

# DESTINATION...

# Weekend Brunch N' Vibes



HOURS: SATURDAY & SUNDAY  
9:00 AM - 4:00 PM  
KITCHEN CLOSSES AT 3:30 PM  
WWW.SJSOUTHERNKITCHEN.COM  
DJ EVERY FRI - SUN



## LET'S EAT....

### **SJ Fisherman Warf Platter**

47.99

1 Fried Lobster Tail, 2 pc Fried Catfish, 6 Fried Shrimp, 2 Salmon Croquettes, 2 Small Crab Balls  
Served with Seasoned Potatoes

### **Rasta Pasta Bowl**

28.95

Tender Jerk Chicken and Shrimp tossed in creamy, savory Rasta sauce with bell peppers and toasted garlic bread.  
Add Ox'Tails .... +\$14.99  
Add Fried Whole Lobster Tail .... +\$14.99 ea

### **Braised Ox Tails**

42.95

Savory braised Ox Tails over smoked gouda grits OR dirty rice (made with ground turkey)  
Dirty Rice add +1.00

### **Whole Fried Snapper over Dirty Rice**

Market Price

Whole fresh Fried Snapper over a bed of dirty rice (made with ground turkey), topped with Cajun seasoned peppers n' onion sauce \*\*\*whole fish has bones

### **Fried Lobster with Creole Shrimp, Crab N' Grits**

38.95

Fried Lobster Tail on top of southern style creamy grits layered with seven sautéed shrimp and two hand-made crab balls.

### **Belgian Waffle N' Whole Chicken Wings**

21.95

SJ Signature Belgian Waffle served with house seasoned whole fried chicken wings (3) drizzled with Pineapple-Habanero sauce served with two eggs\*, maple syrup and regular butter

\*Please note Belgian Waffles can take up to 15 minutes with high volumes.

### **Lobster Mac N' Cheese with Fried Shrimp**

38.95

Smoked Gouda Lobster Mac N' Cheese topped with fried lobster drizzled with in-house made Chipotle Rémolade sauce and 4 fried shrimp

### **Salmon Croquettes N Grits Meal**

26.95

Three (3) Salmon Croquettes with side of chipotle remoulade sauce served with southern style grits, two eggs\* and buttermilk biscuit with butter and jam

### **Flame Roasted Apple Pie French Toast**

26.95

Flame roasted Fuji apple pie atop Grand Marnier marinated Challah bread French Toast served with fried chicken tenders drizzled with SJ BBQ- Maple sauce served with two eggs\*, maple syrup and butter

### **Baked Jerk Chicken & Sweet Potato Waffle**

25.95

Two piece Baked Jerk Chicken (thigh and leg) on top Sweet Potato Waffle drizzled with Peach Cobbler Crème served with Maple Syrup and butter

### **Creole Shrimp N Grits**

26.95

Seven sautéed shrimp and two handmade crab balls layered on top creamy southern style grits served with two eggs\*

### **Stacked Savory Waffle**

25.95

Cheddar n' chives Belgian Waffle topped with fried chicken tenders, ladled with country **PORK SAUSAGE** white gravy topped with smoked peppered bacon served with two eggs\*

### **Fried Catfish N' Grits Meal**

26.95

Two (2) pc. - Fried Catfish fillets SITTING ON TOP of southern style grits ladled with savory creole gravy and served with two eggs\*

### **Smothered Chicken N' Biscuits**

21.95

Fried chicken tenders layered between buttermilk biscuits topped with country **PORK SAUSAGE** white gravy served with herbed potatoes

### **Strawberry Short Cake French Toast Sticks**

15.95

Strawberry-Cinnamon Crunch French Toast sticks served with strawberry coulis and sweet buttercream

### **Papa's Brisket N' Biscuits**

21.95

Buttermilk Biscuits ladled with **PORK SAUSAGE** white country gravy and topped with smoked chopped brisket served with herbed potatoes and two eggs\*

### **Cinnamon Roll Pancakes**

15.95

Three (3) tasty Pancakes drizzled with cinnamon infused sweetened cream cheese served with maple syrup

### **SJ's Jammin' Hot Wings**

14.95

6 Pc seasoned lip smackin' hot wings

### **French Toast N' Fried Chicken Tenders OR Bacon**

19.95

Grand Marnier marinated Challah bread served with choice of fried chicken tenders drizzled with SJ BBQ-Maple sauce OR Smoked Pepper Bacon served with two eggs\*, house made vanilla butter and rum pecan syrup

### **Red Velvet Waffle**

15.95

Tender Red Velvet Waffle with a Cream Cheese Drizzle garnished with Strawberries

### **Buttermilk Biscuits N' Country Sausage Gravy**

17.95

Homemade buttermilk biscuits layered with country sausage gravy, herbed potatoes and two eggs\*

### **Blueberry Pancakes**

15.95

Three (3) Blueberry pancakes with a fresh blueberry-lemon compote syrup

### **Flapjacks N' Fried Chicken Tenders**

19.95

Three (3) Flapjacks with fried chicken tenders lightly drizzled with SJ BBQ-maple sauce served with two eggs\*, maple syrup and regular butter

### **All American (GF)**

17.95

Two eggs\*, herbed potatoes, Choice: smoked peppered bacon; or Hot Links; or Chicken Sausage with Choice of wheat or sourdough toast served with butter and fresh jam

Gluten Free Multigrain +1.50

Menu Crafted By: Executive Chef & Owner Dana Dumas

**WE ARE A SMALL CRAFT KITCHEN! NO MEAL SUBSTITUTIONS! COOKED FOOD TAKES TIME! ALL FOOD IS MADE TO ORDER!**

**18% Gratuity will be added to all bills of \$100.00 & more. Parties up to 5 can have bill split. Parties of 6 & more, bills can be split by credit card 2 ways maximum by total dollar amount; if paid by CASH bill can be split by way of guests!  
90 Minute Table Limit for All Party Sizes! Late guest arrival DOES NOT extend table time limit!  
Must be 21+ years old to be served alcohol WE CARD!**

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*.** \*Egg items can be served raw or undercooked. Dishes may contain wheat, gluten, nuts and /dairy products. If you suffer from allergies, please speak with our staff regarding your concerns for an optimal dining experience.



# VEGAN CORNER

**Veggie Omelet\* (GF)** 14.95  
 Three (3) egg\* omelet stuffed with sautéed spinach, peppers, onions and cheddar-jack cheese, and served with herbed potatoes and choice of wheat or sourdough toast  
 Egg White\* + \$3.00  
 Smoked Pepper Bacon +\$3.00  
 Country Ham +\$3.00  
 Gluten Free Multigrain Toast +\$1.50<sup>GF</sup>

**Super Sweet Potato & Veggie Hash Bowl** 18.95  
 Seasoned diced organic sweet potatoes, root vegetables, sautéed in EVOO with red peppers, onions, and kale then layered with 2 Impossible (Plant Based V, Veg) Breakfast Sausage Patties  
 GF / V / Veg / Dairy Free

**Vegan Vanilla Protein Pancakes with Vegan Sausage Patty Meal** 18.95  
 Non-GMO Plant Based Seven Grain Pancakes, Dairy and Soy Free served with Vegan Butter and Maple Syrup and 2 Impossible Sausage Patty's






## HASH N' SKILLET<sup>GF</sup>

**Pulled Pork Hash** 18.95  
 Delicious Applewood smoked pulled pork, sauteed with red peppers and onions and potatoes served with two eggs and croissant

**Skillet Your Way** 14.95  
 Seasoned Potatoes, Red Peppers, Onions, topped with 2 eggs your way and a side of toast (wheat or sourdough) - Gluten Free Toast +\$1.50  
 Add your Protein:  
 Smoked Peppered Bacon + \$3.00  
 Country Ham +\$3.00  
 Chicken Sausage + \$3.00  
 Hot Links + \$3.00  
 Cheddar Cheese + \$2.00  
 Smothered in Country Pork Gravy \$2.50

## SIDES

6pc Fried Chicken Wings 14.95  
 2 Whole Pineapple Habanero Wings 10.99  
 3pc Side of Fried Chicken Tenders 10.99  
 Fried Lobster Tail - 1pc 14.99  
 Smoked Thick Cut Peppered Bacon<sup>GF</sup> 3 Strips 6.99  
 Country Ham 1 PC<sup>GF</sup> 5.99  
 Hot Links or Chicken Sausage<sup>GF</sup> 2 Links 6.99  
 Side of Catfish 2pc Fillets 13.99  
 Salmon Croquettes - 3 13.99  
 Side of Pan Seared Shrimp - 6 pc 9.99  
 Herbed Potatoes - 8oz<sup>GF</sup>  5.99  
 Southern Grits - 8oz<sup>GF</sup> 5.99  
 Side of Biscuits (2) with (Pork) Sausage White Country Gravy 11.99  
 Side of 2pc French Toast 12.99  
 Side of 2 Pancakes 12.99  
 Side Waffle  12.99  
 2 Eggs\*<sup>GF</sup> Regular or Whites 5.99  
 Fresh Fruit Cup - 8oz<sup>GF</sup>  3.99  
 Side of Buttermilk Biscuits (2) 6.99  
 Extra Added to Eggs or Potatoes Cheese; Peppers; Onions or Spinach 1.69 ea  
 Croissant 4.99  
 Sourdough or Wheat Toast \*GF Multigrain Toast<sup>GF</sup> 3.99  
 Side of Sausage Gravy - 5oz 3.99  
 Side of Creole Roux - 5oz 3.99  
 Rum Pecan Syrup - 2oz 1.69  
 BBQ-Maple Sauce - 2oz 1.69  
 Real Maple Syrup - 2oz 1.69

## BRUNCHIN' SAMMI'S

**SJ MASSIVE FRENCH TOAST SAMMI** 19.95  
 Signature Parisian style French toast layered with two eggs\*, griddled ham, smoked peppered bacon, two (2) chicken tenders served with maple syrup and herbed potatoes

**Bacon, Egg\* and Cheese Croissant** 15.95  
 Smoked peppered bacon, two eggs\*, cheddar cheese, sautéed peppers and onions served with small fruit cup



## KIDS BRUNCH 10 & UNDER ONLY!

All Kids Meals are Served with Milk, Kool-Aid; Apple, Orange or Cranberry Juice



**Kids French Toast Sticks (2) or 1/2 Waffle Meal** 14.99  
 Served with 1 Egg\*, 1 Bacon, Whipped Cream, Butter and Syrup

**3 Mini Pancakes**  14.99  
 Served with 1 Egg\* and 1 Bacon



## BEVERAGES

Organic Roasted Coffee  3.95  
 Orange Juice  4.50  
 No Refills!  
 Fountain Soda  3.75  
 Coke; Diet Coke; Dr. Pepper; Fanta Orange; Sprite; Powerade-Mountain Berry Blast  
 Cranberry Juice; Apple Juice 3.75  
 No Refills!  
 Hot Chocolate with Whipped Cream 4.50  
 No Refills!  
 Iced Tea or Arnold Palmer or Sweet Tea 3.75  
 Lemonade 3.75  
 Hot Tea 3.00  
 Variety of Flavors  
 Red or Blue Kool-Aide 3.75

### KEY NOTES

-  Vegan
-  Gluten Free
-  Spicy
- \*Egg

\*\*\*Fish with Bones

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[www.sjsouthernkitchen.com](http://www.sjsouthernkitchen.com)  IG: Sugarjam1  B: SugarJamTheSouthernKitchen  SugarJamTSK

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