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

+ Crispy Brussel Sprouts +
Flash Fried Brussel Sprouts/Truffle Salt/Balsamic Drizzle/Lemon Aioli $12.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder $9.9 **Split Pea & Bacon $6.9** **Crock of French Onion $7.9**
with Bacon & Balsamic Drizzle

Creamy Curried Chicken Salad
All White Meat Curried Creamy Chicken Salad
Served with Toasted + Cauliflower Flatbread/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
Served with Hydroponic Greens/Cucumber
Radish/Scallion/Toasted Sesame Seeds $17.9

White Bean Salad
White Beans/Salami/Dried Cranberries/Scallion/Arugula
Goat Cheese/Peppers/Tomato/Radish/White Balsamic Vinaigrette $18.9

Roasted Beet Salad
Chilled Roasted Beets/Goat Cheese/Candied Pecans
Mixed Greens/Apple Cider Vinaigrette $15.9

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

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 $18.9 ▪ Rockfish $ 11.9**
Beef Bulgogi Kabobs $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 / Chilled Dilly Cucumbers / Asian Slaw / Chilled Roasted Beets / Cinnamon Stewed Apples

Premium Gluten Free Sides

$7.9

Fresh Field Green Side Salad / Roasted Tomato & Goat Cheese Mashed Potatoes / Chilled Mango Black Bean Quinoa

09/22/26
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 accomodations in advance, items already prepared or in preparation will be billable.

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+ GLUTEN FREE FLATBREAD PIZZAS +

Served on a Gluten Free + Cauliflower Crust +

+ Pig & Fig +
Applewood Smoked Bacon/Fig Preserves/Arugula
Parmesan & Crumbled Blue Cheese/Balsamic Glaze $20.9

+ Creamy Artichoke & Broccoli +
Creamy Artichoke Spread/Roasted Tomatoes/Broccoli
Parmesan & Jack Cheeses $22.9

+ The GOAT +
Roasted Garlic/Balsamic Glazed Onions/Arugula
Oven Roasted Tomatoes/Goat Cheese & Jack Cheeses/Balsamic Glaze $22.9

ENTREES

Baby Back Ribs
Fallin' off the Bone Baby Back Ribs with Smoky BBQ Sauce
Mashed Potatoes/Old Bay Slaw $37.9

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

*Pork Ribeye
Grilled Pork Ribeye/Yukon Gold Mashed Potatoes/Vegetable du Jour
Cinnamon Stewed Apples/Sage-Cranberry Butter $20.9

White Bean Cassoulet
Cannellini Beans/Roasted Tomatoes/Arugula/Mushrooms
Brussel Sprouts/Caramelized Onion/Roasted Garlic
Mushroom Broth/Shaved Parmesan $18.9

Bulgogi Kabobs
Marinated Steak Tip Skewers/Wild Rice Pilaf
Chilled Asian Slaw/Sesame-Miso Butter $26.9

Seared Rockfish
Cast Iron Seared Rockfish/Vegetable du Jour
Roasted Tomato-Goat Cheese Mashed Potatoes
Roasted Tomato Saffron Cream $23.9

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

*Lemon Grilled Salmon
Lemon & Parsley Grilled Salmon/Wild Rice Pilaf
Vegetable du Jour/Cranberry-Sage Butter $23.9

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 for $3

*2nd Street Burger
Cheddar/Swiss/Provolone/Caramelized Onions
Sautéed Mushrooms/Applewood Smoked Bacon $22.4

*Wagyu Burger
Wagyu Patty/Applewood Smoked Bacon/Havarti Cheese
Roasted Garlic Aioli $24.4

*Carolina Burger
Kosher Dill Pickles/Smoked Bacon/Pimento Cheese $21.4

*Street Heat Burger
Jalapeños/Pepper Jack Cheese/Sweet Heat $20.4

*Main Street Burger
Choice of American, Swiss, Cheddar, Provolone, Pepper Jack
Havarti, 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 / Asian Slaw
Chilled Dilly Cucumbers / Chilled Roasted Beets
Cinnamon Stewed Apples

Premium Gluten Free Sides

$7.9

Fresh Field Green Side Salad / Chilled Mango Black Bean Quionoa
Roasted Tomato & Goat Cheese Mashed Potatoes

Gluten Free Desserts

Gluten Free Cheesecake
Topped with Cinnamon Stewed Apples $11.9

Chai Latte Crème Brûlée
Chai Latte Infused Custard topped with
Caramelized Sugar $5.9

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

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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 $25.4

GF Fried Bologna Sandwich

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

GF Garlic Butter Grilled Cheese

Havarti, 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
Chilled Roasted Beets / Cinnamon Stewed Apples

GF PREMIUM SIDES $7.9

Roasted Tomato & Goat Cheese Mashed Potatoes / Fresh Field Green Side Salad
Chilled Mango Black Bean Quinoa

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