



## BRUNCH Menu

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#### \*Open Faced Breakfast Burger

*Southern Style Sausage & Ground Beef Patty/Wilted Spinach/Roasted Tomato/Hash du Jour/Fried Egg \$10.9*

#### Anjou Pear & Imported Brie Panini

*Double Cream Brie/House Made Pear Butter/Fresh Sliced Pears/French Bread/Baby Arugula Salad \$9.9*

#### Sweet Potato Pancakes

*Short Stack/Nutmeg Crème Fraîche/Kentucky Bourbon Syrup/Apple Wood Smoked Bacon/Hash du Jour \$9.9*

#### \*Chesapeake Benedict

*Griddled Local Blue Crab Cake/Smoked Gouda Grits Cake/Spinach/Country Ham Cracklins'/Bay Hollandaise/Poached Egg \$13.9*

#### Fresh Baked Quiche du Jour

*Chef's Whimsical Quiche/Choice of Soup du Jour or House Salad \$11.9*

#### Cast Iron Omelet

*Cherry Wood Smoked Pit Ham/Apple Wood Bacon/Roasted Tomatoes/Caramelized Onions/Spinach/Jack Cheese/Hash du Jour \$9.9*

#### Brunch Shrimp & Grits

*Cajun Seared Shrimp/Smoked Gouda Infused Stone Ground Grit Cake/Bell Pepper/Tomato/Scallion/Shrimp Infused Beer Broth/Poached Egg \$17.9*

#### Surry Style Breakfast

*Smoked Surry Sausages/Roasted Sweet Potatoes/Panko Fried Green Tomatoes /Wilted Greens/Over Medium Egg \$8.9*

#### Gringos Rancheros

*Grilled Chorizo Sausage/Grilled Peppers/Onions/Rustic Mexican Tomato Sauce/Tortillas/Two Over Medium Eggs \$10.9*

#### Cranberry-Ginger French Toast

*Madagascar Vanilla Battered Challah Bread/Warm Cranberry-Ginger Compote/Warm Maple Syrup/Apple Wood Smoked Bacon \$9.9*

### BIGGER BITES

Add a Soup Cup or House Salad \$2.9

#### Chicken Fingers Platter

*Quintet of Breaded Chicken Tenders/French Fries/ Choice of Dipping Sauces \$9.9*

#### 2<sup>nd</sup> St Lasagna

*Slow Cooked Italian Sausage/Ground Beef/Garlic/Fresh Pasta/Four Cheeses/Tomato Sauce \$15.9*

#### Baby Back Ribs

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

#### \*Hickory Seared NY Strip

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

#### Smithfield Shepherd's Pie

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

### SMALLER BITES

#### 2<sup>nd</sup> St's Famous O-Rings

*Double Hand Breaded To Order/2<sup>nd</sup> St Signature Ranch \$6.9*

#### Fresh Chesapeake Crab Dip

*Chesapeake Blue Crab/Artichoke/Baby Spinach/Four Cheese Sauce/Crostini/Pita Chips \$10.9*

#### Asian Beef Skewers

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

#### Cast Iron Cornbread

*Southern Style Cornbread/Honey Herb Butter \$5.9*

#### Pepitas Crusted Tuna *HH*

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

## SALADS & HOUSE MADE SOUPS

Crab Chowder \$5.9 / \$7.9 French Onion \$5.9 House Salad \$4.9 Soup Du Jour \$4.9 / \$6.9

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

Tomato/Cucumber/Gorgonzola Cheese/Kiln Dried Cranberries/Sweet Peppers/Assorted Fresh Field Greens/Brown Sugar Candied Pecans  
Sweet Vidalia Onion Vinaigrette \$9.9

### 2<sup>nd</sup> St Bistro Salad

Crisp Iceberg/Cucumber/Avocado/Smoked Bacon/Tomato/Hard Boiled Egg/Carrot/Crouton/Warm Bacon Vinaigrette \$9.9

### Asian Noodle Salad

Flat Noodles/Mixed Baby Greens/Sweet Peppers/Cucumbers/Red Cabbage/Carrots/Sesame-Soy Vinaigrette \$8.9

### Teriyaki Chicken Lettuce Wraps

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

### Grilled Romaine Salad

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

### Wedge Salad

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

### Chicken Salad Platter

House Made Chicken Salad with Grilled Chicken Breast & Granny Smith Apples/Assorted Mixed Greens/Candied Pecans/Craisins/Fresh Berries \$10.9

## SANDWICHES

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

### 2<sup>nd</sup> St Reuben

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

### Fried Crab Cake Sandwich

Panko Fried Chesapeake Blue Crab Cake/Crisp Iceberg/ Tomatoes/Red Onion/Whole Grain Dijonaise/Potato Roll \$Market Price

### 2<sup>nd</sup> St French Dip

Shaved Slow Roasted Angus Beef/Provolone Cheese/Horseradish/Toasted French Bread/Sherry Scented Au Jus \$7.9

### Thai Poppin' Shrimp Wrap

2<sup>nd</sup> St.'s Famous Thai Poppin' Shrimp/Cucumbers/Shredded Iceberg/Tomato/Flour Tortilla \$9.9

### Ham Panini

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

### Grilled Bison Meatloaf Sandwich

Colorado Bison Meatloaf/Caramelized Onion/Mushroom/Provolone/Cranberry Horseradish Spread/Toasted Ciabatta \$9.9

## AWARD WINNING BURGERS

On a Toasted Brioche Roll with Lettuce, Tomato & Red Onion. Served with Your Choice of French Fries, Potato Salad, Southern Style Slaw or House Made Potato Chips.. Sub O-Ring \$3

### \*Wagyu Kobe Burger

Ground Kobe Beef/Caramelized Onion/ 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

### Turkey Burger

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

### \*Signature Burgers

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

2<sup>nd</sup> St (8oz) \$12.5 ▪ Chohany (12oz) \$13.5

### \*Carolina Burger

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

### \*Street on Fire Burger

Jalapenos/Cheddar Cheese/Chipotle Mustard \$11.5 Kosher Dill  
Pickles/Smoked Bacon/Pimento Cheese \$11.5

### \*Veggie Burger

Panko Fried Vegetable Risotto Patty/  
Spinach/Carmelized Onions \$10.9

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

\* 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.