

# SWEETBAY

RESTAURANT & BAR

## SHAREABLES

- TUNA TARTARE** sushi grade tuna, avocado, cucumbers, pickled onion, sauce trio – 17 (gf)  
**BRUSSEL SPROUTS** bacon, breadcrumbs, Parmesan cheese, balsamic reduction - 10  
**SCALLOP APPETIZER** spinach, bacon, shitake mushrooms, & beurre blanc sauce -15(gf)  
**SMOKED BRULEE PORK BELLY** fig gastrique - 12(gf)  
**CALAMARI** lightly fried with calabrian aioli - 14  
**FRIED GREEN TOMATOES** smoked mozzarella, sea island salsa, rooster honey 14

## LUNCH SPECIALS

- MUSSELS** served with garlic white wine sauce, bread – 16 (gf)  
**BLACKENED SALMON WITH CLASSIC CATALUÑA ROMESCO SAUCE** grilled veggies, Forbidden rice – 25 (gf)  
(contains nuts)  
**BAKED LOBSTER BACON MAC AND CHEESE** chunks of lobster, bacon, white alfredo cheese sauce -21  
**SHRIMP & GRITS** sautéed jumbo shrimp, white stone grits, boursin garlic and herb cheese and Charleston sauce – 27 (gf)  
**BEET SALAD** arugula, roasted red and orange beets, goat cheese crumbs, grapefruit vinaigrette, candied walnuts – 14 (gf)

## SALADS & SOUP

Add Chicken (6), New York Strip (9), Salmon (10), Shrimp (10), Crab Cake (16), Scallops (16)

- HOUSE SALAD** mesclun lettuce, heirloom tomato, walnuts, blue cheese, balsamic vinaigrette- 7 (gf)  
**SPINACH SALAD** – green apple, candied walnuts, dried cranberries, baby heirlooms, feta cheese, red wine vinaigrette – 12 (gf)  
**COBB SALAD WITH GRILLED ROMAINE** baby heirloom tomato, grilled corn, pancetta, avocado, blue cheese crumbs, pickled onion, boiled egg, red wine vinaigrette -13 (gf)  
**GRILLED WEDGE SALAD** bacon, blue cheese crumbs, tomato, blue cheese dressing – 10 (gf)  
**BEET SALAD** arugula, roasted red and orange beets, goat cheese crumbs, grapefruit vinaigrette, candied walnuts – 14 (gf)  
**CREAM OF CRAB SOUP** lump crab – 8

## ENTREES

- COLOSSAL CRAB CAKES** served over bacon, corn hash & beurre blanc sauce – 38  
**PAN SEARED SCALLOPS** Shitake mushroom risotto, beurre blanc sauce – 30 (gf)  
**CHEF'S PAELLA** bamba rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, mixed peppers, green peas, diavolo sauce, bread – 37 (gf)  
**VEGAN RAVIOLI** – diavolo sauce, basil - 20  
**DRY AGED PORK CHOP** 10oz French cut pork chop, sautéed spinach, mashed potatoes, apple glaze – 27 (gf)  
**SWEETBAY DUCK BREAST** roasted purple potatoes, spinach with pancetta and shitake mushrooms, red wine reduction – 30 (gf)  
**GORGONZOLA CRUSTED PRIME TENDERLOIN** 9oz prime cut tenderloin steak, purple mashed potatoes, spinach, red wine reduction – 45 (gf) (Add Shrimp (10), Crab Cake (16), Scallops (16))

## BURGERS AND SANDWICHES

Choice of fries or house salad

- SWEETBAY BURGER** Provolone cheese, lettuce, tomato, onions, pickles - 15  
**CHICKEN BACON AVOCADO SANDWICH** lettuce, tomato, Calabrian aioli, swiss - 16  
**CRABCAKE SANDWICH** bacon, mesclun lettuce, tomato, Calabrian aioli – 20  
**TENDERLOIN GRILLED CHEESE** caramelized onions, provolone cheese, Calabrian aioli, steak jus - 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*  
(gf) = gluten free

\*All parties of 5 or more are subject to automatic 20% gratuity.

# SWEETBAY

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## SWEETBAY COCKTAILS

### THE ROOT OF KENTUCKY - 13

*Basil Hayden bourbon, giffard ginger liqueur, strawberry basil, lemon, simple syrup*

### FIG OFF - 13

*Makers Mark bourbon, fig preserves, honey, lime juice*

### ESPRESSO MARTINI - 11

*vodka, vanilla vodka, fresh Italian espresso, turbinado syrup*

### SWEET MARY - 13

*Tanqueray Gin, lime juice, habanero ginger-guava syrup, Rosemary*

### RUM FRESA - 13

*Brugal spiced rum, St. Germain, lemon juice, simple syrup, liquor soaked strawberry puree*

### LA PICOSITA - 13

*Milagro tequila, Watermelon-habanero puree, Lime juice, pineapple ginger habanero syrup.*

## WINES BY THE GLASS

### red

**Allegri, Baby Brunello, Italy - 14**

**Elouan, Pinot Noir oregon - 13**

**Don Miguel Gascón, Malbec argentina - 10**

**Peter Lehmann, Shiraz australia - 10**

**Rodney Strong, Cabernet Sauvignon california - 15**

### rosé

**M. Chapoutier, Côte du Rhone Belleruche Rosé france - 9**

## BEER

### draft

**GUINNESS, ireland 4.2% alcohol - 20oz 10**

**HOEGAARDEN, belgium 4.9% alcohol - Pint 7**

**BUD LIGHT, st. louis, mo 4.2% alcohol - Pint 5**

**STELLA ARTOIS, belgium 5% alcohol - Pint 7**

**GOOSE ISLAND IPA, chicago, il 5.9% alcohol - Pint 7**

**BOLD ROCK APPLE CIDER, charlottesville, va 4.7% alcohol - Pint 7**

**DEVILS BACKBONE VIENNA LAGER, charlottesville, va 5.2% alcohol - Pint 7**

**VICTORY BREWING FESTBIER, downington, pa 5.6% alcohol - Pint 7**

## N/A

**Coke products - 3**

**Fresh Squeezed lemonade - 3**

**Aqua Panna bottled water - 5 (1L)**

**Iced Tea - 3**

**Coffee - 3**

**Hot Tea - 3**

### STRAWBERRY VODKA MOJITO - 13

*Strawberry infused vodka, mint lime juice, simple syrup*

### BLUE CHEESE DIRTY MARTINI - 14

*Stoli elite vodka, olive juice, blue cheese olives*

### WOODFORD RYE OLD FASHIONED - 15

*bitters, sugar, orange twist, luxardo cherry*

### SWEET BUZZ - 15

*Grapefruit juice, Segura Sparkling Rose, pamplemousse, Szechuan button*

### SWEETBAY STAR SPICED CIDER - 13

*Maker's Mark bourbon, apple Cider, dried cranberry star anise, agave*

### TOBACCO BARN SOUR - 15

*Tobacco Barn Bourbon, lime juice, pineapple ginger syrup, egg white.*

### white

**Raw Bar, Vno Verde, Portugal - 8**

**Stellina, Pinot Grigio italy - 9**

**Whitehaven, Sauvignon Blanc New Zealand - 10**

**Vionta, Albariño spain - 9**

**J. Lohr, Chardonnay california - 13**

**Willamette Valley, Riesling, Oregon - 11**

### bubbles

**Freixenet, Cava Brut Blanc de Blancs spain - 9**

**La Marca, Prosecco italy - 11**

### bottles

**Pacifico - 6**

**Red Bridge (GF) - 7**

**Dogfish 90 Minutes - 9**

**Sweetwater 420 - 7**

**Mich Ultra - 5**

## DESSERT

**Crème Brule - 10 (gf)**

**Key Lime Pie - 10**

**Morgan Salee's Cheesecake - 10**