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

*Blistered Ahi Tuna

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

+ 2nd St's Basket O' Chips +

House Fried Potato Chips/House Made Pimento Cheese \$9.9

+ Fried Brussel Sprouts +

Flash Fried Brussel Sprouts/Applewood Smoked Bacon/Truffle Salt Balsamic Drizzle/Lemon Aioli \$13.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$8.9

Crock of French Onion \$7.9

Split Pea & Bacon \$7.9

with Bacon & Balsamic Drizzle

Creamy Mediterranean Chicken Salad

Hand Pulled Chicken Breast mixed with Scallion, Dill & Tzatziki. Served with Toasted + Cauliflower Flat Bread/Cucumber/Tomato/Mixed Greens \$19.4

Soup & Salad Combo

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

White Bean Salad

Cannellini Beans/Tomatoes/Peppers/Cucumbers/Pearlini Mozzarella Kalamata Olives/Mixed Greens/Basil Vinaigrette \$15.9

Roasted Beet Salad

Roasted & Chilled Beets/Goat Cheese/Candied Pecans Local Hydroponic Greens/Apple Cider Vinaigrette \$14.9

Fresh Field Green Side Salad

Mixed Greens/Carrot/Cucumber/Sunflower Seeds/Craisins Watermelon Radish/Choice of Dressing \$6.9

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/Blue Cheese Crumbles 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 \$17.9 Grilled Chicken Tenderloins \$8.9 • Marinated Grilled Tofu \$5.9

Gluten Free Sides

\$4.9

+ House Fried Chips + / Mashed Potatoes / Brown Wild Rice Pilaf / Mandarin Oranges Jicama-Cider Slaw / Vegetable du Jour / Chilled Dilly Cucumbers / Asian Slaw / Chilled Roasted Beets

\$6.9

Fresh Field Green Side Salad

09/30/25

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+ GLUTEN FREE FLATBREAD PIZZAS +

Served on a Gluten Free + Cauliflower Crust +

+ Pig & Fig +

Applewood Smoked Bacon/Fig Preserves/Arugula Blue Cheese Crumbles/Parmesan Cheese/Balsamic Glaze \$19.9

+ Chicken Bacon Ranch +

Pulled Chicken Confit/Applewood Smoked Bacon Arugula/Jack Cheese/Ranch Drizzle \$18.9

+ Creamy Artichoke & Broccoli +

Creamy Artichoke Spread/Fresh Broccoli Roasted Tomatoes/Parmesan & Jack Cheeses \$19.9

+ The GOAT +

Roasted <u>G</u>arlic/Balsamic Glazed <u>O</u>nions/<u>A</u>rugula Oven Roasted <u>T</u>omatoes/Goat Cheese & Jack Cheeses/Balsamic Glaze \$21.9

ENTREES

Virginia Jambalaya

Sautéed Shrimp, Spicy Andouille Sausage & Pulled Chicken Peppers/Tomato/Scallion Brown Rice Pilaf/Saffron-Tomato Cream \$26.9

*Grilled Salmon Filet

Lemon & Parsley Grilled Salmon/Brown Rice Pilaf Vegetable du Jour/Garlic Butter Sauce \$23.9

White Bean Cassoulet

Cannellini Beans/Brussel Sprouts/Roasted Tomatoes/Mushrooms Hearty Winter Greens/Roasted Garlic/Caramelized Onion Mushroom Broth/Shaved Parmesan \$17.9

*Pork Porterhouse

Bone-In 160z Duroc Pork Porterhouse/Yukon Gold Mashed Potatoes Vegetable du Jour/Cinnamon Roasted Apple Compote \$27.9

Baby Back Ribs

Fallin' off the Bone Baby Back Ribs with Smoky BBQ Sauce Mashed Potatoes/Jicama-Cider Slaw \$34.9

*Grilled Bistro Steak

Herb Rubbed 8 oz Bistro Steak/Mashed Potatoes Vegetable du Jour/Mushrooms/Demi Glace \$33.9

+ Ashley Farms Chicken +

Crispy Ashley Farms Chicken Breast/Yukon Gold Mashed Potatoes Vegetable du Jour/Caramelized Onion Jam \$20.9

BURGERS

All burgers served with Lettuce, Tomato & Red Onion on a Toasted Gluten Free Bun For Celiac Option, the Gluten Free Bun will not be Toasted.

Choice of one side. Substitute a Fresh Field Green Side Salad or Soup for \$3

*2nd Street Burger

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

*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$21.4

*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 \$19.4

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 / Brown Rice Pilaf Mandarin Oranges / Jicama-Cider Slaw / Vegetable du Jour Chilled Dilly Cucumbers / Asian Slaw / Chilled Roasted Beets

\$6.9

Fresh Field Green Side Salad

<u>Gluten Free Desserts</u>

+ Gluten Free Chocolate Lava Cake +

Rich, decadent Flourless Chocolate Lava Cake with a velvety, moist molten center. Served with Vanilla Ice Cream. \$10.9

Pumpkin Spice Crème Brûlée

Pumpkin Spice Infused Custard topped with Caramelized Sugar \$6.9

Vanilla Ice Cream

1 Scoop \$1.9 2 Scoops \$2.9 Topping Choices: Chocolate Sauce, Caramel, Whipped Cream & Cherries

09/30/25

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.

GLUTEN FREE SANDWICH MENU

AVAILABLE TUESDAY - SATURDAY 11:30 - 3

ALL SANDWICHES SERVED WITH CHOICE OF ONE SIDE.
SUBSTITUTE A FRESH FIELD GREEN SIDE SALAD OR SOUP 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 Cheesy Garlic Grilled Cheese

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

GF Grilled Tofu "Bun Me"

Tamarind & Thai Chili Marinated Tofu Tomato/Cucumber/Asian Slaw Toasted Gluten Free Bun \$16.4

GF Classic BLT

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

GF SIDES

\$4.9

+ House Fried Chips + / Mashed Potatoes / Mandarin Oranges / Brown Rice Pilaf Vegetable du Jour / Jicama-Cider Slaw / Chilled Dilly Cucumbers Vegetable du Jour Asian Slaw / Chilled Roasted Beets

\$6.9

Fresh Field Green Side Salad

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