



SEASONAL SMALL PLATES

Watermelon Carpaccio

Thinly Sliced Seedless Watermelon/Nuoc Cham (Tangy-Salty Vietnamese Sauce)
Micro Wasabi Greens \$7.9

Grilled Steak Kabob

Ancho Rubbed Bistro Steak Tips/Fresh Mango Salsa \$12.9

* Sesame Tuna

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

Crab Norfolk

Fresh Jumbo Lump Blue Crab Baked With Butter, Old Bay, and Roasted Lemon \$Market Price

Coctel de Camarones

Chilled Shrimp/Avocado/Tomato/Cucumber/Jalapeño/Fresh Cilantro/Lime \$8.9

Flash Fried Local Oysters

Bacon-Lemon Aioli/Scallions \$15.9

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

Southern Fried Green Tomatoes

Panko Fried Green Tomatoes/Pimento Cheese/Bacon Pistou \$8.9

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

Caprese Pizza

Tomato/Fresh Mozzarella/House Made Pistou/Truffle-Herb Salt
Balsamic Glaze \$9.9

Little Italy Pizza

Salami/Pepperoni/Marinara/Roasted Garlic/Smoked Mozzarella
Jack Cheese/2nd St. Herb Blend \$13.9

SIGNATURE

Chicken Bacon Ranch Pizza

Grilled Chicken Breast/Ranch Alfredo/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

Add the following to any salad

* Grilled Tuna \$13.9 - *Grilled Salmon \$7.9 - *Bistro Steak \$12.9
Chicken Breast \$4.9- Thai Poppin Shrimp \$5.9- Crab Cake \$market price

SEASONAL

Kani Salad

Crab/Cucumber/Carrot/Seaweed Salad/Red Cabbage/Spicy Mayo
Tempura Crunchies \$9.9

Thai Peanut Salad

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

Berry Goat Cheese Salad

Fresh Strawberries/Blueberries/Watermelon/Candied Pecans/Goat Cheese
Mixed Greens/White Balsamic Vinaigrette \$9.9

The Caprese

Beefsteak Tomatoes/Fresh Mozzarella/Fresh Basil Pistou
Balsamic Reduction/Truffle-Herb Salt/Micro Arugula \$9.9

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

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

ENTREES

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

SEASONAL

Grilled Salmon

Extra Virgin Olive Oil & Italian Parsley Rubbed Salmon/Asparagus-Tomato Risotto/Vegetable du Jour/Olive Tapenade/Brown Butter \$18.9

Chicken Bruschetta

Grilled, Hormone Free, Chicken Breast/Garlic Bread/ Tomato-Roasted Garlic-Artichoke "Salsa"/Reduced Balsamic Vinegar/Micro Arugula \$16.9

Ancho Tuna

Ancho Grilled Ahi Tuna/Black Beans pureed with Lime and Cilantro Vegetable du Jour/Avocado-Mango Salsa \$18.9

Crab Cakes

Jumbo Lump Blue Crab Cakes/Smoked Gouda Grit Cake/Vegetable du Jour Fresh Mango Salsa \$Market Price

Grilled Veggie Entrée

Extra Virgin Olive Oil & Truffle Salt Grilled Seasonal Vegetables/Tomato-Asparagus Risotto/Mixed Olive Tapenade \$15.9

Cajun Catfish

Cajun Grilled Wild Catfish/Crispy Southern Polenta/Vegetable du Jour Lemon-Bacon Aioli \$15.9

Creamy Tuscan Grilled Chicken Pasta

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

SIGNATURE

Hickory Grilled NY Strip

12 oz. Center Cut NY Strip Steak/Scampi Mashed Potatoes Vegetable du Jour/Tomato-Roasted Garlic/Demi-Glace \$Market Price

Grilled Bison Meatloaf

Mashed Yukon Gold Potatoes/Vegetable du Jour/Demi-Glace \$18.9

2nd St Shrimp & Grits

Shrimp/Spicy Andouille Sausage/Peppers/Green Onions/Tomatoes Cajun Spiced Beer Broth/Smoked Gouda Grit Cakes \$18.9

2nd St Lasagna

Italian Sausage/Ground Beef/Roasted Garlic/Cheese Medley/Fresh Pasta Rustic Tomato Sauce/Garlic Bread \$15.9

2nd St Bistro Pasta

Sautéed Beef Tips/Scallions/Peppers/Tomato/Penne Pasta/Parmesan Mushroom Alfredo \$17.9

*Grilled Bistro Steak

Herb Rubbed Bistro Steak/Yukon Gold Mashed Potatoes Vegetable du Jour/Mushroom/Demi-Glace \$21.9

Baby Back Ribs

Fallin' off the Bone Baby Back Ribs Smokey BBQ Sauce/French Fries Tangy Vegetable Slaw \$28.9

Add an Additional Side for \$3.9

French Fries /House Fried Chips /Grit Cakes/Tangy Vegetable Slaw/Potato Salad /Mango & Black Bean Salad Asparagus-Tomato Risotto / Fruit Salad /Mashed Potato/ Garlic Bread /Vegetable du Jour

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 Add Avocado \$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

*Caprese Burger

Fresh Tomato/Fresh Mozzarella/Pistou Aioli \$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

*Avocado Bacon Burger

Mashed Avocado/Applewood Smoked Bacon \$14.9

*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.

06/09/17