

MENU



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

SNACKS

Butternut Squash Deviled Eggs GF

bleu cheese crumbles 7

Duck Confit Hoppin' John GF

mound city black eyed peas, two brooks farm basmati rice, benton's smoked bacon, mustard greens, pot likker 14

General Tso's Cauliflower

tempura fried cauliflower, coconut rice, sesame seeds 15

Dirty Brussels

benton's bacon, bleu cheese, pecans, cider vinegar 15

Badass Nachos

braised beef brisket, tortilla chips, peppers, onions, pico de gallo, queso, red chile sauce, sour cream, cilantro 17 | 27

~substitute black bean patty for brisket to make it vegetarian

SALADS

add grilled chicken breast 6, grilled shrimp 12, redfish 17

Arugula Salad GF

bleu cheese, apples, pecans, grilled red onion, balsamic 10

Winter Cobb Salad GF

grilled asparagus, roasted brussels, artichokes, sweet peppers, pumpkin seeds, cranberries, goat cheese, walnuts, sage vinaigrette 14

Dirty Bird Salad

buffalo chicken tenders, romaine, celery, carrots, creamy bleu cheese dressing 14

SANDWICHES

*served w/ fries
sub side salad 2.5*

Blackened Redfish

lettuce, tomato, pickled red onion, sweet chili aioli, milk bun 18

Dirty Bird

fried 6 oz. chicken breast, buffalo sauce, petite jean bacon, cheddar, lettuce, tomato, milk bun, side of ranch 14

Black Bean Burger

*6 oz. black bean oat patty, goat cheese, arugula, tomato, milk bun 14 *made with almond flour*

Pimento Cheeseburger

7 oz. beef patty, pimento cheese, lettuce, tomato, mayo, house b&b pickles, milk bun 16

ENTREES

Shrimp & Grits GF

house sausage, benton's country ham, hanna farm grits, tomatoes, broth 27

Asparagus Risotto GF

arborio rice, shiitake mushrooms, grilled artichokes, goat cheese 18 with redfish 34

16oz Pork Porterhouse

sweet potato puree, roasted bleu cheese brussels sprouts, carolina barbecue 25

Country Captain GF

braised chicken thighs, basmati rice, curry, peppers, golden raisins, tomatoes, almonds, cilantro 20

Grilled 10oz Prime Filet GF

smoked mashed potatoes, asparagus, shiitake gravy 43

Buy the Kitchen a Round of Beer 9

PLATTERS

Cheese

chef's selection of artisanal cheeses, accoutrements, grilled bread 20

Charcuterie

selection of house cured and prepared meats, accoutrements, grilled bread 20

Butcher's

assorted meats and cheeses, mustards, house pickles roasted nuts, accoutrement 38

Farmer's

roasted brussels, general tso's cauliflower, asparagus risotto, curried vegetables over smoked mashed potatoes 38

Meze

roasted red pepper hummus, spanakopita, carrots, asparagus, artichokes, baby bell peppers, deviled eggs, olives, grilled bread 20

DESSERTS

Each selection serves 2 - 4 people

Deep Dish Sour Cream Apple Pie 20

Chocolate Peanutbutter Pie 15

Cheesecake 15



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.