

FIND US:  
123 S. Broad Street  
229-228-6704  
sweetgrassdairy.com  
@sgdcheeseshop



HOURS:  
Sun: 12-3  
Mon: closed  
Tues/Wed: 11-9  
Thur/Fri/Sat: 11-10

## CHEESE & CHARCUTERIE



*"The early bird gets the worm but the 2nd mouse gets the cheese."*

- Willie Nelson

### Taste of Thomasville

Sweet Grass Dairy Green Hill, Thomasville Tomme, Asher Blue, and Pimento Cheese served with Black Berry Patch peach-bourbon-cardamom and strawberry-fig preserves, house B+B pickles, roasted Schermer pecans, and artisan crackers {23}

### Cheddar is Better

Grafton Maple Smoked Cheddar, Beehive Barely Buzzed and Big John's Cajun, Beecher's Flagship, served with Dalmatia Fig-Cocoa spread, sliced apple, roasted Schermer pecans, and artisan crackers {26}

### Staff Favorites

Cypress Grove Lamb Chopper, Para Family Manchego, Sartori Black Pepper Bellavitano, Wild Cherry Cabernet preserves, Black Berry Patch Blueberry Lemon Thyme preserves, Allen Benton's 12 Month Country Ham, Olli Napoli salami, cornichon, American Spoon wholeseed mustard, roasted Schermer pecans and artisan crackers. {29}

*"You have to be a romantic to invest yourself, your money and your time in cheese."*

- Anthony Bourdain

## TO EAT

### "Devilish" SGD Farm Eggs

Our take on classic "deviled" eggs from SGD's own farm eggs topped with smoked Spanish paprika and Fatback Pork Project Bacon {5}

### White Bean Hummus

Rancho Gordo marcela bean hummus served with deep fried broccoli and crostini. {9}

### SGD Pimento Cheese

Our award winning pimento cheese served with house-made B+B pickles and artisan crackers. {8}

### House Cut Fries {5} Choose two dipping sauces

Add extra dipping sauces {\$.50 each}  
Garlic Aioli, Spicy Ketchup, Bourbon Ketchup, Asher Bleu, Ranch

### Fried Cheese Curds

Original {8.5} served with buffalo and ranch Buffalo Style or Cajun + {1} with ranch

### Steak Frites

Seared 8oz grass-fed hanger steak cooked to order, fresh cut fries, and choice of dipping sauce {18}

## KIDS

### Little Cheese

Thomasville Tomme and Beecher's Cheddar melted on baguette with apples and roasted pecans {7}

### Thomasville Tomme

with apples and roasted pecans {5}

## MORE TO EAT

### Big Cheese

Melted Thomasville Tomme and Beecher's Cheddar on toasted ciabatta. {9} +bacon {1}

### Chicken Salad Sandwich

Roasted Springer Mountain chicken breast, cucumber, pickled red onion, dill and Schermer pecans on toasted ciabatta. {9}

### NoLa

Prosciutto Cotto, Calabrese, and Finocchiona, with Thomasville Tomme, house-made "giardineira" relish and mayo on toasted ciabatta {12}

### Pork Sandwich

Pulled Berkshire pork shoulder, Thomasville Tomme, Alabama white barbecue sauce, and collard green "slaw" on H+F brioche {12}

### Fried Chicken Sammy

Fried chicken breast, chiffonade lettuce, tomato and house-made ranch dressing on H+F brioche {9} +Make Buffalo Style! {1}

### The "Cheese Shop" Burger

2 grass-fed beef patties on H+F brioche with Thomasville Tomme {12}  
OR pimento cheese and bourbon-bacon jam {13}  
mustard, mayo, ketchup, lettuce, tomato, & onion on the side on request

{SIDES: chips, dressed spinach, fries with 2 sauces, fried broccoli}  
{\$2 upcharge on fries and broccoli}  
{GLUTEN FREE BUNS AVAILABLE}

### Hanger Steak Salad

Seared grass-fed 8 oz. hanger steak cooked to order, pickled red onion, pistachio, parmigiano reggiano, and shaved radish with dijon vinaigrette over spring mix {16}

### Quinoa Chicken Salad

Kale and chopped romaine with quinoa and Rancho Gordo black beans in a cumin-lime vinaigrette with roasted chicken breast, diced SGD Thomasville Tomme and tortilla strips. {10}

### Asher Pear Salad

Spring mix tossed in a lemon-oregano vinaigrette, SGD Asher Blue, roasted Schermer pecans, and Bartlett pears {8}



\* Our fryer is **GLUTEN FREE**  
\*We also use **100% PEANUT OIL**  
Please ask for specifics!

Consumer Advisory: Raw or undercooked foods may increase your risk of food borne illness.

2019

TURN FOR  
DRINK MENU





# need a little liquid courage?



## cocktails

### **SGD Marg'**

Herradura tequila, triple sec, agave nectar, fresh lime juice **\$9**

### **Tazza da Vita (pitcher option)**

House citrus infused vodka, Montenegro Amaro, fresh lime juice, ginger beer **\$10/36**

### **Mustard Seed**

Greenall's Gin, fresh lime juice, peach schnapps, American Spoon whole seed mustard **\$10**

### **Mojito of Jubilee**

Denizen Rum, Jubilee Orchards blueberries, blueberry shrub, fresh lemon juice, mint **\$10**

### **Rosy Cheeks**

James E. Pepper Rye Whiskey, creole shrub, cranberry juice, Fabbri cherries **\$11**

### **Secret Keeper**

Rocktown Vodka, house Grapefruit and Rosemary Simple Syrup, fresh lime juice **\$9**

### **The Perfect Pear**

Deadwood Bourbon, honey simple syrup, lemon juice, sliver of pear **\$11**

### **Kombucha 75'**

Greenall's Gin, Elderflower, lemon-ginger liqueur, lemon juice, blueberry kombucha **\$9**

### **Aperol Spritz**

Aperol, brut sparkling wine, orange slice **\$10**

### **Pineapple Fizz (pitcher option)**

Rocktown Vodka, crushed pineapple, ginger liquer, fresh lemon juice, Urbantree Hopped Cider **\$12/38**

## spirits

### **Bourbon**

Buffalo Trace Kentucky Straight (Frankfurt, KY) **\$9**  
Virgil Kaine Ginger Infused (Charleston, SC) **\$10**  
ASW Fiddler Bourbon (Atlanta, GA) **\$11**  
Blade and Bow Bourbon (Louisville, KY) **\$14**

### **Rye**

James E. Pepper 1776 (Lexington, KY) **\$8**  
Resurgens Rye (Atlanta, GA) **\$12**  
Whistle Pig Farmstock Rye, Crop No. 002 (Shoreham, VT) **\$16**

### **Scotch**

Great King Artist's St. Blend (Scotland) **\$10**  
Edradour Scotch (Highland, Scotland) **\$14**  
Compass Box Asyla, blend (Edinburgh, Scotland) **\$14**  
Compass Box Peat Monster (Edinburgh, Scotland) **\$16**  
Macallan 12 (Craigellachie, Scotland) **\$16**

### **Whiskey**

J. Rieger & Co. Kansas City Whiskey **\$8**  
Egans Irish Whiskey (County Louth, Ireland) **\$11**

### **Gin**

Greenall's London Dry Gin (Warrington, England) **\$8**  
Ableforth's Bathtub Gin (England) **\$10**  
Fords Gin (England) **\$10**  
St. Augustine Gin (St. Augustine, FL) **\$11**

### **Vodka**

Rock Town Vodka (Little Rock, AR) **\$8**  
Breckenridge Vodka (Breckenridge, CO) **\$9** \*GF  
Dalton Distillery 404 Vodka (Atlanta, GA) **\$11** \*GF

### **Tequila/Mezcal**

Herradura Silver (Jalisco, Mexico) **\$9**  
Blue Nectar Reposado (Jalisco, Mexico) **\$16**  
Herradura Ultra Anejo (Jalisco, Mexico) **\$16**  
Alipus Mezcal San Andres (Oaxaca, Mexico) **\$13**

### **Rum**

Denizen White Rum (Trinidad) **\$8**  
Hamilton Jamaican Pot Still Black (Jamaica) **\$9**  
Stolen Smoked Rum (Trinidad) **\$10**

### **Aperitivo & Digestivo**

Italicus Rosolio di Bergamotto (Italy) **\$12**  
Prunier d'Orange au Cognac (Cognac, FR) **\$10**  
Prunier Darvelle VSOP Cognac (Cognac, FR) **\$9**  
Fernet Branca (Italy) **\$7**

### **Peculiarities**

Wild Creek Peach Cobbler Shine (Pelham, GA) **\$10**  
Belle Isle Honey Habanero Shine (Richmond, VA) **\$8**

## ciders

Wolfer Rose, 335ml, NY \$5  
Wolfer White, 355ml, NY \$5  
Urban Tree Das Hops. 750ml, GA \$16

"always do sober what you said you'd do drunk. that will teach you to keep your mouth shut." - Ernest Hemingway