

# Sweetgrass<sup>SM</sup>

LOWCOUNTRY COOKING

## STARTERS

### Lowcountry Wings

Served hot & crispy with your choice of Sweetgrass signature sauces on the side: choose South Carolina BBQ or Fire Roasted Pepper. Served with crunchy carrots & celery. 8

### Collard Leaf Wraps

Local poached collard greens stuffed with black-eyed peas, vegetables & Southern Cajun rice. With spiced lemon aioli. 8

### Fried Green Tomato Jubilee

Classic, crispy FGT, served on heirloom greens & topped with Applewood smoked pork belly, goat cheese sprinkles & honey balsamic glaze. 8

### Country Fried Softshell Crab

With cucumber salad & red onion. Drizzled with aged maple chili sauce. 12

### Scallops & Grits

Pan braised butter sea scallops join smoky sautéed pork belly atop South Carolina yellow grits. Green jalapeno jam on the side. 10

## HOMEMADE SOUPS

### Soup of the Day

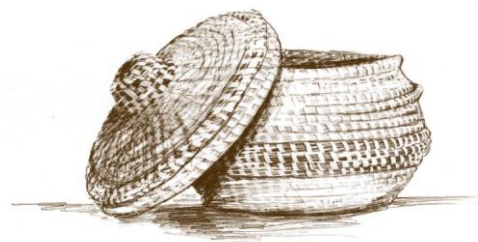
Created today by the Chef. Market Price

### Butternut Squash & Roasted Pumpkin Soup

Pureed with sweet maple cream, topped with goat cheese & toasted pumpkin seeds. 6

### Smoked Navy Bean Soup

Country smoked Navy beans in rich broth, flavored with local carrot, celery, shallot & garlic. 5



## SALADS

### House Salad

Local farm heirloom greens & tomatoes with the Chef's vinaigrette. 6

### Arugula Salad

Tossed with toasted pumpkin seeds, aged cheddar cheese, sliced apples & radishes. White balsamic dressing. 9

### Grilled Salmon Salad

Baby arugula, corn bread crumbles, red onions, Manchego & walnuts. White balsamic dressing. 17

### Southern Fried Chopped Chicken Salad

Southern fried chicken breast, local heirloom greens, tomatoes, radishes & walnuts—all mixed up. With the Chef's vinaigrette. 14

### Grilled Caesar Salad

Grilled hearts of romaine, herbed garlic croutons, shredded smoked Parmesan & the Chef's Caesar dressing. 9  
Add chicken 5

## SANDWICHES

### Pulled Pork Lover

Our own smoked pulled pork, served on a roll, with South Carolina-style yellow cole slaw & Sweetgrass South Carolina-Style BBQ sauce. With house fries or homemade chips. 9

### Grilled Chicken

Grilled chicken breast, sun ripened tomatoes, aged cheddar & red onion on Norwich Sourdough bread. With chipotle mayo & salad garnish. 8

### The Shrimp Trawler

Grilled poached shrimp, heirloom greens, smoked pork belly, manchego cheese, tomato & mint garlic mayo on toasted Norwich Sourdough bread. With house fries or homemade chips. 13

### Crabby Fried Green Tomato BLT

Fried green tomatoes, crabmeat remoulade, Applewood smoked bacon, arugula & pepper jack cheese on Norwich Sourdough bread. Served with homemade chips. 12

### Sweetgrass Burger\*

Sweetgrass house ground beef, pepper jack cheese, avocado, sun-ripened tomato, heirloom greens & mint garlic mayo. With house fries. 11

## SUPPERS

### BEEF

#### Farmhouse Country Fried Steak

A big ol' patty of Sweetgrass sirloin, breaded & fried, with country style roast garlic cream gravy, mashed potatoes & bacon flecked green beans. 16

#### The Lowcountry Steak\*

Ten ounces of pasture raised boneless sirloin with Southern herb crust. Served with bacon flecked green beans & mashed potatoes on the side. 22

#### § Grandma's Meatloaf

True, old school Southern meatloaf with tangy tomato sauce. Bacon flecked green beans, mashed potatoes. 11

#### The Big Country Steak\*

A full 16 ounces of locally pastured prime, grilled to your pleasure. With beer creole butter, house fries or homemade chips. 36

### SEAFOOD

#### § Sweetgrass Shrimp & Grits

Fresh shrimp, local peas & the Chef's Bay sauce topped with South Carolina milled grits (creamed with Gorgonzola). 21

#### Maryland Crab Cake

Eight ounces of lump crab cake with pan roasted Brussels sprouts & rice. Drizzled with lemon Bay sauce. 22

#### Grilled Salmon

Grilled with the Chef's own glaze. With South Carolina milled yellow grits, seasonal pan roasted vegetables & chive pork fat butter. 20

#### Today's Special Fish

Ask what's fresh! Get a great fillet served with creamy gorgonzola South Carolina milled grits & seasonal pan roasted vegetables. With creamy lime Bay sauce. Market Price

#### Lowcountry Jambalaya

Pan braised chicken, shrimp, spiced smoked sausage, onions, rice & red beans. 20

### CHICKEN

#### Sweetgrass Fried Chicken

A quarter portion of local, pasture-raised chicken, breaded & pan fried. Crispy! With bacon flecked green beans & sweet potato mash. 10

#### Rotisserie Chicken

Natural roasted half chicken, Carolina garlic Bay sauce served with rice & beans. 12

#### Chicken Pot Pie

A lovely stew of grilled pasture raised chicken, green peas, carrots, red onions & corn, in a flaky shell. 12

### PORK

#### Cider Braised Pork Belly

Local, pasture raised, hand-cut pork belly, slow braised. With pan roasted Brussels sprouts & sweet potato mash. 14

#### § Smoked Pork Ribs

Rubbed with the Chef's sweet & spicy spice blend, then slow-smoked to perfection. Served with Sweetgrass South Carolina-Style BBQ sauce & cole slaw. House fries, homemade chips or mashed potatoes.

**Half Rack** 16, **Full Rack** 19



## SIDES

South Carolina Milled

Yellow Grits 4

Add Gorgonzola 1

Black Eyed Peas 5

Bacon Green Beans 6

Pan Roasted Brussels

Sprouts 4

Seasonal Grilled Veggies 5

Sweet Potato Mash 4

Mashed Potatoes 4

Rice & Beans 6

Fried Okra 5

Macaroni & Cheese 5

Homemade Chips or Fries 3

## DESSERTS

Dessert of the Day Market Price

§ Chocolate Peanut Butter  
Mousse Cake 6

Fresh Fruit Cobbler Cake 6

Smith Island Cake 6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.