

SEASONAL APPETIZERS



SIGNATURE APPETIZERS

Crab Norfolk

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

***Blistered Ahi Tuna**

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

Berry Burrata

Fresh Mozzarella Burrata/Fresh Berries/Arugula
Artisan Salt/Balsamic Glaze/Pistou/Garlic Bread \$15.9

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 \$18.9

2nd St's "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$13.9

Loaded Empanadas

Chorizo, Black Bean, Corn, Jack & Goat Cheese Empanadas
Chipotle Ranch/Cotija Cheese \$14.9

2nd St's Famous O-Rings

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

Fried Green Tomatoes

Panko Fried Green Tomatoes/Pimento Cheese
Signature House Made Ranch \$13.9

2nd St's Basket O' Chips

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

Loaded Cornbread

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

SOURDOUGH FLATBREAD PIZZAS

Substitute Cauliflower Crust +\$3

Pancetta, Peach & Brie

Crispy Pancetta/Diced Peaches/Arugula
Creamy Brie Spread & Jack Cheese \$19.9

Burrata Margherita

Stracciatella/Marinara/Fresh Basil
Balsamic Glaze/Artisan Salt \$16.9

Chicken, Chorizo & Cheddar

Pulled Chicken/Chorizo/Black Beans/Scallion/Chipotle Ranch
Jack, Cheddar & Cotija Cheeses \$18.9

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

Fresh Baked Individual Quiche

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

Curried Chicken Salad

All White Meat Curried Creamy Chicken Salad
Served with Cucumber/Tomato/Mixed Greens/Sourdough Flatbread \$16.9

Honey Miso Salmon Salad

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

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

Black Bean Salad

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

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

Summer Sweets Salad

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

Portofino Salad

Tomato/Cucumber/Blue Cheese Crumbles/Craisins
Sweet Peppers/Candied Pecans/Local Hydroponic 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 2nd St's Fresh Field Green Side Salad \$15.9

2nd St's Fresh Field Green Side Salad

Mixed Greens/Cucumbers/Carrots/Craisins/Sunflower Seeds
Watermelon Radish/Choice of Dressing \$7.9

Add the following to any salad

*Grilled Salmon \$10.9 ▪ *Bistro Steak \$18.9 ▪ Crab Pile \$21.9

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

Chicken Tenderloins (Grilled, Fried or Blackened) \$8.9



ENTREES

2nd St's Crab Piles

Duo of Jumbo Lump Blue Crab Piles/Old Bay Slaw
Smoked Gouda Grit Cake/Grilled Lemon/Melted Garlic Butter \$49.9

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

***Bulgogi Kabobs**

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

***Miso Salmon Filet**

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

Cajun Spiced Catfish

Blackened Fresh Local Catfish/Wild Rice Pilaf/Old Bay Slaw
Grilled Lemon/Melted Garlic Butter \$21.9

2nd St's Lasagna

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

BURGERS

All burgers served with Lettuce, Tomato & Red Onion on a Brioche Roll.
Choice of one side. Substitute One Premium Side or Soup for \$3.

***2nd Street Burger**

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

***Carolina Burger**

Dill Pickles/Smoked Bacon/Pimento Cheese \$18.9

***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

Salmon Slammer

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

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.

***Prime Beef Ribeye**

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

Baby Back Ribs

Fallin' off the Bone Baby Back Ribs/Classic Smoky BBQ Sauce
Mustard BBQ Drizzle/French Fries/Old Bay Slaw \$35.9

2nd 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 \$29.9

2nd 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

SANDWICHES

Choice of one side.

Substitute One Premium Side or Soup for \$3.

Smoked Brisket Dip

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

Crab Cake Sandwich

Panko Fried Jumbo Lump Crab Cake/House Made Remoulade
Lettuce/Tomato/Onion/Toasted Brioche \$37.9

Sides

\$4.9

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

Premium Sides

\$7.9

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

Non-Alcoholic Beverages

Flavored Tea & Lemonade \$3.90

San Pellegrino 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

04/28/26. 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.

SANDWICH & WRAP MENU

AVAILABLE TUESDAY - SATURDAY

11:30 - 3

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

2nd St's Reuben

Corned Beef Brisket/Sauerkraut/Swiss Cheese
1,000 Island/Toasted Marble Rye \$21.9

Fried Bologna Sandwich

"Sweet" Pennsylvania Dutch Bologna
Provolone/Arugula/Red Onion/Tomato
Pistou Aioli/Griddled Potato Bread \$16.9

Crab Cake Sandwich

Panko Fried Jumbo Lump Crab Cake
Remoulade/Lettuce/Tomato/Onion
Toasted Brioche \$37.9

Garlicky Grilled Cheese

Provolone & Jack Cheeses
Garlic Butter Griddled Sourdough \$13.9

Salmon Slammer

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

Classic BLT

Applewood Smoked Bacon/Lettuce/Tomato
Pistou Aioli/Toasted Potato Bread \$15.9

Cajun Catfish Po' Boy

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

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

Curried Chicken Salad Wrap

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

SIDES \$4.9

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

PREMIUM SIDES \$7.9

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