

# RESTAURANT SWEETBAY

## SHAREABLES

**HERB ROASTED BUTTERNUT SQUASH BOATS** \$12

sweet italian sausage, dried cranberries, spinach, parmesan

**SPICE ROASTED CARROTS** \$12

za'atar roasted carrots, whipped feta, toasted pistachios, hot honey drizzle (gf)

**TENDERLOIN APPETIZER** \$21

chili espresso dry rubbed tenderloin, horseradish aioli, crispy brussel sprouts, truffle salt (gf)

**BRUSSEL SPROUTS** \$11

bacon, breadcrumbs, parmesan cheese, balsamic glaze (cgf)

**CALABRIAN WAGYU MEATBALLS** \$13

spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, focaccia crostini

**PARMESAN TRUFFLE FRIES** \$11

house made ranch, calabrian aioli

**TENDERLOIN SANDWICH** \$25

sliced filet mignon, onions, mushrooms, provolone cheese, horseradish aioli, focaccia

**SWEETBAY BURGER** \$16

provolone cheese, lettuce, tomato, onion, pickles

**CHICKEN BACON AVOCADO** \$16

lettuce, tomato, calabrian aioli, swiss, focaccia

**SNAKE RIVER FARMS WAGYU BEEF BURGER** \$25

boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries

Sandwiches come with your choice of a house salad, french fries, or upgrade to truffle fries (\$2)

## SOUPS & SALADS

**CREAM OF CRAB** \$12

lump crab, old bay, bread

**GRILLED WEDGE SALAD** \$12

bacon lardons, gorgonzola, baby heirloom tomatoes, roasted red beets, house ranch dressing (gf)

**HOUSE SALAD** \$8

grilled corn, baby heirloom tomatoes, feta cheese, house ranch dressing on the side (gf)

**CAESAR SALAD** \$12

hearts of romaine, fresh parmesan, croutons, pancetta, house caesar dressing (cgf)

**COBB SALAD WITH GRILLED ROMAINE** \$15

baby heirloom tomatoes, grilled corn, pancetta, avocado, feta cheese, pickled onion, boiled egg, balsamic vinaigrette (gf)

Add to salad: Chicken (8), Prime Flank Steak (21), Blackened Faroe Island Salmon (15), Shrimp (12)

\*Items labeled (cgf) can be prepared gluten free upon request\*

**FRIED OYSTERS** 1/2 dozen - \$17  
dozen - \$32

lightly fried chesapeake oysters, house remoulade, lemon

**SALMON TARTARE** \$15

chopped faroe island salmon, avocado, capers, cilantro, onion, pickles, soy lime dressing, focaccia crostini (cgf)

**STUFFED MUSHROOMS** \$14

lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli

**SWEET AND SPICY SHRIMP** \$15

lightly fried shrimp, tossed in thai chili sauce, pickled onion

**TUNA POKE NACHOS** \$19

wonton chips topped with poke dressed tuna, pickled onion, avocado, serrano peppers, eel sauce, wasabi aioli, micro cilantro

## BRUNCH ENTREES

**BOURBON GLAZED SALMON** \$34

pan seared faroe island salmon, roasted sweet potato with spinach, and shitake mushrooms (gf)

**SEAFOOD OMELETTE** \$22

crab, shrimp, scallops, cheddar cheese, cherry tomatoes, tater tots (gf)

**VEGGIE OMELETTE** \$17

mushrooms, onions, asparagus, red pepper, cheddar cheese, tater tots (gf)

**EGGS BENEDICT** \$18

english muffin, sliced ham, poached eggs, hollandaise sauce, tater tots

**SALMON BENEDICT** \$19

english muffin, smoked salmon, poached eggs, hollandaise sauce, everything bagel seasoning, tater tots

**STEAK & EGGS** \$35

10oz new york strip, two eggs your way, toast, hollandaise sauce, tater tots (cgf)

**CHICKEN AND WAFFLES** \$20

fried chicken breast, belgian waffle, powdered sugar, maple syrup, fresh fruit

**FRENCH TOAST** \$17

cinnamon pullman bread, whipped cream, fresh fruit, maple syrup

## DRINKS & SIDES

**BOTTOMLESS MIMOSA** \$19

15 hour limit

**MICHELADA** \$11

add shrimp cocktail \$4

**BRUNCH MIMOSA** \$7

**TOAST** \$2

**TATER TOTS** \$5

**TWO EGGS YOUR WAY** \$7

**BLOODY MARY** \$12

**BELLINI** \$9

**FRESH FRUIT** \$9

**BACON** \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness