





# 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 green leaf lettuce & 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

**Shrimp & Sweet Potato Soup**  
Zesty sautéed shrimp in a cream  
broth of sweet potatoes, celery  
and onions. 7

 **Navy Bean Soup**  
 Country 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 cole slaw &  
Sweetgrass South Carolina-Style BBQ sauce. With house fries or  
homemade chips. 9

**Grilled Chicken**  
Grilled chicken breast, sun ripened tomatoes, cheddar  
& red onion on Norwich Sourdough bread and choice of house fries  
or homemade chips. With chipotle mayo & green leaf lettuce. 9


**Crabby Fried Green Tomato BLT**  
Fried green tomatoes, crabmeat remoulade, Applewood smoked  
bacon, green leaf lettuce & 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, green leaf lettuce, & mint garlic mayo.  
With house fries. 11


**Crabcake Sandwich**  
Maryland fresh jumbo crabmeat, tartar sauce, green leaf lettuce,  
red onion on brioche bun served w/ house fries or  
homemade chips. 14

## PLATES

**Today's Special Fish**  
Get a great fillet served with  
Basmati rice & asparagus.  
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. 12

 **Sweetgrass Shrimp & Grits**  
 Fresh shrimp, local peas, grilled smoked  
sausage, & 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. 21

**Chicken & Waffle**  
Fried chicken, house fluffy waffle &  
maple sauce. 12

## SALADS

 **House Salad**  
 Local farm greens, cucumber, tomatoes  
and house vinaigrette. 6

**Grilled Salmon Salad**  
Baby spinach, white pearl couscous, red quinoa,  
Manchego cheese & White balsamic dressing. 17

**Southern Fried Chopped Chicken Salad**  
Southern fried chicken breast, local greens,  
tomatoes, radishes & walnuts—all mixed up.  
With house vinaigrette. 14

## SIDES

**Bacon Green Beans** 6

**Rice & Beans** 6

**Macaroni  
& Cheese** 5

**Homemade Chips  
or Fries** 3

## DESSERTS

**Dessert of the Day** 7

**Lemon Berry Cream  
Cake** 6

**Peach Cobbler** 6

**Cookies and Cream Smith  
Island Cake** 6

**Ice Cream add** 2

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

 Sweetgrass Signature  Vegetarian  Vegan  
 Gluten Free  Dairy Free

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