



# sweet grass

## Cocktails

**Mimosa Carafe** | bottle of freixenet & 1/2 liter oj  
18/6

**Bloody Mary** | garden infused vodka, zing zang 8

**Salty Dog** | vodka, grapefruit, salt rim 7

**Honey Badger** | buffalo trace, honey, lemon  
juice 9

**Little Lilly** | vodka, grapefruit, lemon, aperol 9

## Snacks

**Deviled Eggs** | lemon poppy seed 6 GF

**Pop Corn & Pork Rinds** | bacon fat, sumac 3 GF

**Butcher's Platter** | selection of meats, artisan  
cheese, pickles, accoutrement 28

**Buttermilk Biscuits & Sausage Gravy** 6

## Sides

**Buttermilk Biscuit** 2

**Pecan Waffle** 4

**Smoked Bacon** 4

**Two Eggs** 5

**Breakfast Sausage** 4

**Sweet Potato Hash** 5

**Hanna Farm Grits** 5

**Wheat Toast** 3

## Soups & Salads

**Gazpacho** | mint 6 GF

**Frogmore Stew** | sausage, potato, corn, okra,  
crab, shrimp 13 GF

**Arugula Salad** | bleu cheese, honey pecans,  
apples, grilled onion, balsamic vinaigrette 8

~add grilled chicken breast 8, grilled shrimp 12, crab cakes 14~

## Sandwiches

**Chicken Biscuit** | fried chicken breast, cheddar,  
tabasco honey sauce, house dill pickles, fries 14

**Black Bean Burger** | lettuce, tomato, goat  
cheese, fries 13

**Fried Egg Sandwich** | bacon, lettuce, tomato,  
swiss, wheat toast, fries 12\*

**Pimento Cheese Burger** | claybrook farms beef,  
lettuce, tomato, house pickles, fries 15\*  
~add bacon 1.5, egg 3, jalapeños .5~

## From the Oyster Bar

**Oysters on the 1/2 Shell** mkt

Ask your bartender or server about our full selection of  
oysters on the half shell.

## Eggs

**Chilaquiles** | onions, peppers, black beans,  
jalapenos, lime crema, sunny eggs, queso  
fresco 13 GF (add braised pork 5)

**Crab Cake Benedict** | poached eggs,  
buttermilk biscuit, hollandaise 24\*

**The Ordinary** | eggs any style, hanna farm grits,  
bacon or breakfast sausage, buttermilk biscuit,  
house preserves 13\*

**Hogtown Hash** | braised pork shoulder, sunny  
eggs, onions, peppers, sweet potatoes, henry  
bain sauce 14 GF\*

**Farmers Market Frittata** | 3 eggs, artichokes,  
kale, tomatoes, potatoes, goat cheese 15 GF  
(add ham or sausage 3)

## Entrées

**Shrimp & Grits** | benton's ham, house sausage,  
tomatoes, parsley, hanna farm grits 19 GF

**Chicken & Waffle** | fried chicken breast, pecan  
waffle, bourbon syrup 14

**Carrot Cake French Toast** | bourbon maple  
syrup, cream cheese, bacon 13

**Steak and Eggs** | 7oz ribeye, two eggs, sweet  
potato hash, sweet grass demi 24 GF

Executive Chef | Ryan Trimm

Chef de Cuisine | Marisa Griffith

\*Consuming raw or undercooked meats may increase  
your risk of food borne illness. Please notify your server of  
any food allergies in your party. Please be aware that  
peanuts are sometimes used in our kitchen. We are  
happy to accommodate vegan and gluten free diets.