

SEASONAL APPETIZERS



SIGNATURE APPETIZERS

Crab Norfolk

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

\*Blistered Ahi Tuna

Ahi Tuna, Sesame Seed Crusted & Flash Seared Rare  
Seaweed Salad/Wasabi/Pickled Ginger/Tamari \$20.9

Burrata Bruschetta

Fresh Burrata Mozzarella/Heirloom Tomatoes/Garlic Bread/Pistou  
Aged Balsamic Vinegar Reduction/Artisan Salt \$13.9

Pretzel Fondue

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

Asian Sticky Ribs

Glazed Baby Back Rib “Fingers”  
Asian Slaw/Toasted Sesame Seeds/Scallion \$17.9

2nd St’s “Thai Poppin” Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$13.9

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 \$9.9

Fried Green Tomatoes

Panko Breaded Green Tomatoes/Pimento Cheese/Ranch \$12.9

Pickle Fries

Spicy Cornmeal breaded Pickle Fries/Signature Ranch \$10.9

Loaded Cornbread

Cornbread chock full of Bacon, Scallion, Corn & Jack Cheese  
Topped with Honey Butter \$9.9

GRILLED FLATBREAD PIZZAS

Substitute Cauliflower Crust +\$3

Pig & Fig

Applewood Smoked Bacon/Fig Preserves/Arugula/Crispy Onions  
Blue Cheese Crumbles & Parmesan Cheese/Balsamic Glaze \$16.9

2<sup>nd</sup> St’s Caprese

Fresh Mozzarella/Oven Roasted Tomatoes/Pistou  
Balsamic Glaze/Artisan Salt \$19.9

Spicy BBQ Chicken

Pulled Chicken/Red Onion/Jalapeños/Jack Cheese/BBQ Sauce  
Golden BBQ Drizzle \$15.9

The GOAT

Roasted Garlic/Balsamic Glazed Onions/Arugula  
Oven Roasted Tomatoes/Goat & Jack Cheeses/Balsamic Glaze \$18.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$8.9

Crock of French Onion \$6.9

Fresh Baked Individual Quiche

Chef’s Daily Quiche with Choice of Soup or Fresh Field Green Side Salad \$16.9

Orange Rosemary Chicken Salad

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

Quinoa Veggie Bowl

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

2nd St's Chopped Salad

Crisp Romaine/Applewood Smoked Bacon/Blue Cheese Crumbles  
Diced Tomato/Hard Boiled Eggs/Wonton Crisps  
White Balsamic Vinaigrette \$17.9

Carolina Grecian Salad

Fresh Watermelon/Kalamata Olives/Feta Cheese/Local Greens/Cucumbers  
Basil Vinaigrette/Artisan Salt \$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/Scallions/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

Soup & Salad Combo

Choice of Soup with 2<sup>nd</sup> St’s Fresh Field Green Side Salad \$15.9

Fresh Field Green Side Salad

Mixed Greens/Cucumbers/Carrots/Craisins/Sunflower Seeds  
Watermelon Radish/Choice of Dressing \$6.9

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/Scallions/Tomatoes/Wild Rice Pilaf  
Saffron Tomato Cream/Baked in a Cast Iron Skillet \$26.9

## \*Poke Bowl

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

## \*Chipotle Grilled Pork Ribeye

Chipotle Honey Glazed Pork Ribeye/Rice Pilaf  
Vegetable du Jour/Mango Salsa \$20.9

## Grilled Tofu

Sweet Chili & Tamarind Marinated Tofu/Garlic Butter Grilled  
Asparagus/Grilled Tomatoes/Rice Pilaf/Dilly Cucumbers \$16.9

## Fried Tenders & Mac

Fried Chicken Tenderloins/Creamy Mackin' Cheese  
Chilled Dilly Cucumbers /Chipotle Honey \$16.9

# 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

2nd St's Fresh Beef Patty stuffed AND topped  
with Applewood Smoked Bacon and Blue Cheese Crumbles \$19.9

## \*2<sup>nd</sup> Street Burger

Cheddar/Swiss/Provolone/Caramelized Onions  
Sautéed Mushrooms/Applewood Smoked Bacon \$17.9

## \*Carolina Burger

Dill Pickles/Smoked Bacon/Pimento Cheese \$18.9

## Salmon Slammer

Salmon Cake/Lemon Aioli/Kosher Dill Pickles \$15.9

## \*Smokehouse Burger

Hickory Grilled Beef Patty/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 \$15.9

## 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.

## Baby Back Ribs

Fallin' off the Bone Baby Back Ribs/Classic Smoky BBQ Sauce  
Mustard BBQ Drizzle/French Fries/Veggie Slaw \$34.9

## 2<sup>nd</sup> St's Shrimp & Grits

Cajun Shrimp/Spicy Andouille Sausage/Bell Peppers/Green Onions  
Tomatoes/Smoked Gouda Grit Cakes/Cajun Spiced Beer Broth \$22.9

## \*Grilled Bistro Steak

Herb Rubbed 8 oz Bistro Steak/Mashed Potatoes  
Vegetable du Jour/Mushrooms/Demi Glace \$26.9

## \*Citrus-Herb Grilled Salmon

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

## 2<sup>nd</sup> St's Bistro Pasta

Sautéed Beef Tips/Scallion/Bell Pepper/Tomato/Cavatappi 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

## 2<sup>nd</sup> St's Lasagna

Italian Sausage/Ground Beef/4-Cheese Medley  
Fresh Pasta/Rustic Tomato Sauce/Garlic Bread \$19.9

# 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

## Fried Fish Sandwich

Panko Fried Flounder Filet/Kosher Dill Pickle/Lettuce  
Tomato/Red Onion/Lemon Aioli/Hoagie Roll \$15.9

## Crab Cake Sandwich

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

## Smoked Brisket Dip

Smoked Beef Brisket/Provolone Cheese/Caramelized Onion  
Arugula/Toasted Hoagie Roll/Onion Jus \$23.9

## Sides \$4.9

French Fries / House Fried Chips / Mashed Potatoes / Garlic Bread  
Wild Rice Pilaf / Smoked Gouda Grit Cakes / Veggie Slaw  
Chilled Dilly Cucumbers / Mandarin Oranges  
Vegetable du Jour / Asian Slaw / Fresh Watermelon with Artisan Salt

## Premium Sides \$6.9

Onion Rings / Fresh Field Green Side Salad / Fresh Berries  
Creamy Mackin' Cheese / Garlic Butter Grilled Asparagus  
Chilled Mango-Black Bean Quinoa

06/06/25. 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 accomodations 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 Sourdough \$13.9

### Southern Pimento Cheese

House Made Pimento Cheese  
Applewood Smoked Bacon/Sliced Tomato  
Toasted Potato Bread \$12.9

### Classic BLT

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

### Salmon Slammer

Salmon Cake/Lemon Aioli/Lettuce/Tomato  
Red Onion/Kosher Dill Pickle  
Toasted Brioche Bun \$15.9

### Fried Fish Sandwich

Panko Fried Flounder Filet/Lettuce  
Kosher Dill Pickle/Tomato/Red Onion  
Lemon Aioli/Hoagie Roll \$15.9

### Classic 2nd St Chicken Wrap

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

### Thai Poppin' Shrimp Wrap

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

### 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  
Vegetable du Jour / Asian Slaw /  
Watermelon with Artisan Salt

## PREMIUM SIDES \$6.9

Onion Rings  
Fresh Field Green Side Salad  
Fresh Berries  
Creamy Mackin' Cheese  
Garlic Butter Grilled Asparagus  
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 Southern Pimento Cheese

*House Made Pimento Cheese/Sliced Tomato  
Applewood Smoked Bacon  
Toasted Gluten Free Bread \$15.4*

### GF Cheesy Garlic Grilled Cheese

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

### GF Classic BLT

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

## GF SIDES

*+ House Fried Chips +*

*Mashed Potatoes / Mandarin Oranges  
Wild Rice Pilaf / Vegetable du Jour  
Veggie Slaw / Chilled Dilly Cucumbers  
Vegetable du Jour / Asian Slaw  
Fresh Watermelon with Artisan Salt*

## GF PREMIUM SIDES \$6.9

*Fresh Field Green Side Salad  
Fresh Berries  
Garlic Butter Grilled Asparagus  
Chilled Mango-Black Bean Quinoa*

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06/06/25