

# Sweetgrass Restaurant & Porch

## Small Plates

<b>Bang Bang Cauliflower</b>  	<b>\$12</b>
Roasted cauliflower, honey Sriracha mayo	
<b>Italian Meatball</b>	<b>\$14</b>
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
<b>Tuscan Chicken Flatbread</b>	<b>\$15</b>
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
<b>Chicken Wings</b>	<b>\$16</b>
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
<b>Spinach &amp; Roasted Artichoke Dip</b> 	<b>\$14</b>
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
<b>Chicken Quesadilla</b>	<b>\$15</b>
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$6   sub shrimp +\$6	
<b>Ahi Tuna</b>	<b>\$16</b>
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

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

## Soup & Salad

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

## Mains

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

## Desserts

<b>Brownie Sundae</b> 	<b>\$8</b>
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
<b>Cheesecake</b> 	<b>\$8</b>
Classic New York-style cheesecake	
<b>Chocolate Cake</b> 	<b>\$8</b>
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.

Evenings

## Signature Cocktails

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

## Beers & Beyond

### DRAFT

<b>Michelob Ultra</b>	ABV 4.2%   MO	<b>\$8</b>
<b>Modelo Especial</b>	ABV 4.6%   MEX	<b>\$8</b>
<b>Palmetto Huger St. IPA</b>	ABV 7.2%   SC	<b>\$8</b>
<b>New Belgium Fat Tire</b>	ABV 5.2%   CO	<b>\$8</b>
<b>Commonhouse Hefeweizen</b>	ABV 5%   SC	<b>\$8</b>
<b>Holy City Pluff Mud Porter</b>	ABV 5.5%   SC	<b>\$8</b>
<b>Frothy Beard Seasonal</b>	ABV 6.2%   SC	<b>\$8</b>
<b>Estuary Hazy IPA</b>	ABV 4.6%   ME	<b>\$8</b>

### BOTTLED

<b>Bud Light</b>	ABV 4.2%   MI	<b>\$6</b>
<b>Coors Light</b>	ABV 4.2%   CO	<b>\$6</b>
<b>Heineken</b>	ABV 5.0%   AMS	<b>\$7</b>
<b>Corona Extra</b>	ABV 4.5%   MEX	<b>\$7</b>
<b>Lagunitas IPA</b>	ABV 5.7%   CA	<b>\$8</b>
<b>Stella Artois</b>	ABV 5.2%   BEL	<b>\$7</b>
<b>Guinness</b>	ABV 4.3%   IRE	<b>\$8</b>
<b>Blue Moon Belgian White</b>	ABV 5.4%   CO	<b>\$7</b>
<b>Yeungling</b>	ABV 4.5%   US	<b>\$6</b>
<b>Samuel Adams Boston Lager</b>	ABV 5%   US	<b>\$7</b>
<b>Miller Lite</b>	ABV 4.2%   US	<b>\$6</b>
<b>Budweiser</b>	ABV 5%   US	<b>\$6</b>
<b>Heineken 0.0</b>	ABV 0%   AMS	<b>\$7</b>

### BEYOND BEER

<b>Angry Orchard Hard Cider</b>	ABV 5.0%   NY	<b>\$8</b>
<b>High Noon Sun Sips Hard Seltzer</b>	ABV 4.5%   CA	<b>\$9</b>

## Zero Proof

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

## Wines

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



Organic



Certified Sustainable



Highly Rated



Vegan



Female Winemaker