



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.

APPETIZERS & SMALL PLATES

Crab Norfolk

Jumbo Lump Blue Crab/Old Bay/Roasted Lemon/Butter \$44.9

*Blistered Ahi Tuna

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

+ 2nd St's Basket O' Chips +

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

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$8.9

Crock of French Onion \$7.9

Curried Chicken Salad

All White Meat Curried Creamy Chicken Salad

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

Honey Miso Salmon Salad

*Miso Roasted Creamy Salmon Salad/Hydroponic Greens
Cucumber/Radish/Scallion/Toasted Sesame Seeds \$17.9*

Black Bean Salad

*Black Beans/Tomato/Scallion/Peppers/Radish/Cotija Cheese
Local Hydroponic Greens/Tortilla Crisps/Chipotle Ranch \$14.9*

Summer Sweets Salad

*Watermelon/Fresh Berries/Mandarin Oranges/Cucumber
Toasted Sunflower Seeds/Cotija Cheese
Local Hydroponic Greens/Apple Cider Vinaigrette \$16.9*

2nd St's Fresh Field Green Side Salad

*Mixed Greens/Carrot/Cucumber/Sunflower Seeds/Craisins
Watermelon Radish/Choice of Dressing \$7.9*

Quinoa Protein Bowl

*Chilled Mango Quinoa/Black Beans/Grilled & Chilled Tofu
Hard Boiled Eggs/Tomato/Cucumber/Peppers/Radish
Local Hydroponic Greens/White Balsamic Vinaigrette \$17.9*

2nd St's Chopped Salad

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

Portofino Salad

*Tomato/Cucumber/Blue Cheese Crumbles/Craisins
Sweet Peppers/Candied Pecans/Local Hydroponic Greens
Sweet Vidalia Onion Vinaigrette \$15.9*

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 \$18.9

Grilled Chicken Tenderloins \$8.9 ▪ Marinated Grilled Tofu \$5.9

Gluten Free Sides

\$4.9

+ House Fried Chips + / Mashed Potatoes / Wild Rice Pilaf / Mandarin Oranges
Old Bay Slaw / Vegetable du Jour / Dilly Cucumbers / Asian Slaw / Fresh Watermelon & Artisan Salt

Premium Gluten Free Sides \$6.9

*Fresh Field Green Side Salad/Fresh Berries/Grilled Asparagus
Blue Cheese & Bacon Mashed Potatoes/Chilled Mango Black Bean Quinoa*



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 Items in blue are gluten free but may be cross contaminated
 during production in a separate facility.

+ GLUTEN FREE CAULIFLOWER CRUST PIZZAS +

+ Pancetta, Peach & Brie +

Crispy Pancetta/Diced Peaches/Arugula/Brie Spread & Jack Cheese \$22.9

+ Burrata Margherita +

Stracciatella/Marinara/Fresh Basil/Balsamic Glaze/Artisan Salt \$19.9

+ Chicken, Chorizo & Cheddar +

*Pulled Chicken/Chorizo/Black Beans/Scallion
 Jack, Cheddar & Cotija Cheeses/Chipotle Ranch \$21.9*

+ The GOAT +

*Roasted Garlic/Balsamic Glazed Onions/Arugula/Oven Roasted Tomatoes
 Goat Cheese & Jack Cheeses/Balsamic Glaze \$21.9*

ENTREES

***Prime Beef Ribeye**

*12 oz Ribeye/Grilled Asparagus
 Blue Cheese & Bacon Mashed Potatoes/Horseradish Onion Jam \$54.9*

Baby Back Ribs

*Fallin' off the Bone Baby Back Ribs with Smoky BBQ Sauce
 Mashed Potatoes/Old Bay Slaw \$35.9*

Virginia Jambalaya

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

***Grilled Bistro Steak**

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

***Miso Salmon Filet**

*Lemon & Parsley Grilled Salmon/Wild Rice Pilaf
 Vegetable du Jour/Sesame-Miso Butter \$23.9*

Bulgogi Kabobs

*Marinated Steak Tip Skewers/Wild Rice Pilaf
 Chilled Asian Slaw/Sesame-Miso Butter \$27.9*

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 Premium Side 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 / Wild Rice Pilaf
 Mandarin Oranges / Old Bay Slaw / Vegetable du Jour
 Dilly Cucumbers / Asian Slaw / Fresh Watermelon

Premium Gluten Free Sides \$6.9

*Fresh Field Green Side Salad / Fresh Berries
 Grilled Asparagus / Blue Cheese & Bacon Mashed Potatoes
 Chilled Mango Black Bean Quinoa*

Gluten Free Desserts

Arnold Palmer Crème Brûlée

*Sweet Tea & Lemon Infused Custard topped with
 Caramelized Sugar \$6.9*

Scoop o'the Day

Rotating Scoop of heaven from Homestead Creamery \$6.9

Fresh Berries & Cream

Fresh Seasonal Berries with Vanilla Ice Cream \$8.9

Fresh Watermelon

*Refreshing, Crisp Summer-Sweet Watermelon
 Served with Artisan Salt \$4.9*

4/28/26

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.

GLUTEN FREE SANDWICH MENU

AVAILABLE TUESDAY - SATURDAY

11:30 - 3

ALL SANDWICHES & WRAPS SERVED WITH CHOICE OF ONE SIDE.
SUBSTITUTE ONE PREMIUM SIDE OR SOUP FOR \$3.

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GF 2nd St's Reuben

Corned Beef Brisket/Sauerkraut
Swiss Cheese/1,000 Island
Toasted Gluten Free Bread \$24.4

GF Fried Bologna Sandwich

"Sweet" Pennsylvania Dutch Bologna
Provolone Cheese/Arugula/Red Onion/Tomato
Pistou Aioli/Toasted Gluten Free Bread \$19.4

GF Garlicky 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 \$18.4

GF SIDES \$4.9

+ House Fried Chips +

Mashed Potatoes

Wild Rice Pilaf

Dilly Cucumbers

Asian Slaw

Old Bay Slaw

Mandarin Oranges

Vegetable du Jour

Fresh Watermelon with Artisan Salt

GF PREMIUM SIDES \$7.9

Fresh Field Green Side Salad

Fresh Berries

Grilled Asparagus

Bacon & Blue Cheese Mashed Potatoes

Chilled Mango Black Bean Quinoa

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