

SweetgrassSM

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

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

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

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

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

PLATES

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

Grandma's Meatloaf

§ True, old school Southern meatloaf with tangy tomato sauce. Bacon flecked green beans, mashed potatoes & peppery Creole butter on the side. 11

Sweetgrass Shrimp & Grits

§ Fresh shrimp, local peas & the Chef's Bay sauce top South Carolina milled grits (creamed with Gorgonzola). 16

Lowcountry Jambalaya

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

Osso Bucco Chicken

Three fried drumettes served with house fries or homemade chips. 10

SALADS

House Salad

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

Grilled Salmon Salad

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

Southern Fried Chopped Chicken Salad

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

SIDES

Bacon Green Beans 4

Rice & Beans 6

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

Try one of our signature sauces:
South Carolina BBQ or Fire Roasted Pepper