

Sweetgrass Restaurant & Porch

Small Plates

Bang Bang Cauliflower  	\$12
Roasted cauliflower, honey Sriracha mayo	
Italian Meatball	\$14
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
Tuscan Chicken Flatbread	\$15
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$14
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$15
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$6 sub shrimp +\$6	
Ahi Tuna	\$16
6 oz. marinated tuna, seared rare then served alongside crispy wonton strips and lemon garnish with wasabi sauce	

Handhelds

Served with choice of French fries, sweet potato fries, or fruit medley

Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$18
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$18
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$18
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$17
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
IMPOSSIBLE® Burger 	\$16
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Southern Fried Chicken Tenders	\$16
Five jumbo tenderloins fried in our homemade breading served with fries, honey mustard & ranch	




Soup & Salad

Soup du Jour	\$10
Ask your server for today's offering	
Garden Salad  	\$11
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Chopped Chicken Salad	\$16
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Caesar Salad	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$7 shrimp +\$8 salmon* +\$12 steak* +\$12	
Charleston She Crab Soup	\$12
Cream based with blue crab meat and sherry wine	

Mains

Ravioli & Meatballs	\$22
Blended pork-beef meatballs, marinara, quattro formaggi ravioli, Parmesan	
Center-Cut Top Sirloin, 10 oz. * 	\$30
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 12 oz.* 	\$32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Bourbon Glazed Salmon 	\$26
Pan-seared salmon glazed with a zesty bourbon sauce served with sauteed spinach, roasted peppers & onions	
Shrimp & Grits	\$26
Sauteed jumbo shrimp, andouille sausage, peppers, onions and Tasso gravy. Served over creamy grits and topped with bacon bits and scallions	

Desserts

Brownie Sundae 	\$8
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Cheesecake 	\$8
Classic New York-style cheesecake	
Chocolate Cake 	\$8
Chocolate cake with chocolate frosting	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**



Gluten Free



Vegetarian



Vegan

For parties of 8 or more, a 18% gratuity charge will be automatically added to the bill. Room Service Available: Dial 2115 for Room Service All room service orders have a \$3 service charge automatically added.

Evening

Signature Cocktails

Crowned Jewel Mule	\$12
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$12
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$13
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$12
Knob Creek Rye, house-made simple syrup, orange bitters	
Crowne Rose Manhattan	\$12
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Boulevardier	\$12
Four Roses bourbon, Campari, Martini & Rossi sweet vermouth	
Meza-politan	\$15
Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice	
Low Country Peach Tea	\$12
Firefly Sweet Tea Vodka, peach schnapps & lemonade	

Beers & Beyond

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$8
Modelo Especial	ABV 4.6% MEX	\$8
Palmetto Huger St. IPA	ABV 7.2% SC	\$8
New Belgium Fat Tire	ABV 5.2% CO	\$8
Commonhouse Hefeweizen	ABV 5% SC	\$8
Holy City Pluff Mud Porter	ABV 5.5% SC	\$8
Frothy Beard Seasonal	ABV 6.2% SC	\$8
Estuary Hazy IPA	ABV 4.6% ME	\$8
BOTTLED		
Bud Light	ABV 4.2% MI	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$7
Lagunitas IPA	ABV 5.7% CA	\$8
Stella Artois	ABV 5.2% BEL	\$7
Guinness	ABV 4.3% IRE	\$8
Blue Moon Belgian White	ABV 5.4% CO	\$7
Yeungling	ABV 4.5% US	\$6
Samuel Adams Boston Lager	ABV 5% US	\$7
Miller Lite	ABV 4.2% US	\$6
Budweiser	ABV 5% US	\$6
Heineken 0.0	ABV 0% AMS	\$7
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$9

Zero Proof

PaNOma <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Light & Breezy <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cranberry Refresher <i>(non-alcoholic)</i>	\$10
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Wines

WHITES	6 oz. Bottle
S.A. Prum Essence Riesling    	\$12 \$50
<i>Mosel, Germany</i>	
Centine Toscana Pinot Grigio  	\$12 \$50
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$12 \$52
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$13 \$52
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay   	\$11 \$45
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 	\$12 \$50
<i>California</i>	
Santa Margherita D.O.C. Pinot Grigio 	\$15 \$65
<i>Valdidade, Italy</i>	
La Crema Chardonnay 	\$12 \$54
<i>Monterey, California</i>	
Silver Gate Vineyards -Selection of Pinot Grigio, Moscato or Chardonnay	\$9 \$35
<i>California</i>	
Gallo Family White Zinfandel	\$10 \$42
<i>California</i>	
BUBBLES & ROSÉS	
LaMarca Prosecco 	\$10 \$10
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$14 \$50
<i>Sonoma County, California</i>	
Daou Rosé	\$14 \$54
<i>Paso Robles, CA</i>	
Piper-Heidsieck Champagne Cuvee 1785 Brut Champagne  	\$16 \$75
<i>Champagne, France</i>	
Silver Gate Brut	\$9 \$35
<i>California</i>	
REDS	
Meiomi Pinot Noir	\$13 \$55
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$11 \$45
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$12 \$50
<i>California</i>	
30 Degrees Cabernet Sauvignon   	\$11 \$45
<i>Paso Robles, California</i>	
Josh Cabernet Sauvignon 	\$12 \$50
<i>California</i>	
Ruffino Chianti DOCG  	\$13 \$55
<i>Chianti, Italy</i>	
Louis M. Martini 	\$15 \$65
<i>California</i>	
Silver Gate Vineyards - Selection of Cabernet, Merlot, or Pinot Noir	\$9 \$35
<i>California</i>	
Belle Glos Las Alturas Pinot Noir	\$16 \$67
<i>St. Lucia, CA</i>	