



Green's View Grill

@ THE COURSE AT SEWANEE

BREAKFAST

Breakfast Croissant / Burrito \$8

Choice of sausage, bacon or vegetarian. Fried egg and choice of cheese

Served 8:00am until 11:00am - Weekends only

BURGERS

AA Farm Smash Burger \$10

4 oz locally fresh patty, served on a potato bun with lettuce, tomato, pickle, onion, choice of cheese. Double | \$14

AA Farm Swiss & Mushroom \$12

6 oz locally-sourced beef patty, served on a potato bun

Vegetarian Patty Option Available | 4oz

AA Farm "Miss Dessie" \$14

6 oz locally-sourced beef patty, served on a potato bun with bacon, lettuce, tomato, pickle, onion, and choice of cheese

Vegetarian Patty Option Available | 4oz

SANDWICHES / WRAPS

Chicken Caesar Wrap \$10

Chicken, romaine lettuce, Parmesan cheese, creamy Caesar dressing, on a spinach & herb tortilla

Chicken Salad Wrap / Sandwich \$10

Chicken salad, lettuce, tomato, on a spinach & herb tortilla, locally baked sourdough, or brioche

Vegetarian Wrap \$10

Seasonal peppers, mushrooms, lettuce, tomato, ranch dressing, spinach & herb tortilla

Egg Salad Sandwich \$8

Housemade egg salad served on brioche

Grilled Cheese \$8

Rye, locally made sourdough, or brioche | Add bacon + \$3

Sewanee Club Sandwich \$10

Triple-decker turkey, ham, bacon, swiss cheese, lettuce, tomato on locally baked sourdough

DOGS / APPETIZERS

Hot Dog \$8

All-Beef Frank | add caramelized onions, sauerkraut, relish, jalapeños + \$1

Bratwurst Dog \$8

All-Pork Sausage | add caramelized onions, sauerkraut, relish, jalapeños + \$1

Chicken Wings (6/12) \$9/\$18

Dry rub, lemon pepper, sweet chili, buffalo, BBQ.

Choice of 2 Sauces: ranch, blue cheese, honey mustard, and BBQ

Chicken Tenders & Fries \$12

Choice of 2 Sauces: ranch, blue cheese, honey mustard, and BBQ

Pretzel Bites (14) \$8

Served with beer cheese

SALADS

Caesar Salad \$10

Romaine lettuce, Parmesan cheese, creamy Caesar dressing | Add Chicken + \$5

Shakerag Spring Salad \$10

Mixed greens, feta cheese, walnuts, strawberries Italian dressing | Add Chicken + \$5

SIDES

Regular Fries \$4

Basket | \$7

Sweet Potato Fries \$4

Basket | \$7

DESSERTS

Milkshake \$9

Vanilla, chocolate, strawberry, or Reese's peanut butter

Funnel Cake Fries \$9

Chocolate or caramel dipping sauce

Chocolate Brownie \$9

Served with vanilla ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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COCKTAILS

TRANSFUSION vodka, ginger ale, grape juice & lime juice	\$14	CADDYSHACK MARGARITA tequila, lime juice, orange liqueur	\$14
FRENCH 75 gin, lemon, orange, agave, champagne	\$14	SHAKERAG MULE whiskey, ginger beer, lime	\$14
BLOODY MARY vodka, bloody mary mix	\$14	RUM PUNCH rum, orange juice, pineapple	\$14
DOMAIN ANGEL tequila, lime juice, agave, cranberry	\$14	SEWANEE TEE TIME Jack Daniels, unsweet tea, lemon	\$14
SEWANEE SUNSHINE vodka, amaretto, orange juice, soda water	\$14	ICED ESPRESSO MARTINI Kahlua, Baileys, iced coffee, whipped cream	\$16

BEER & SELTZERS

Weekly varieties of locally crafted beers from The Common John Brewery as well as regular domestic beers. Check out our seltzer collection that includes locally made TennPop

WINE

Ask our bartenders for our weekly options of red, rosé, white, and sparkling wines.

ABOUT OUR LOCAL PURVEYORS

DOUBLE A FARM

Double A Farm is a 369-acre farm located in Coalmont, TN. Steve and his wife, Donna raise several breeds of cattle such as Black and Red Angus and Charolais. All their cattle are grass-fed and grain-finished (to increase the marbling in the meat), then processed at a USDA-approved facility. They never use any type of growth hormones, steroids, implants, or antibiotics on any cattle that will be used for sale.

COMMON JOHN BREWING Co.

Common John Brewing Co. started in a garage. A lifelong Manchester resident, LeBron Haggard spent nearly 25 years in corporate life, but a homebrew kit from his wife, Angela, back in 2008 turned into a decade-long obsession. Manchester didn't have a craft brewery, so they built one. LeBron partnered with his aunt Renee Haggard-Agee, started planning the dream in 2016, and opened the doors in 2020. The name? It came from a song they heard at Bonnaroo, the festival held right in Manchester.

TENNPOP

Marketed as the "Seltzer of the South" made in Murfreesboro. TennPop is a line of vodka-based hard seltzers crafted, distilled, and canned in Tennessee using locally sourced ingredients and a touch of Tennessee honey.

Green's View Grill @ The Course at Sewanee

www.thecourseatsewanee.com | 444 Green's View Rd, Sewanee, TN 37375 | (931) 598-1907
Reservations required for parties of 8 or more.