

# MENU



Sweet Grass | Next Door  
Chef Ryan Trimm  
Chef de Cuisine Marisa Griffith

Wednesday  
All You Can Eat Wings &  
½ Price Bottles of Wine

## SNACKS

### Braised Rabbit Hoppin' John GF

turnip greens, Two Brooks Farm rice, Benton's smoked bacon, shoestring sweet potatoes 12

### Popcorn & Pork Rinds

chili dust, sea salt, bacon fat 2

### General Tso's Cauliflower

tempura fried cauliflower, coconut rice, sesame seeds 12

### Badass Nachos

braised beef brisket, tortilla chips, peppers, onions, tomatoes, queso, red chile sauce, sour cream, cilantro, jalapeños 16 | 26  
~sub black bean patty for brisket to make it vegetarian

## SALADS

add grilled chicken breast 5, grilled 6oz hanger steak 10

### Arugula Salad GF

bleu cheese, apples, pecans, grilled red onion, balsamic 9

### Autumn Cobb Salad GF

roasted beets, butternut squash, sweet red peppers, pumpkin seeds, cranberries, goat cheese, walnuts, sage vinaigrette 13

### Dirty Bird Salad

buffalo chicken tenders, romaine, celery, carrots, creamy bleu cheese dressing 13

## SANDWICHES

served w/ fries  
sub side salad 2.5  
sub soup 3.5

### Grilled Redfish

lettuce, tomato, pickled red onion, sweet chili aioli 17

### Dirty Bird

fried 6 oz. chicken breast, buffalo sauce, cheddar, Petite Jean bacon, lettuce, tomato, milk bun, side of ranch 13

### Black Bean Burger

6 oz. black bean oat patty, goat cheese, arugula, tomato, milk bun 13 \*made with almond flour

### Pimento Cheeseburger

7 oz. beef patty, pimento cheese, lettuce, tomato, house b&b pickles, mayo, milk bun 14

add Petite Jean Bacon 2, fried egg 2, jalapeños .50.  
sub a 4oz Impossible Burger patty for 3  
sub a gluten free bun for 2

## ENTREES

### Shrimp & Grits GF

house sausage, Benton's country ham, tomatoes, broth, Hanna Farm grits 27

### Grilled Cauliflower Steak GF

sautéed spinach, chipotle aioli, toasted almond gremolata 15

### Grilled Pork Loin GF

roasted sweet potato, red wine mushrooms, peach bourbon glaze 25

### 72 Hour Beef Brisket Spaghetti Squash Carbonara GF

purple hull peas, benton's bacon 20

### Pan Seared Coho Salmon GF

basmati, sautéed spinach, warm bacon balsamic 22

### Grilled 6oz Hanger Steak GF

grilled broccolini, charred tomato, chimichurri 27

Buy the Kitchen a Round of Beer 9

GF Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. Please inform your server of any allergies.

