

SECOND★STATE

RESTAURANT

Handcrafted Original Cocktails

"Either write something worth reading, or do something worth writing" - Benjamin Franklin

Dutch Mule

Old Overholt Rye Whiskey (KY), ginger-lime cordial, lime.
Served over ice in a copper mug. 11

The Machinist

Rittenhouse Rye Whiskey (KY), Luxardo Maraschino Liqueur, aged maple syrup, orange bitters.
Served on a rock. 14

Liberty Punch

XXX Shine LiberTea Whiskey (PA), fresh lemon, ginger, honey, Lavender bitters.
Served over crushed ice. 11

Keystone Whiskey Sour

Dad's Hat Rye Whiskey (PA), Amaretto, apple cider reduction, lemon, egg white, Peychaud's bitters.
Served up. 12

Old City Rickey

Bluecoat Gin (PA), aged maple syrup, lime, cream soda
Served over crushed ice. 12

The Appalachian

XXX White Whiskey (PA), Milagro Reposado, grapefruit, lime, agave.
Served over ice. 12

Betsy Ross

Laird's Bonded Apple Brandy (NJ), Orange Liqueur, Port Wine Reduction, Aromatic Bitters, Nutmeg.
Served up. 12

Reading Railroad Fizz

High West White Rye (UT), grapefruit, simple syrup, egg white, Fever Tree bitter lemon soda.
Served straight. 13

Second Statement

Wigle Rye Whiskey (PA), Pennsylvania Raw Honey, Absinthe, aromatic bitters.
Served on a rock. 15

"1776"

(aged in oak barrel for 17 days)
1776 Rye Whiskey (KY), Punt E Mes, Campari, Maraschino liqueur, Fernet Branca.
Served on a rock. 17

SECOND ★ STATE

RESTAURANT

Classic Cocktails

(Constructed with bartender's choice spirits)

"I expect to pass through life but once. If therefore there be any kindness I can show... let me do it now, for I shall not pass this way again." - William Penn

The Manhattan

Rye, sweet vermouth, bitters. Garnished with a house-branded cherry. Stirred.
Served up 14. Served on a rock 15.

The Martini

Dry Gin (or, Vodka), dry vermouth. Stirred. Garnished with a twist (or, an olive).
Served up 14. Served on a rock 15.

The Martinez

Old Tom Gin, Sweet Vermouth, Maraschino Liqueur, Orange Bitters. Garnished with orange zest.
Served up 14. Served on a rock 15.

The Negroni / The Boulevardier

Gin/Rye, Campari, sweet vermouth. Stirred. Garnished with an orange zest.
Served up 14. Served on a rock 15.

The Daiquiri

White Rum, Lime, Sugar. Shaken.
Served up. 12

The Aviation

Gin, Luxardo Maraschino, Violette Liqueur, Lemon. Shaken.
Served up. 14

The Last Word

Gin, Luxardo Maraschino, Green Chartreuse, Lime. Shaken.
Served up. 14

The Penicillin

Blended scotch whisky, honey, lemon, ginger. Shaken with a peated scotch whisky float.
Served on a rock. 16

The Vieux Carré

Rye, Cognac, sweet vermouth, Bénédictine, Peychaud's Bitters, Angostura Bitters. Stirred.
Served on a rock. 15

The Old Fashioned

Your spirit choice (bourbon, rye, gin, rum, tequila, cognac), sugar, bitters, & water. Stirred.
Served on a rock. 12

The Sazerac

Rye Whiskey, sugar, water, Peychaud's bitters. Stirred. Garnished with a lemon zest.
Served neat in an absinthe-rinsed glass. 12

The Sidecar

Cognac, Orange Liqueur, Lemon. Shaken. Sugar rim.
Served up. 14

SECOND STATE

RESTAURANT

SMITH MEADOWS VA SHENANDOAH BEEF CO-OP VA LANGENFELDER FARM MD ELYSIAN FIELDS PA TRUE FARMS VA

LUNCH

OYSTERS

CHILLED CHINCOTEAGUES 12 / 23

With cocktail, mignonette and grilled lemon

GRILLED CHINCOTEAGUES 13 / 24

Parmesan, parsley, butter and garlic crumb

STARTERS

TAVERN SALAD 11

Mixed greens with seasonal vegetables tossed with our house-made wit beer truffle vinaigrette

GRILLED ROMAINE CAESAR SALAD 11

½ grilled & ½ fresh romaine, house-made roasted garlic Caesar dressing, shaved parmesan and croutons

ARUGULA SALAD 12

True Farms arugula with roasted beets, grapefruit, fried goat cheese, and citrus-honey vinaigrette

FRISEE SALAD 14

Duck confit, warm bacon vinaigrette, apples, crispy fingerling potatoes, and a poached duck egg

FARMERS SALAD 12

True Farms mixed greens with roasted pumpkin, toasted pepitas, pomegranate seeds, crumbled bleu cheese and a pomegranate-balsamic vinaigrette

RED QUINOA SALAD 13

Romaine, steamed quinoa, cucumber, tomatoes, red onion, avocado, bell pepper and lemon-herb vinaigrette

FRENCH ONION SOUP 8

Slow cooked caramelized onions braised with Scotch ale, beef and chicken broth, topped with garlic croutons and gruyere cheese

MANHATTAN CLAM CHOWDER 8

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

SANDWICHES

Served on fresh baked local breads with a side of house frites or small salad

THE KEYSTONE BURGER 14

8oz burger, coffee rubbed, with aged sharp cheddar, crisp bacon and red wine-shallot aioli

THE STATE BURGER 25

8oz burger, Hudson Valley foie gras And caramelized onion and banana jam

CAROLINA PORK BBQ 12

House smoked pork butt, crispy shallots and apple fennel slaw

DRUNKEN PORTOBELLO 12

Beer marinated Portobello with grilled halloumi cheese, roasted red pepper and basil mayo

BANH MI 13

Crispy chicken, pickled napa cabbage, radish and carrot with sliced cucumber, cilantro and a sriracha mayo

CUBAN 13

House smoked pork, ham, pickles, swiss, beer mustard on ciabatta bread

LAMB BURGER 16

Topped with herbed goat cheese, tzatziki and pickled red onion

LOBSTER & SHRIMP SALAD ROLL 16

Chopped lobster & shrimp, tarragon aioli, onions and celery with lettuce on a butter toasted banh mi roll

GRILLED ROSEMARY CHICKEN 12

Rosemary marinated chicken topped with halloumi cheese and oven dried tomato relish

ENTREES

BROWN ALE BUTTER CHICKEN 14

Roasted chicken breast, brown ale butter sauce, smoked gouda mashed potato

MUSSELS 16

Hard cider, bacon, blue cheese, caramelized onions with grilled baguette

TROUT FILET 19

Pecan crusted with witte beer butter

STEAK FRITES 23

8oz grilled steakhouse seasoned, served with house cut garlic parsley frites

DESSERTS

SEASONAL PIE BY ACME PIES 8

PROUDLY SERVING LOCALLY RAISED, GRASS FED AND FREE RANGE LAMB, BEEF, PORK AND CHICKEN

EXECUTIVE CHEF ALLAN JAVERY

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

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 12

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

SHORT RIBS 8

Root beer braised short ribs over parsnip and garlic confit puree

BISON MEATBALLS 11

Ground bison, garlic, onions breadcrumbs in a huckleberry gravy

PIEROGIES 8

Stuffed with sharp cheddar

MUSSELS 7

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 8

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

MANHATTAN CLAM CHOWDER 8

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

TAVERN SALAD 11

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

Add Grilled Chicken 4, Steak 6, Shrimp 6

CAESAR SALAD 11

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 31

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 8

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 9

Creamy potatoes with smoked gouda

ROOT BEER BAKED BEANS 6

Pinto beans cooked with root beer and bacon

FIVE CHEESE TRUFFLED MAC 10

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 8

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