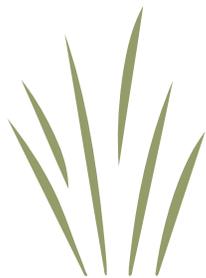


MENU



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

Dirty Brussels

benton's bacon, cider vinegar, bleu cheese, pecans 14

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

SANDWICHES

served w/ fries
sub side salad 2.5
sub Hoppin' John 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

SALADS

add grilled chicken breast 5, grilled 6oz ribeye 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

ENTREES

Shrimp & Grits ^{GF}

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

Roasted Vegetable Pasta

penne, cauliflower cream, brussels sprouts, fennel, butternut squash, parmesan 15

16oz Pork Porterhouse ^{GF}

roasted sweet potato, roasted brussels sprouts, carolina barbecue 25

Country Captain ^{GF}

braised chicken thighs, basmati rice, curry, almonds, peppers, tomatoes, golden raisins, cilantro 18

Pan Seared Coho Salmon ^{GF}

basmati, sautéed spinach, warm bacon balsamic 22

Grilled 6oz Ribeye 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.

