

RESTAURANT
SWEETBAY

SHAREABLES

- AL PASTOR SKEWERS** \$13
achiote grilled pork ribeye, pineapple, red onion, red pepper, salsa verde (gf)
- QUESO FUNDIDO** \$13
chorizo, poblano pepper, and grilled corn baked under oaxaca and chihuahua cheese with tortilla chips (gf)
- SPICE ROASTED CARROTS** \$12
za'tar roasted carrots, whipped feta, toasted pistachios, hot honey drizzle (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, grilled ciabatta
- PARMESAN TRUFFLE FRIES** \$11
house made ranch, calabrian aioli

BRUNCH
ENTREES

- TENDERLOIN SANDWICH** \$25
sliced filet mignon, onions, mushrooms, provolone cheese, horseradish aioli, ciabatta
- SWEETBAY BURGER** \$16
provolone cheese, lettuce, tomato, onion, pickles
- CHICKEN BACON AVOCADO** \$16
lettuce, tomato, calabrian aioli, swiss, ciabatta
- 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

- FRENCH ONION SOUP** \$10
ciabatta croutons, gruyère
- GRILLED WEDGE SALAD** \$13
bacon, gorgonzola, baby heirloom tomatoes, roasted red beets, house ranch dressing (gf)
- HOUSE SALAD** \$8
spring mix, baby heirloom tomatoes, candied walnuts, gorgonzola, balsamic vinaigrette (gf)
- CAESAR SALAD** \$12
hearts of romaine, fresh parmesan, ciabatta 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), Tenderloin Medallions (25), Blackened Faroe Island Salmon (15), Shrimp (12)

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

- BEEF CARPACCIO** \$29
arugula, mustard vinaigrette, black truffle, shaved parmesan, smoked maldon salt, grilled ciabatta (cgf)
- BLACKENED SALMON TACOS (3)** \$20
red cabbage slaw, salsa verde (gf)
- FRIED OYSTERS** 1/2 dozen - \$19
dozen - \$34
lightly fried chesapeake oysters, house remoulade, lemon
- 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

- 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, spinach, 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
1.5 hour limit
- BRUNCH MIMOSA** \$7
- TOAST** \$2
- TATER TOTS** \$5
- BLOODY MARY** \$12
- BELLINI** \$9
- FRESH FRUIT** \$9
- BACON** \$5
- TWO EGGS YOUR WAY** \$7

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