



SEASONAL SMALL PLATES

Grilled Shrimp Kabob

Lemon & Parsley Grilled Shrimp/Tangy Black Eye Pea Salad \$13.9

*Sesame Tuna

Flash Seared **Rare** Sashimi Grade Ahi Tuna/Soy/Pickled Ginger/Wasabi \$12.9

Loaded Cheese Fries

2nd St's Fries topped with Applewood Smoked Bacon/Scallion/Tomato
Jalapenos/Jack Cheese/Signature Ranch \$7.9

Warm Crab Dip

Creamy Crab, Spinach & Parmesan Dip/Fresh Fried Kettle Chips \$9.9

House Made Italian Meatball

Fresh Herb, Garlic, & Parmesan Studded Meatballs
Saffron & Shrimp Infused Tomato Cream \$8.9

SIGNATURE APPETIZERS

2nd St "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$9.9

2nd St's Famous O-Rings

Hand Breaded to Order/Signature Ranch with Sriracha Sauce \$7.9

Brussel Sprouts

Flash Fried Brussel Sprouts/Truffle Salt/Balsamic Glaze \$7.9

2nd Street's Basket O' Chips

Fresh Fried Kettle Chips/House Made Pimento Cheese \$5.9

Cast Iron Cornbread

Sweet Southern Style Cornbread/Honey Butter \$5.9

GRILLED PIZZAS

SEASONAL

Meatball Pizza

House Made Meatballs/Marinara/Roasted Tomatoes/Pistou
Jack & Parmesan Cheeses \$10.9

Mushroom Fontina Pizza

Mushrooms/Spinach/Truffle Ricotta/Fontina/Parmesan Cheese \$10.9

SIGNATURE

Chicken Bacon Ranch Pizza

Grilled Chicken Breast/Ranch/Applewood Smoked Bacon
Spinach/Jack Cheese \$10.9

Roasted Garlic & Goat Cheese

Roasted Garlic/Balsamic Glazed Onions/Tomatoes/Spinach
Monterey Jack & Goat Cheeses/Balsamic Glaze \$9.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$6.9 / \$8.9 ▪ Crock of French Onion \$6.9 ▪ Soup Du Jour \$5.9 / \$7.9 ▪ Split Pea & Ham \$5.9 / \$7.9

Add the following to any salad

*Grilled Salmon \$7.9 - *Bistro Steak \$12.9 - Cornmeal Catfish \$7.9 - Shrimp Kabob \$11.9
Chicken Breast \$4.9 - Thai Poppin Shrimp \$5.9 - Crab Cake \$market price

SEASONAL

Roasted Beet Terrine

Roasted Golden Beets Layered with Boursin Cheese & served with
Micro Arugula/Toasted Pistachios/Balsamic Glaze \$8.9

Thai Peanut Salad

Toasted Cashews/Sugar Snap Peas/Juliened Broccoli, Carrots, & Brussel Sprouts
Red Cabbage/Mixed Greens/Thai Peanut Vinaigrette \$9.9

Poached Pear & Gorgonzola Salad

Red Wine Poached Pears/Candied Pecans/Gorgonzola/Mixed Greens
EVOO/Reduced Balsamic \$9.9

Lettuce Wraps

Teriyaki Grilled Chicken/Sugar Snap Peas/Seaweed Salad/Cucumber Salad
Asian Vegetable Slaw/Hydroponic Bibb Lettuce
Pineapple Chutney, Sweet Thai Chili & Mandarin Ginger Dipping Sauces \$11.9

SIGNATURE

Portofino Salad

Tomato/Cucumber/Blue Cheese/Dried Cranberry/Sweet Peppers
Field Greens/Candied Pecans/Sweet Vidalia Onion Vinaigrette \$9.9

Grilled Romaine Salad

Romaine Heart/Creamy Caesar Dressing/Croutons
Parmesan Cheese/Tomato/Balsamic Glaze \$7.9

Wedge Salad

Crisp Iceberg Lettuce Wedge/Tomato/Bacon/Gorgonzola Crumbles
Blue Cheese Dressing \$7.9

Fresh Field Green Salad

Sunflower Seeds/Craisons/Carrots/Mixed Greens \$4.9

ENTREES

Add 2nd St.'s Fresh Field Green Salad, Cup of Soup or a Crock of French Onion Soup for only **\$3.9**

SEASONAL

2nd St Seafood Bake

Shrimp/Crab/Andouille Sausage/Pepper/Tomato/Scallion
Saffron Cream/Basmati Rice \$22.9

Braised Lamb Shank

Bone-In, Red Wine Braised Lamb Shank/Mashed Yukon Gold Potatoes
Vegetable du Jour/Natural Braising Liquids/Gremolata \$29.9

Smithfield Shepherd's Pie

Hearty, Slow Braised Pork Stew topped with a Sweet Potato Crust
and Baked in a Cast Iron Skillet \$16.9

*Grilled Salmon

Extra Virgin Olive Oil Grilled Salmon/Basmati Rice/Vegetable du Jour
Saffron & Shrimp Infused Tomato Cream/Fennel Slaw \$17.9

Mackin' Cheese

Hearty, House Made 8-Cheese Sauce/Penne/Panko Cheese Crust \$14.9

*Pork Ribeye

Grilled Pork Ribeye/Mashed Sweet Potatoes/Cider & Bacon Braised Collards
Caramelized Pears/Veal Demi-Glace \$18.9

*Asian Grilled Skirt Steak

Sweet Chili Glazed, Flash Grilled Skirt Steak/Basmati Rice
Asian Steamed Veggies/Edamame-Black Eye Pea Relish \$26.9

Veggie Noodle Bowl

Flat Noodles/Edamame/Brussel Sprouts/Sugar Snaps/Carrots
Red Cabbage/5 Spice Veggie Broth \$15.9

Southern Style Catfish

Cornmeal Griddled Catfish/Crispy Stone Ground Grit Cake
Cider & Bacon Braised Collard Greens/Tangy Black Eye Pea Relish \$16.9

Creamy Tuscan Grilled Chicken Pasta

Grilled Chicken Breast/Penne Pasta/Roasted Tomato/Spinach
Alfredo Sauce/Parmesan/Pistou Drizzle \$15.9

Add an Additional Side for \$3.9

French Fries / House Fried Chips / Grit Cakes / Tangy Vegetable Slaw / Potato Salad / Fruit Salad / Mashed Potato / Garlic Bread / Vegetable du Jour / Basmati Rice
Cider & Bacon Braised Collard Greens / Asian Steamed Veggies / Mashed Sweet Potato / Black Eye Pea-Edamame Salad

Or

Onion Rings **\$4.5**

BURGERS

All Burgers are served on a *Toasted Brioche Roll with Lettuce, Tomato, and Red Onion* with your choice of French Fries, Fruit Salad, Potato Salad, Tangy Vegetable Slaw or House Made Potato Chips.
Sub Onion Rings for \$3.5, Add Bacon \$2

*2nd Street Burger

Cheddar/Swiss/Provolone/Bacon/Caramelized Onions
Sautéed Mushrooms \$14.9

*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$13.9

Salmon Burger

House Made Fresh Salmon Cake/Applewood Smoked Bacon/Kosher Dill
Pickles/Bistro Sauce \$12.9

Veggie Burger

Panko Fried Vegetable Risotto Patty/Bistro Sauce \$10.9

* Brisket Bacon Blue Cheese Burger

Fresh Ground Brisket, Applewood Smoked Bacon & Blue Cheese Patty
Topped with Caramelized Onion & Scampi Butter \$19.9

*Smokehouse Burger

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions
Smoked Gouda Cheese \$12.9

*Main Street Burger

Choice of Cheese \$11.9

*Lettuce Burger

Substitute Lettuce for the burger bun on any burger

Turkey Burger

Any of our burgers can be made with Ground All White Meat Turkey

One check per table. Separate totals available on request

* Our Steaks, Burgers and Fish can be cooked to order.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

12/14/17