



STARTERS

Cast Iron Cornbread

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

Chesapeake Crab Dip

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

Chicken Confit Eggroll

Slow Braised Chicken with Asian Vegetables & Black Beans in a Crisp Eggroll alongside a Mandarin Orange Dipping Sauce. \$9.9

2nd St "Thai Poppin" Shrimp

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

Hand-Breaded O' Rings

A 2nd St. Tradition. Double Breaded & Fried Golden Brown \$6.9

SOUPS

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

SALADS

Portifino Chicken Salad

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

Grilled Steak Salad

Grilled Bistro Steak, Yellow Split Peas, Balsamic Glazed Onions, Roasted Root Vegetables, Baby Arugula with Dijon Mustard-Roasted Garlic Vinaigrette \$17.9

Roasted Beet & Goat Cheese Salad

Roasted Ruby Beets, Almond Fried Goat Cheese, Baby Arugula, Rosemary Flatbread Cracker – Choice of Dressing \$9.9

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

Quiche Du Jour

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

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 \$9.9**

Grilled Romaine Salad

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

With Grilled Salmon \$13.9 ▪ **with Angus Steak \$16.9**

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

Wedge Salad

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

Dressings

House Made Ranch, Honey Mustard, Fat Free Balsamic Vinaigrette, Sweet Vidalia Onion, Chunky Blue Cheese, Caesar, Extra Virgin Olive Oil & Vinegar

BIGGER BITES

Add a Soup Cup or House Salad \$2.9

Grilled Colorado Bison Meatloaf

Mashed Sweet Potatoes, Vegetable of the Day and Whole Grain mustard Demi Glace \$15.9

Chicken Fingers Platter

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

Garden Vegetable Ravioli

Four Cheese Ravioli & Seasonal Fresh Vegetables tossed in our House Made Pomodoro and finished with Imported Parmesan Cheese \$10.9

2nd St Lasagna

Slow Cooked Italian Sausage, Ground Beef & Garlic Layered with Fresh Pasta, Four Cheeses & Tomato Sauce \$14.9

Baby Back Ribs

Fallin' Off the Bone Ribs Slathered in Smokey BBQ Sauce with Cole Slaw & French Fries \$21.9

SANDWICHES

Served with Your Choice of French Fries, Potato salad Southern Style Slaw or Potato Chips. Sub O'Rings \$3

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

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 topped with Provolone Cheese on Toasted French Bread \$8.9

Crab Cake Croissant

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

Pulled Pork Chimichanga

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

Apple Wood Chicken Wrap

Crisp Chicken Tenderloins, Apple Wood Smoked Bacon, Fresh Tomatoes Lettuce & Bistro Sauce \$8.9

2nd St Smoked BLT

Apple Wood Smoked Bacon, Fresh Tomato, Crisp Baby Iceberg & a Fresh Herb Spread on Thick Cut Wheat Bread \$8.9

Southern Style Pimento Cheese Sandwich

House Made Pimento Cheese, Apple Wood Smoked Bacon & Fresh Tomatoes on a Griddled Corn Loaf \$8.9

BURGERS

On a Toasted Kaiser with Lettuce, Tomato & Red Onion. Served with French Fries. Sub O'Rings \$3

Wagyu Kobe Burger

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

Main Street Burger

Choice of Cheese \$9.9

Signature Burgers

Bacon, Cheddar, Swiss, Provolone, Onions & Portabella Mushroom

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

On The Vine

By the Glass & Bottle

<i>Chateau St. Jean Chardonnay 07</i> <small>Sonoma County, California</small>	\$7 / \$23
<i>Cielo Pinot Grigio 08</i> <small>Venezie Delle, Italy</small>	\$6 / \$18
<i>Tilia Chardonnay 06</i> <small>Mendoza, Argentina</small>	\$6 / \$18
<i>Falesco Vitiano 07 91pts Tanzer</i> <small>Umbria IGT, Italy – A Super Tuscan Style Blend</small>	\$7 / \$23
<i>Cono Sur Pinot Noir 06</i> <small>Central Valley, Chile -Organic Wine</small>	\$8.5 / \$25
<i>Sonoma Vineyards Syrah 07</i> <small>Sonoma County, California</small>	\$6.5 / \$21
<i>Tangley Oaks Merlot 06</i> <small>Napa Valley, California</small>	\$8 / \$24
<i>Kunde Estate Zinfandel 05</i> <small>Sonoma Valley, California</small>	\$8 / \$24
<i>Bodega Renacer Punto Malbec 07</i> <small>Mendoza Valley, Argentina</small>	\$8 / \$24
<i>Leese-Fitch Cabernet 07</i> <small>California</small>	\$7 / \$23
<i>Buehler White Zinfandel 07</i> <small>California</small>	\$7 / \$23

By the Bottle

Chardonnay

<i>Avery Quinn 07</i> <small>Monterey, California</small>	\$26
<i>Benziger 07</i> <small>Carneros, California</small>	\$26
<i>Caramel Road 06</i> <small>Monterey, California</small>	\$34
<i>Naked Mountain 04</i> <small>Blue Ridge Mountains, Virginia</small>	\$36
<i>Kendal-Jackson Grand Reserve 06</i> <small>Monterey & Santa Barbara, California</small>	\$40
<i>Cuvaison 07</i> <small>Napa Valley, California</small>	\$42
<i>Jordan 05</i> <small>Russian River Valley, California</small>	\$50
<i>Cakebread 07</i> <small>Napa Valley, California</small>	\$55

Pinot Grigio

<i>Prendo 07</i> <small>Friulli Delle, Italy</small>	\$26
<i>Borgo Dei Vassalli 06</i> <small>Venezie Delle, Italy</small>	\$30
<i>Luna Vineyards 06</i> <small>Napa Valley, California</small>	\$32

Riesling

<i>Chateau Bianca 07</i> <small>Willamette Valley, Oregon</small>	\$26
<i>Spy Valley 07</i> <small>Marlborough, New Zealand</small>	\$33
<i>Loosen Brothers Kabnite 07</i> <small>Mosel, Germany</small>	\$40
<i>Eroica, Chateau St. Michelle & Dr. Loosen 06</i> <small>Columbia Valley, Washington State</small>	\$42

Sparkling

<i>Frexinent Cordon Negro (187 ml) 08</i> <small>Sparkling White, Spain</small>	\$10
<i>Bodega Crotta's "Striptease" 06</i> <small>Sparkling RED, Ramblon, Argentina</small>	\$22
<i>Zardetton Prosecco Brut Congliano 07</i> <small>,NV, Italy – 100% Prosecco</small>	\$29
<i>Chandon Blanc De Noirs 06</i> <small>Sparkling White, Napa Valley, California</small>	\$36
<i>J Cuvee "20" 07</i> <small>Sparkling Rose, Russian River California</small>	\$52
<i>Veuve Clicquot Ponsardin 07</i> <small>Brut Champagne – Champagne, France</small>	\$74

By the Bottle

Sauvignon Blanc / Other Whites

<i>James River White 07</i> <small>Williamsburg, Virginia</small>	\$18
<i>Ferrari Carano Fume Blanc 07</i> <small>Sonoma County, California</small>	\$26
<i>Mulderbosch Cabernet Rose 08</i> <small>South Africa</small>	\$26
<i>Hall Sauvignon Blanc 06</i> <small>Napa Valley, California</small>	\$27
<i>Foris Gewurztraminer Dry 06</i> <small>Rogue Valley, Oregon</small>	\$30
<i>Merryvale, "Starmont" 07</i> <small>Sauvignon Blanc - Napa Valley, California</small>	\$32

Malbecs

<i>Altos Los Hormagas 07</i> <small>Mendoza, Argentina</small>	\$26
<i>Furque, Tre Cepas 07</i> <small>Mendoza Valley, Argentina</small>	\$28
<i>Graffigna Centenario Reserve 06</i> <small>San Juan, Argentina</small>	\$33
<i>Benagas Estate 06</i> <small>Mendoza Valley, Argentina</small>	\$36

Shiraz / Petite Syrah

<i>Peter Lehman's Barossa Shiraz 07</i> <small>Barossa Valley, Australia,</small>	\$25
<i>Kangarilla Road Shiraz 07</i> <small>Mclaren Vale, Australia</small>	\$33
<i>David Bruce Petite Sirah 06</i> <small>Central Coast, California</small>	\$36
<i>Cline Estate Syrah 05</i> <small>Los Carneros, California</small>	\$39
<i>Girard Petit Syrah 06</i> <small>Napa Valley, California</small>	\$47
<i>Two Hands "Angel Share" Shiraz 08</i> <small>Mclaren Vale, Australia</small>	\$49
<i>MollyDooker "Blue Eyed Boy" 07</i> <small>Mclaren Vale, Australia</small>	\$52

Other Reds & Blends

<i>Les Deux Rives Rouge 07</i> <small>Corbieres du Languedoc, France - 85pts WS</small>	\$25
<i>Monticello Crianza Rioja 05</i> <small>Rioja, Spain</small>	\$26
<i>Turlo Salviano Sangiovese, Cab, Merlot 05</i> <small>Umbria, Italy</small>	\$26
<i>H. Hamilton, "The Mongrel" Sangiovese 07</i> <small>Mclaren Vale, Australia</small>	\$27
<i>Domaine De Nizas "Little Red Farm" 04</i> <small>Coteaux Du Languedoc, France - 92pts WS</small>	\$27
<i>Perrieres Vallee Du Rhone 05</i> <small>Cotes Du Rhone, France</small>	\$28
<i>Montirius Cotes Du Rhone 07</i> <small>Cotes Du Rhone, France-</small>	\$30
<i>Cline Mourvedre "Ancient Vines" 06</i> <small>Central Coast, California</small>	\$31
<i>Acoustic Cellar Spanish Red 06</i> <small>Varietal-Granatxa-Samso - D.O. Montsant, Spain</small>	\$38
<i>Hess Collection Block 19 Cuvee 06</i> <small>Napa Valley Mtn Vedeer, California</small>	\$42
<i>Luna Vineyards Sangiovese 05</i> <small>Napa Valley, California</small>	\$45
<i>MollyDooker "Two left feet" 08</i> <small>Mclaren Vale, Australia</small>	\$49

VA ABC Wine Cork Law allows guests to take & transport unfinished bottles of wine home

By the Bottle

Cabernet Sauvignon/ Cab Blends

<i>Cousino-Macul Antiguas Reservas 06</i> <small>Maipo Valley, Chile</small>	\$30
<i>Jim Barry Cover Drive Cab 06</i> <small>Maclaren Vale, Australia</small>	\$36
<i>Milbrandt Vineyards "Legacy" 05</i> <small>Eastern Washington State -</small>	\$40
<i>Clos Du Val 05</i> <small>Napa Valley, California</small>	\$52
<i>Simi "Landslide" 04</i> <small>Alexander Valley, California</small>	\$53
<i>J Lohr "Hilltop" 04</i> <small>Paso Robles, California</small>	\$54
<i>Terra Valentine Spring Mountain 04</i> <small>Napa Valley, California</small>	\$55
<i>Buehler Estate 03</i> <small>Napa Valley, California</small>	\$56
<i>Pine Ridge Rutherford Cuvee 04</i> <small>Napa Valley, California</small>	\$73
<i>Trefethen Oak Knoll 04</i> <small>Napa Valley, California</small>	\$76
<i>Hendry Block 8 03</i> <small>Napa Valley, California</small>	\$80
<i>Silver Oak 03</i> <small>Alexander Valley, California</small>	\$92
<i>O'Shaughnessy 05</i>	

Merlot

<i>Raymond "R" Collection 05</i> <small>California</small>	\$25
<i>Chateau St Michelle "Indian Wells" 04</i> <small>Columbia Valley, Washington State</small>	\$35
<i>Flora Springs 05</i> <small>Napa Valley, California</small>	\$48
<i>Robert Sinskey 03</i> <small>Los Carneros – Napa Valley</small>	\$49
<i>Five Star Cellars 05</i> <small>Walla Walla, Washington</small>	\$56
<i>Luna Vineyards 02</i> <small>Napa Valley, California</small>	\$56

Zinfandel

<i>Hayman & Hill 07</i> <small>Dry Creek Valley, California</small>	\$24
<i>Riverbluff Zin 05</i> <small>Lodi, California</small>	\$27
<i>Sin Zin 06</i> <small>Alexander Valley, California</small>	\$33
<i>Tobin James, "James Gang" 05</i> <small>Paso Robles, California</small>	\$49
<i>Hendry Block 7 05</i> <small>Napa Valley, California</small>	\$51
<i>Ridge "East Bench" 06</i> <small>Paso Robles, California</small>	\$54

18% gratuity may be added to parties of 8 or more



