beef Patty/Choice of American, Swiss, Cheddar, Provolone,
Smoked Gouda, Blue Cheese or Pimento Cheese \$17.9

Veggie Burger

Garbanzo Bean Burger/Tzatziki Sauce \$14.9

*Hickory Molasses Grilled NY Strip

Certified Angus Beef NY Strip with Hickory Molasses Crust
Loaded Potato Croquette/Vegetable du Jour
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 Onion
Tomatoes/Smoked Gouda Grit Cakes/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

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
Wild Rice Pilaf / Smoked Gouda Grit Cakes
Chilled Dilly Cucumbers / Veggie Slaw / Mandarin Oranges
Chilled Roasted Beets

Premium Sides \$7.9

Onion Rings / Fresh Field Green Side Salad
Loaded Potato Croquette / Chilled Mango-Black Bean Quinoa

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.

09/17/24. 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.

SANDWICH & WRAP MENU

AVAILABLE TUESDAY - SATURDAY
11:30 - 3

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

Cheesy Garlic Grilled Cheese

Provolone & Jack Cheeses
Garlic Butter Griddled Rustic Sourdough
\$13.9

Classic BLT

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

Crab Cake Sandwich

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

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

Pork Belly Wrap

Flash Fried Pork Belly/Tomato/Cucumber
Red Cabbage/Shredded Lettuce
Gochujang Glaze/Flour Tortilla \$18.9

Chicken Salad Wrap

Citrus-Rosemary Roasted Chicken Salad
Mandarin Oranges/Craisins/Cucumber
Mixed Greens/Flour Tortilla \$14.9

SIDES \$4.9

French Fries / House Fried Chips
Mashed Potatoes / Wild Rice Pilaf
Smoked Gouda Grit Cakes / Garlic Bread
Chilled Dilly Cucumbers / Veggie Slaw
Mandarin Oranges / Chilled Roasted Beets

PREMIUM SIDES \$7.9

Onion Rings
Fresh Field Green Side Salad
Loaded Potato Croquette
Chilled Mango-Black Bean Quinoa

GLUTEN FREE SANDWICH MENU

AVAILABLE TUESDAY - SATURDAY
11:30 - 3

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

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.



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 Cheesy Garlic Grilled Cheese

Provolone & Jack Cheeses
Garlic Butter Toasted Gluten Free Bread \$16.4

GF SIDES

+ House Fried Chips +
Mashed Potatoes / Mandarin Oranges
Wild Rice Pilaf / Vegetable du Jour
Veggie Slaw / Chilled Dilly Cucumbers
Chilled Roasted Beets

GF PREMIUM SIDES \$7.9

Fresh Field Green Side Salad
Chilled Mango-Black Bean Quinoa

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