

SECOND STATE

RESTAURANT

SMITH MEADOWS VA NEW FRONTIER BISON VA LANGENFELDER FARM MD ELYSIAN FIELDS PA TRUE FARMS VA

DINNER

OYSTERS

CHILLED CHINCOTEAGUES 12 / 23

With cocktail, mignonette and grilled lemon

GRILLED CHINCOTEAGUES 13 / 24

Parmesan, parsley, butter and garlic crumb

SMALL BITES

SCALLOPS & FOIE GRAS 14

Lightly smoked, seared East Coast scallops and Foie Gras over sweet corn puree with a balsamic reduction

SHORT RIBS 10

Root beer braised short ribs over parsnip and garlic confit puree

BISON MEATBALLS 11

Ground bison, garlic, onions, breadcrumbs in a huckleberry gravy

CHEDDAR PIEROGIES 8

Potato and cheddar sautéed with bacon

MUSSELS 8

Hard cider, bacon, bleu cheese, caramelized onion with grilled baguette

STEAK TARTARE 14

Diced tenderloin of beef, garlic, shallot, dark ale, toasted crostini

STARTERS

ARTISAN BREAD BASKET 3

A selection of locally baked breads with orange blossom butter

FRENCH ONION SOUP 9

Caramelized onions braised with scotch ale, beef & chicken broth topped with a garlic crouton and gruyere

MANHATTAN CLAM CHOWDER 9

Rich tomato broth with bacon, carrots, celery, onions, and potatoes

TAVERN SALAD 12

Mixed greens and seasonal vegetables tossed with our house made witte beer truffle vinaigrette.

Add Grilled Chicken 4, Steak 6, Shrimp 6

CAESAR SALAD 12

Fresh romaine, house made garlic Caesar dressing, shaved parmesan and house made garlic croutons.

Add Grilled Chicken 4, Steak 6, Shrimp 6

A LA CARTE PROTEINS

BROWN ALE BUTTER CHICKEN 20

Roasted chicken breasts basted with brown ale butter

ROASTED PHEASANT 26

Half pheasant with pan roasted pearl onions, apples and a cider jus

SWORDFISH 23

10oz grilled steak, oven dried tomato and Kalamata olive relish

TROUT FILET 19

Pecan crusted with witte beer butter

VENISON CHOP 34

10oz Coffee-cocoa rubbed with blackberry compote

FILET MIGNON 29

10oz grass fed, with bourbon and green peppercorn cream

BONE IN RIBEYE 36

16oz bone in ribeye, grilled with house seasoning

OSSABAW PORK CHOP 25

14oz double-cut, maple brined Ossabaw pork with ancho-chili rub and peach chutney

ROASTED DUCK BREAST 26

Tea smoked with poached pears and blueberry jus

RED QUINOA STUFFED PEPPERS 19

Roasted red and yellow peppers filled with quinoa, mushrooms and spinach over a light marinara and finished with parmesan

SHARED SIDES

GRILLED ASPARAGUS 10

With olive oil and our house seasoning

CREAMED CORN 8

Fire roasted corn, heavy cream, red bell pepper and True Farms hydroponic basil

SMOKED GOUDA MASHED POTATOES 10

Creamy potatoes with smoked gouda

ROOT BEER BAKED BEANS 6

Pinto beans cooked with root beer and bacon

FIVE CHEESE TRUFFLED MAC 12

With sour cream and onion crumb topping

SAUTEED SPINACH 8

With olive oil and garlic

BEER-BUTTER MUSHROOMS 8

Crimini mushrooms sautéed with butter and brown ale

HOUSE GARLIC PARSLEY FRITES 6

With smoked tomato ketchup and truffle aioli

FRIED BRUSSELS SPROUTS 10

With crispy shallots, bacon and maple-mustard vinaigrette

DESSERTS

SEASONAL PIE BY ACME PIES 8

EXECUTIVE CHEF ALLAN JAVERY

Consuming raw or undercooked proteins may increase your risk of foodborne illness