



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





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



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
- 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
-  **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

PLATES

- Today's Special Fish**
Get a great fillet served with creamy gorgonzola South Carolina milled grits & asparagus. 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. 12
-  **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. 21
- Chicken & Waffle**
Fried chicken, house fluffy waffle & maple aged chili 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
-  **Chocolate Peanut Butter Mousse Cake** 6
- Seasonal Fruit 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