

A detailed botanical illustration of Sweet Grass (Hieroglossa glabra) showing its characteristic three-stemmed inflorescence and basal leaves. The drawing is rendered in a classic scientific style with fine lines and light color washes.

# Sweet Grass

## RESTAURANT

**405 W. Patterson Drive, Bloomington, IN 47403**  
**[SweetGrassBloomington.com](http://SweetGrassBloomington.com)**

## APPETIZERS

### **Fried Green Tomatoes**

A southern favorite, breaded with panko bread crumbs and served with corn relish and house made buttermilk ranch. 6.95

### **Peel & Eat Shrimp**

One-half pound of boiled shrimp tossed in a special blend of seasonings and served with house-made cocktail sauce and slaw. 9.95

### **Flat Bread & Spread**

House made pimento cheese spread served with grilled flatbread and fresh fruit and veggies. 8.95

### **Goat Fries**

Our house fries tossed with goat cheese and chives, and served with basil aioli. 5.95

### **Fresh Lump Crab Cake**

Fresh and never frozen, served with seasoned rémoulade and slaw. 10.95

## SOUPS

**2.95 – Cup 4.95 – Bowl**

### **Roasted Tomato**

Creamy tomato soup with mixed vegetables, served with house croutons and corn relish.

### **Soup Du Jour.**

Please ask your server for today's selection.

## GREENS

### **Seabrooke Salad**

Arugula, cured ham, cucumber, onion, and bleu cheese crumbles served with our Mango Vinaigrette. 7.95

### **Garden Greens**

Mixed greens served with tomato, onion, carrot, cucumber and your choice of dressing. 6.95

### **Steak Salad**

Mixed greens and romaine served with grilled Filet, tomato, bacon, bleu cheese crumbles, artichoke hearts, corn relish, asparagus, and Bleu Cheese Dressing. 12.95

### **Classic Caesar**

Romaine hearts served with house made cheese croutons, parmesan, and Caesar Dressing. 6.95

### **House Made Dressings**

Buttermilk Herb Ranch, Bleu Cheese, Mango Vinaigrette, Caesar, Oil & Vinegar, Granny Smith Apple Vinaigrette, White Balsamic Peach Vinaigrette.

### **Add to any salad:**

Grilled or Fried Chicken – 3.95

Shrimp – 5.95

Salmon – Market

## SIDE ITEMS

**Choose 3- 9.95**

**Choose 4- 11.95**

Collard Greens	2.95	Asparagus	2.95	Fried Okra	2.95	Side Caesar	4.95
Carolina Slaw	3.95	House Fries	3.95	Green Beans	3.95	Side Salad	3.95
Mashed Potatoes*	2.95	Grit Cake*	3.95	Risotto*	3.95	<b>*Dinner Only</b>	

Please enjoy a complimentary basket of cornbread and apple-bacon butter with your dinner.  
Extra basket (serves 2-4) \$1.95

## SANDWICHES

All of our sandwiches are served with our Fresh Cut Chips.

Substitute a side for 1.95. Add bacon 1.00

Add jalapeños, sautéed onions, peppers, or mushrooms .75

Substitute vegetarian patty for 1/3 lb. burger at no charge.

### **The Hog Heaven**

Tenderized pork cutlet breaded and fried golden brown. Served on toasted bun with cured ham, mayo, lettuce, and tomato. 8.95

### **Chicken Salad Sandwich**

Hand-pulled smoked chicken, Granny Smith apples, candied pecans, and red grapes served on a croissant with cucumbers, tomatoes, and lettuce. 7.95

### **Dixie Chicken Sandwich**

Fried or grilled chicken breast tossed in buffalo sauce or sweet BBQ. Served with lettuce, tomato, bleu cheese dressing on a toasted bun. 8.45

### **Fried Green Tomato B.L.T.**

A take on the classic. Served with our fried green tomatoes, lettuce, smoked bacon, and herb ranch on fresh baked brioche.

Roma tomatoes available to substitute. 6.95

### **Grilled Vegetable Melt**

Roasted peppers, portabella mushrooms, yellow squash, caramelized onions, and mozzarella cheese served on fresh baked brioche. 7.95

### **The Cutter Classic**

Fresh 1/3 lb. beef patty served on a toasted bun with onion strings, lettuce, tomato, cheese, and mayo. 6.95

Repeat (Double) – 8.95

Three-peat (Triple) – 10.45

### **Pimento Burger**

Our juicy burger served with bacon, lettuce, tomato, mayo, onion strings, and pimento cheese on a toasted bun. 7.95

### **Hoosier Daddy Burger**

1/3 lb. burger served with caramelized onions, marinara, melted mozzarella, tomato, and lettuce on a toasted bun. 7.95

### **Smoke Shack Burger**

1/3 lb. burger topped with fried onion strings, Blue Ridge BBQ sauce, jalapeños, lettuce, tomato, and cheddar cheese on a toasted bun. 8.45

### **Shaved Pork Loin**

Topped with smoked bacon, sharp cheddar, herb ranch, Carolina slaw, and served on a hoagie. 8.95

### **Shrimp Po Boy**

Fried shrimp, Carolina slaw, and breaded sweet peppers served with herb ranch on a hoagie. 9.95

## ENTREES

Available after 5:00pm

### **Signature Pork Tenderloin**

Served either roasted with an apple, bacon, and Riesling sauce or grilled with a BBQ glaze. Add two sides of your choice. 16.95

### **Glazed Salmon**

Pan seared salmon served your choice of our citrus or BBQ glaze. Add two sides of your choice. 16.95

### **Roast Chicken Breast**

Served with a roasted red pepper cream sauce with two sides of your choice 13.95

### **Smoked Drunken Chicken**

(Limited Availability)

Slow smoked ½ chicken available with a dry rub or barbeque glaze. Choose from Blue Ridge BBQ sauce or Low country mustard sauce. Served with two sides of your choice. 16.95

### **Crab Cakes**

Two jumbo lump cakes served with house-made rémoulade and two sides of your choice. 21.95

### **Shrimp and Grits**

Sautéed shrimp tossed with peppers, onions, prosciutto, and tomatoes served over our signature fried grit cake. Add one side of your choice. 17.95

### **Filet Mignon**

Seared and roasted to perfection, served with red wine demi-glaze and two sides of your choice. Market

### **Pimento Mac**

Baked mac n' cheese using our homemade pimento cheese, with prosciutto ham and topped with bread crumbs and cheddar cheese. Served with one side 12.95

### **Stewed Squash Bake over Rice**

Yellow squash and roma tomatoes over jasmine rice and fresh basil, topped with bread crumbs, goat cheese, and mozzarella, then baked to perfection. Served with one side of your choice. 14.95

**Add Grilled or Fried Chicken– 3.95**

**Shrimp – 5.95**

**Salmon – Market**

## PIZZA

Made with our in house pizza dough, fresh mozzarella, and signature marinara sauce. Served with one topping of your choice. 6.95

### **Extra Toppings**

Shrimp	1.50	Prosciutto	1.50	Bacon	1.50
Pepperoni	1.50	Cheddar	.75	Mozzarella	.75
Goat Cheese	.75	Bleu Cheese	.75	Jalapeños	.50
Arugula	.50	Banana Peppers	.50	Bell Peppers	.50
Mushrooms	.50	Onions	.50	Tomatoes	.50
Asparagus	.50	Corn Salsa	.50		

## KID'S MENU

*For guests 12 and under please.  
Free soft drink included.  
Juice and milk extra.*

**Kid's Pasta Marinara.** 4.95

**Chicken Fingers and chips.** 5.95

**Grilled Cheese and chips.** 4.95

**Kid's Cheese Pizza.** 5.95

**Kid's Burger and chips.** 5.95

## BEVERAGES

Fountain Soda	2.25	Stewarts Original	2.25
<i>Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Cherry Pepsi, Lemonade, Diet Mountain Dew (Free Refills)</i>		<i>Black Cherry, Cream Soda, Key Lime, Grape, Root Beer, Diet Root Beer, Diet Orange n' Cream, Orange n' Cream</i>	
Iced Tea	2.00	Hot Tea	2.00
Yoo-Hoo	2.25	Brown County Coffee	2.00
Apple Juice	2.75	Pellegrino (250ml)	2.75
Milk	2.25	Orange Juice	2.75

## SWEET OFFERINGS

### **Stewarts Float**

Vanilla ice cream and your favorite flavor of Stewarts Original Soda. 3.95

### **Carrot Cake**

Moist carrot cake layered with sweet cream cheese frosting and studded with fresh walnuts, pineapple, cinnamon, and pure vanilla. 5.95

### **Swiss Chalet Chocolate Cake**

Layers of milk chocolate cheesecake, white chocolate mousse, and dark chocolate cake enrobed in chocolate with a white chocolate drizzle. 5.95

Served à la mode add 1.95

**Need a great gift idea? Sweet Grass Gift cards available in all denominations. Ask your server about our daily drink specials!**

Sweet Grass Restaurant is a proud member of BIRA and encourages you to support local businesses.

**Buy Local!**



### **Split Plate Charge - \$2.50**

In order to better serve you, we request **No Split Checks** for parties of **8 or More**.

**18% gratuity** added to parties of **6 or more**. Please alert your server to any food allergies you may have.

Products in kitchen may come into contact with nut oils, nuts, fish, or shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.