

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 green leaf lettuce & topped with Applewood smoked pork belly, goat cheese sprinkles & honey balsamic glaze. 8

Fried Calamari Leaf
Southern breaded fried calamari toasted in spiced roasted garlic lemon aioli, capers, red onions & lemon wedges. 12

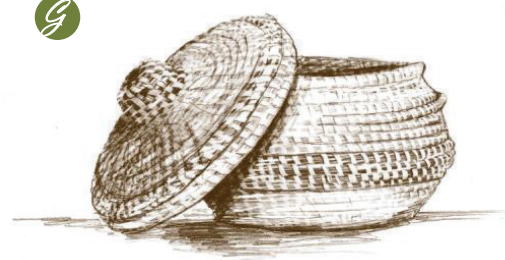
Scallops & Shrimp
Fusion of grilled shrimp and pan butter scallops, rainbow micro greens and jalapeno jam. 12

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

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



SALADS

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

Butternut Squash & Spinach Salad
Baby spinach, roasted butternut squash, toasted pumpkin seeds, red onions & maple roasted tomato dressing. 12

Grilled Salmon Salad
Baby spinach, white pearl couscous, red quinoa, Manchego cheese, walnut & 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

Winter Caesar Salad
Wedge hearts of romaine, herbed garlic croutons, shredded smoked Parmesan, grape tomatoes, boiled egg & house Caesar dressing. 11
Add chicken 5
Add shrimp 7

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. With chipotle mayo & green leaf lettuce. 9

Softshell Crab Sandwich
Country fried softshell crab, red onion, and green leaf lettuce, aged maple chili sauce served on Norwich Sourdough bread w/ house fries or homemade chips. 13

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

SUPPERS

BEEF

Farmhouse Country Fried Steak

A big ol' patty of Sweetgrass sirloin, breaded & fried, with country style roasted 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. 12

Beef Tenderloin Medallions


Herb pepper crusted trio (3 medium sized cuts) of beef filet locally pastured, asparagus, mashed potatoes & garlic butter. 25

SEAFOOD

Sweetgrass Shrimp & Grits

 Fresh jumbo shrimp, local peas, grilled smoked sausage, the Chef's Bay sauce, South Carolina creamy gorgonzola milled grits & micro greens. 22

Maryland Crab Cake

 Eight ounces of lump crab cake with pan roasted Brussel sprouts & rice. Drizzled with lemon Bay sauce. 26


Grilled Salmon

Grilled with the Chef's own glaze. With South Carolina milled gorgonzola grits, asparagus. 20

Today's Special Fish

Get a great fillet served with creamy gorgonzola South Carolina milled grits & asparagus. With creamy lime Bay sauce. Market Price

Lowcountry Jambalaya

 Pan braised chicken, shrimp, spiced smoked sausage, onions, rice & red beans. 21

CHICKEN

Sweetgrass Fried Chicken

A quarter portion of local, pasture-raised chicken, breaded & pan fried. Crispy! With bacon flecked green beans & sweet potato mash. 16

Rotisserie Chicken

Natural roasted half chicken, Carolina garlic Bay sauce served with rice & beans. 15

Chicken Pot Pie


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

PORK

Smothered Pork Chop

Grilled aged bone-in pork chop, mushroom gravy, bacon flecked green beans, and mashed potatoes 16

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 or mashed potatoes.

Half Rack 16, **Full Rack** 21

PASTA

Ask about our Special Pastas Tuesday Nights.



SIDES

Bacon Green Beans 6

Pan Roasted Brussel Sprouts 5

Fresh Asparagus 5

South Carolina Gorgonzola Milled Grits 5

Sweet Potato Mash 4

Mashed Potatoes 5

Rice & Beans 6

Fried Okra 5

Macaroni & Cheese 5

Homemade Chips or Fries 3

DESSERTS

Dessert of the Day 7

 Chocolate Peanut Butter Mousse Cake 6

Seasonal Fruit Cobbler 6

Cookies and Cream Smith Island Cake 6

Ice Cream add 2

 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.