



BRUNCH

Open Faced Breakfast Burger

Southern Style Sausage & Ground Beef Patty, Wilted Spinach, Roasted Tomato, Kaiser, Hash du Jou & a Over Medium Egg \$9.9

Orchard Fruit Oatmeal

Seasonal Tree Fruit, Brown Sugar, Nutmeg, Cream & a Toasted Croissant \$7.9

Cast Iron Omelet

Hickory Smoked Turkey, Caramelized Onion, Apple Wood Smoked Bacon, Spinach, Tomato & Jack Cheese with Hash du Jour \$9.9

Double Cream Brie & Pear "Panini"

Imported Brie, House Made Bartlett Pear-Ginger Jam, French Bread & Arugula-Shaved Fennel Salad \$8.9

The "Off the Old Block" Platter

House Made Chipped Beef Gravy, Toasted Multi Grain Bread Hash du Jour & a Over Medium Egg \$8.9

2nd St. Steak & Eggs

Grilled Bistro Steak, Hash du Jour, Apple Wood Smoked Bacon, Whole Grain Mustard Demi, Duo of Over Medium Eggs \$16.9

Breakfast "Crois-Sandwich"

Scrambled Egg, Apple Wood Smoked Bacon, Tomato, Red Onion & American Cheese on a Toasted Croissant \$8.9

Banana Nut French Toast

House Baked Banana Walnut Bread, Vanilla-Rum Batter, Caramelized Bananas, Apple Wood Smoked Bacon \$9.9

Sweet Potato Pancakes

Short Stack, Nutmeg Crème Fraîche, Kentucky Bourbon Syrup, Apple Wood Smoked Bacon & Hash du Jour \$8.9

Southern Chesapeake Benedict

Griddled Jumbo Lump Crab Cake, Smoked Gouda-Stone Ground Grit Cake, Wilted Spinach, Poached Egg, Bay Hollandaise & Country Ham Cracklings \$12.9

Ginger Infused Salmon Cakes

Trio of Seared Salmon Cakes, Thai Curry Stewed Tomatoes, Wilted Spinach, Poached Chicken Egg \$9.9

Quiche Du Jour

Chef's Daily Quiche Creation Served with a Cup of Soup or Baby Mixed Green Salad \$11.9

SOUPS

	Cup	Bowl
Crab Chowder	\$4.9	\$6.9
Chef's Daily Soup	\$3.9	\$5.9
French Onion		\$4.9

Tasty Beginnings

Chesapeake Crab Dip

Chesapeake Lump Crab, Artichoke, Baby Spinach & a Four Cheese Cream Sauce \$10.9

Cast Iron Cornbread

Sweet Southern Style Cornbread Baked in Cast Iron Pans, Finished with a Honey Herb Butter \$5.9

2nd St "Thai Poppin" Shrimp

Panko Fried Shrimp with a Zesty Thai Chili Glaze. \$8.9

Hand-Breaded O' Rings \$6.9

A 2nd St. Tradition. Double Breaded & Fried Golden Brown

Chicken Fingers Platter

Breaded Chicken Tenders with Fries, and a Choice of Dipping Sauces \$10.9

SALADS

Portifino Chicken Salad

Grilled Chicken, Tomato, Cucumber, Blue Cheese, Dried Cranberries, Red & Yellow Peppers, Salad Greens, Candied Pecans & Vidalia Onion Vinaigrette \$11.9

Home-style Chicken Salad Platter

Chicken & Granny Smith Apple Salad over Assorted Baby Field Greens, Cucumbers, Craisins, Candied Pecans, Fresh Berries & a Toasted Croissant \$10.9

Wedge Salad

Iceberg Lettuce Wedge, Tomatoes, Bacon & Bleu Cheese Dressing \$5.9

Teriyaki Chicken Lettuce Wraps

Teriyaki Chicken, Carrots, Cucumber Salad & Bibb Lettuce with Soy Sesame, Sweet Chili & Ginger Sauces \$10.9

2nd St. Bistro Salad

Crisp Greens, Bacon, Avocado, Hard boiled Egg, Tomato, Cucumber, Carrots & Croutons with Warm Bacon Vinaigrette \$8.9

With Grilled Salmon \$13.9 ▪ **with Angus Steak \$18.9**

With Chicken \$10.9 ▪ **with Thai Poppin Shrimp \$11.9**

Grilled Romaine Salad

Croutons, Parmesan Cheese & Tomatoes in a Caesar Dressing \$6.9

With Grilled Salmon \$11.9 ▪ **with Angus Steak \$16.9**

With Chicken \$8.9 ▪ **with Thai Poppin Shrimp \$9.9**

SANDWICHES

2nd St Signature Reuben

Corned Beef, Kraut, Swiss Cheese & 1000 Island on Marble Rye \$9.9

Pesto Turkey Panini

Oven Roasted Turkey Breast, Pesto Aioli, Spinach, Fresh Tomatoes & Provolone Cheese on a French Baguette \$8.9

2nd St. French Dip

Shaved Slow Roasted Angus Beef, Provolone Cheese & Horseradish on Toasted French Loaf with a Sherry Scented Au Jus \$13.9

Crab Cake Croissant

Jumbo Lump Crab Cake, Crisp Iceberg, Tomato, Shaved Red Onion & a Horseradish-Tomato Spread on a Croissant \$12.9

Pot Roast Sandwich

House Braised Angus Pot Roast with Mushrooms, Provolone Cheese and a Burgundy Gravy on a Toasted Kaiser \$9.9

Curried Pork Sandwich

Curry Marinated Pork Tenderloin with Carmelized Onions, Mushrooms, Spinach, and Charred Golden Pineapple Chutney & Provolone Cheese on Toasted French Bread \$8.9

Pulled Pork Chimichanga

Slow Braised Hand Pulled Pork, Bartlett Pears, Imported Brie, Caramelized Onions, Grilled Peppers in a Moroccan Spiced Tortilla \$9.9

BURGERS

Main Street Burger

Choice of American, Cheddar, Swiss, Provolone, Bleu Cheese, Smoked Gouda \$9.9

Wagyu Kobe Burger

Ground Kobe Beef, Caramelized Onions, Arugula on a Ciabatta Roll \$16.9

Signature Burgers

Bacon, Cheddar, Swiss, Provolone, Onions & Grilled Mushrooms

2nd St (8oz) \$10.9 ▪ **Chohany (12oz) \$11.9**

Carolina Burger

Kosher Dill Pickles, Smoked Bacon & Pimento Cheese \$9.9

Street on Fire Burger

Jalapenos, Cheddar Cheese & Chipotle Mustard \$9.9

Smokehouse Burger

Hickory Grilled Burger, BBQ Sauce, Caramelized Onions & Smoked Gouda Cheese \$9.9

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