



DINNER Menu

SMALLER PLATES

Crispy Sweet Potatoes

Flash Fried North Carolina Sweet Potato Cubes/Warm Gorgonzola Cheese/Chili Toasted Pumpkin Seeds/Surryano Ham \$8.9

Fried Green Tomatoes

Buttermilk Marinated & Panko Fried Green Tomatoes/Red Onion Marmalade/Fresh Dill Aioli \$7.9

2nd St "Thai Poppin" Shrimp

Panko Fried Shrimp/Zesty Thai Chili Glaze \$9.9

Crispy Calamari "Fingers"

Panko-Fried/Lemon-Parsley Marinated Calamari/House Made Tartar Sauce \$9.9

Cast Iron Cornbread

Southern Style Cornbread/ Honey Herb Butter/Cast Iron Skillet \$5.9

*Pepitas Crusted Tuna HH

Sashimi Style Yellowfin Tuna Rolled in Ancho Toasted Pumpkin Seeds/Mango-Soy Glaze/Cilantro-Wasabi Aioli \$10.9

*Asian Beef Skewers HH

Marinated Satay Style Steak /Charred Golden Pineapple Chutney \$9.9

Teriyaki Chicken Lettuce Wraps HH

Teriyaki Grilled Chicken/ Asian Noodles/ Cucumber Salad/Bibb Lettuce/Pineapple Chutney, Sweet Chili & Ginger Sauces \$11.9

2nd St's Famous O-Rings

Double Hand Breaded to Order/Signature Ranch \$6.9

Fresh Chesapeake Crab Dip

Chesapeake Blue Crab/Artichokes/ Baby Spinach/Four Cheese Sauce/Crostini & Pita Chips \$10.9

Chicken Fingers Platter

Breaded Chicken Tenders/French Fries/ Choice of Dipping Sauce \$9.9

FLATBREAD PIZZAS

Teriyaki BBQ Chicken HH

Grilled Chicken Breast/ Spinach/ Shaved Red Onion/Teriyaki BBQ/Jack Cheese \$9.9

Roasted Garlic & Goat Cheese

Balsamic Glazed Onions/Tomatoes/Arugula/Goat Cheese/Roasted Garlic \$9.9

SALADS & HOUSE MADE SOUPS

Crab & Corn Chowder \$5.9 / \$7.9 • French Onion \$5.9 • Soup Du Jour \$4.9 / \$6.9 • House salad \$4.9

Feel Free to add the following to any salad

*Grilled Salmon \$10.9 • *Bistro Steak \$9.9

Chicken \$3.9 • Thai Poppin Shrimp \$5.9

*Pepitas Ahi Tuna \$8.9

Portifino Salad HH

*Tomato/Cucumber/Gorgonzola Cheese/Kiln Dried Cranberries/Sweet Peppers/Assorted Fresh Field Greens/Brown Sugar Candied Pecans/
Sweet Vidalia Onion Vinaigrette \$8.9*

Grilled Romaine Salad

Romaine Heart/Creamy Caesar Dressing/Croutons/Parmesan Cheese/Tomatoes/Balsamic Glaze \$6.9

Wedge Salad

Crisp Iceberg Lettuce Wedge/Tomatoes/Bacon Crumbles/Blue Cheese Dressing \$5.9

White Bean Salad

White Beans/Surryano Ham/Arugula/Roasted Tomatoes/Roasted Garlic/Whole Grain Mustard Vinaigrette/Truffle Oil \$9.9

Roasted Beet Salad HH

Roasted Ruby & Golden Beets/Arugula/Goat Cheese/Toasted Peppio-Dill Vinaigrette \$7.9

ENTREES

Add a Soup Cup or House Salad \$2.9

CULINARY ADVENTURES

2nd St Shrimp & Grits

Shrimp/Andouille Sausage/Sweet Peppers/Green Onions/Tomatoes/Beer Broth/Smoked Gouda Grits Cake \$18.9

*Hickory Seared NY Strip

Molasses & Spice Rubbed Center Cut 12oz NY Strip/Gorgonzola Mashed Potatoes/Scampi Butter/Veal Demi Glace \$29.9

*Grilled Bistro Steak

Herb Marinated Bistro Steak/Yukon Gold Mashed Potatoes/Vegetable Du Jour/Mushroom Glace \$19.9

Baby Back Ribs

Fallin' off the Bone Baby Back Ribs/Smokey BBQ Sauce/French Fries \$22.9

2nd St Crab Cakes HH

Chesapeake Blue Crab Cakes/Basmati Rice/Smoked Tomato Puree \$21.9

PASTA/GRAINS

Chorizo-Pumpkin Pasta

Grilled Authentic Chorizo/Sweet Bell Peppers/Tomato/Scallion/Penne/Pumpkin-Ricotta Cream/ Aged Parmesan/Chili-Toasted Pumpkin Seeds \$16.9

Italian Style Pot Roast

Burgundy-Garlic Braised Angus Chuck Roast/Spinach/Roasted Yellow Pepper/Tomato/Roasted Garlic/Cheese Ravioli \$17.9

Vegetable Lasagna

Exotic Mushrooms/Wilted Greens/Roasted Tomato/Red Potato/Roasted Garlic/Brie/Fresh Pasta/Smoked Tomato Cream/Pesto \$16.9

2nd St Bistro Pasta

Sautéed Beef Tips/Forest Mushroom Medley/Scallions/Peppers/Penne/Robust Marsala-Parmesan Cream \$17.9

2nd St Lasagna

Italian Sausage/Ground Beef/Roasted Garlic/Six Cheese Medley/Fresh Pasta /Rustic Tomato Sauce/House Made Mozzarella \$15.9

COMFORT STREET

Smithfield Shepherd's Pie

Stout Braised Smithfield Pork Butt/Hearty Winter Vegetables/Fresh Herb Potato Crust \$16.9

*Glazed Salmon HH

Fresh Ground Pepper & Honey Glazed Salmon/Basmati Rice Pilaf/Fresh Seasonal Vegetable/Mint-Horseradish Chutney \$17.9

Smoked Chicken Cassoulet HH

Hearty Stew of Hickory Smoked Chicken/Andouille Sausage/Winter Vegetables/White Beans/Fresh Herbs/Ciabatta Crostini \$15.9

Grilled Colorado Bison Meatloaf

Mashed Yukon Gold Potatoes/Vegetable of the Day/Demi Glace \$16.9

Fresh Herb & Garlic Battered Chicken

Egg, Herb, & Garlic Battered Chicken Cutlets/VOD/Basmati Rice Pilaf/Smoked Tomato Coulis \$15.9

SANDWICHES & BURGERS

2nd St Reuben

Corned Beef/Kraut/Swiss Cheese/1000 Island/Marble Rye \$10.9

Ham Panini

Pit-Style Smoked Ham/Brie/Baby Arugula/Caramelized Onion/Whole Grain Cranberry Mustard/Baguette \$9.9

All Burgers served on a *Toasted Brioche Roll with Lettuce, Tomato, Red Onion*

with Your Choice of French Fries, Potato Salad, Southern Style Slaw or House Made Potato Chips. Sub O-Rings \$3

*Wagyu Kobe Burger

Ground Kobe Beef/Caramelized Onions/Arugula \$17.9

*Main Street Burger

Choice of Cheese \$11.5

*Smokehouse Burger

Hickory Grilled Burger/BBQ Sauce/Caramelized Onions/Smoked Gouda Cheese \$11.5

*Signature Burgers

Cheddar/Swiss/Provolone/Bacon/Caramelized Onions/Grilled Mushrooms

2nd St (8oz) \$11.5 ▪ Chohany (12oz) \$13.4

*Carolina Burger

Kosher Dill Pickles/Smoked Bacon/Pimento Cheese \$11.5

*Street on Fire Burger

Jalapenos/Cheddar Cheese/Chipotle Mustard \$11.5

Veggie Burger

Panko Fried Vegetable Risotto Patty/Spinach/Caramelized Onions \$11.5

Turkey Burger

Any of our burgers can be made with Fresh Ground All White Turkey Meat \$11.5

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

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

*General Manager Al Severin. Executive Chef Chris Long.
Assistant Manager Steve Davidson. Assistant Manager Brandon Childress*