

SEASONAL APPETIZERS



SIGNATURE APPETIZERS

\*Blistered Ahi Tuna

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

Mozzarella Burrata

Fresh Burrata Mozzarella/Caramelized Onion & Roasted Tomato Jam  
Arugula/Balsamic Glaze/Garlic Bread \$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

Duck Rangoons

Corn, Duck Bacon & Cream Cheese Stuffed Wontons  
Sweet Thai Chili Sauce \$16.9

2<sup>nd</sup> St’s “Thai Poppin” Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$13.9

2<sup>nd</sup> St’s Famous O-Rings

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

2<sup>nd</sup> St’s Basket O’ Chips

Fresh Fried Kettle Chips/House Made Pimento Cheese \$9.9

Fried Brussel Spouts

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

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

Creamy Artichoke & Broccoli

Creamy Artichoke Spread/Fresh Broccoli  
Roasted Tomatoes/Parmesan & Jack Cheeses \$16.9

Chicken Bacon Ranch

Pulled Chicken Confit/Applewood Smoked Bacon  
Arugula/Jack Cheese/Ranch 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 \$7.9

Split Pea & Bacon \$7.9  
with Bacon & Balsamic Drizzle

Fresh Baked Individual Quiche

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

Creamy Mediterranean Chicken Salad

Hand Pulled Chicken Breast mixed with Scallion, Dill & Tzatziki.  
Served with Cucumber/Tomato/Mixed Greens/Flatbread \$16.9

White Bean Salad

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

Roasted Beet & Goat Cheese Salad

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

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

Soup & Salad Combo

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

2<sup>nd</sup> St's Chopped Salad

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

Portofino Salad

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

Grilled Romaine Salad

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

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 \$17.9    ▪    Crab Pile \$Market Price

Thai Poppin Shrimp \$8.9    ▪    Marinated Grilled Tofu \$5.9    ▪    Blackened Catfish \$10.9

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

## \*Pork Porterhouse

Bone-In 16oz Duroc Pork Porterhouse/Smoked Gouda Grit Cake  
Vegetable du Jour/Cinnamon Roasted Apple Compote \$27.9

## Virginia Jambalaya

Cajun Spiced Shrimp, Spicy Andouille Sausage & Pulled Chicken  
Peppers/Scallions/Tomatoes/Brown Rice Pilaf  
Saffron Tomato Cream/Baked in a Cast Iron Skillet \$26.9

## White Bean Cassoulet

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

## Ashley Farms Chicken

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

## Cajun Spiced Catfish

Blackened Fresh Local Catfish/Loaded Cornbread Wedge  
Jicama-Cider Slaw/Corn & Scallion Relish \$19.9

# BURGERS

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

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

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

## \*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 \$16.9

## 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/Jicama-Cider 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 \$33.9

## \*Grilled Salmon Filet

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

## 2<sup>nd</sup> St’s Bistro Pasta

Sautéed Beef Tips/Scallion/Peppers/Tomato/Cavatappi Pasta  
Mushroom Alfredo/Parmesan Cheese \$23.9

## 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 Onion Rings, Fresh Field Green Side Salad  
or Soup for \$3.

## Smoked Brisket Dip

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

## 2<sup>nd</sup> St’s Reuben

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

## Sweet & Spicy Chicken Sandwich

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

## Cajun Catfish Po’ Boy

Blackened Line Caught Local Catfish/Lettuce/Tomato  
Red Onion/Lemon Aioli/Hoagie Roll \$18.9

## Crab Cake Sandwich

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

## Sides

\$4.9

French Fries / House Fried Chips / Mashed Potatoes / Garlic Bread  
Brown Rice Pilaf / Smoked Gouda Grit Cakes / Jicama-Cider Slaw  
Chilled Dilly Cucumbers / Mandarin Oranges / Asian Slaw  
Vegetable du Jour / Chilled Roasted Beets

\$6.9

Onion Rings / Fresh Field Green Side Salad

# Non-Alcoholic Beverages

Flavored Tea \$3.90

San Pellagrino Sparkling Water (750 mL) \$7.50 ea.

Saratoga Still Water (828 mL) \$6.50 ea.

Frothy Moon Root Beer (Can \$2.90 each)

French Press Coffee / Loose Leaf Tea

(L) \$10.90 ea. (S) \$5.90 ea.

Pepsi Products \$2.90

Unflavored Iced Tea (Sweet/Unsweet) \$2.90

Tidewater Drip Coffee (Regular/Decaf) \$2.90

Hot Tea (Regular/Decaf) \$2.90

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.

# SANDWICH & WRAP MENU

AVAILABLE TUESDAY - SATURDAY

11:30 - 3

ALL SANDWICHES SERVED WITH CHOICE OF ONE SIDE.  
SUBSTITUTE ONION RINGS, FRESH FIELD GREEN SIDE SALAD  
OR SOUP FOR \$3.

## SANDWICHES & WRAPS

### 2<sup>nd</sup> 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

### Grilled Tofu "Bun Me"

Tamarind & Thai Chili Marinated Tofu  
Tomato/Cucumber/Asian Slaw  
Toasted Brioche Bun \$13.9

### 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

### Cajun Catfish Po' Boy

Blackened Line Caught Local Catfish  
Lettuce/Tomato/Red Onion  
Lemon Aioli/Hoagie Roll \$18.9

### Classic 2<sup>nd</sup> St Chicken Wrap

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

### Thai Poppin' Shrimp Wrap

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

### Mediterranean Chicken Salad Wrap

Creamy Mediterranean Chicken Salad  
Cucumber/Scallion/Tomato/Peppers  
Mixed Greens/Flour Tortilla \$14.9

## SIDES

**\$4.9**

French Fries / House Fried Chips / Mashed Potatoes / Garlic Bread / Brown Rice Pilaf  
Smoked Gouda Grit Cakes / Chilled Dilly Cucumbers / Asian Slaw / Jicama-Cider Slaw  
Mandarin Oranges / Vegetable du Jour / Chilled Roasted Beets

**\$6.9**

Onion Rings  
Fresh Field Green Side Salad