



Brunch & Lunch Menu

Weekdays

Wednesday - Friday Only! 9:00 AM - 3:00 PM (Lunch starts at 11:00 AM)

SOUTHERN BRUNCH

Buttermilk Fried Chicken Tenders and French Toast 16.95

3 pc. Savory buttermilk fried chicken tenders drizzled with SJ signature BBQ-maple sauce served with Grand Marnier marinated French Toast. Comes with 2 eggs and In-House made Rum Pecan Maple Syrup and Vanilla Butter

Creole Shrimp N' Grits with Crab 18.95

7 sautéed shrimp in creole sauce topped with two handmade crab balls layered on top creamy southern style grits served with 2 eggs

Buttermilk Fried Chicken Tenders & Belgian Waffle 16.95

3 pc. Savory buttermilk fried chicken tenders drizzled with SJ signature BBQ-maple sauce served with Belgian waffle, two eggs, vanilla butter and maple syrup.

Salmon Croquettes and Southern Grits 17.95

Three (3) Salmon croquettes drizzled with chipotle remoulade served with southern style grits, 2 eggs and buttermilk biscuit with butter and jam

Flapjacks N' Buttermilk Fried Chicken Tenders 16.95

Three (3) Flapjacks with 3 pc. savory buttermilk fried chicken tenders lightly drizzled with SJ signature BBQ-maple sauce served with two eggs, maple syrup and vanilla butter

Catfish N' Southern Grits 18.95

2 (Two) pc. Fried Catfish fillets sitting on top of savory creole sauce and southern style grits served with two eggs

Papa's Brisket N' Biscuits 16.95

Buttermilk Biscuits topped with country pork sausage white gravy and smoked chopped brisket served with herbed potatoes and two eggs

Off The Grill - Choice of Hot Links or Chicken Apple Sausage 15.95

Two eggs, herbed potatoes, choice of hot links or chicken apple sausage and choice of wheat or sourdough toast with butter and fresh jam

BRUNCHIN' SAMMI'S

Turkey, Egg N' Spinach Croissant 12.95

Roasted turkey, 2 eggs, layered with cheddar cheese, tomatoes, sautéed spinach, peppers and onions served with small fruit cup

Bacon, Egg and Cheese Croissant 12.95

Smoked peppered bacon, two eggs, cheddar cheese, sautéed peppers and onions served with small fruit cup

SJ CLASSICS MEALS

Parisian French Toast Meal 14.95

Grand Marnier marinated Challah bread served with In-House made Rum Pecan Maple syrup, two eggs, and smoked peppered bacon with vanilla butter

Classic Belgian Waffle Meal 14.95

Delicate Belgian waffle served with two eggs, country griddled ham, vanilla butter, real maple syrup and garnished with fresh strawberries

Pulled Pork Hash 14.95

Delicious applewood smoked pulled pork sautéed with red peppers, onions and potatoes served with two eggs, fluffy croissant butter and jam

Buttermilk Biscuits N' Country Sausage Gravy 14.95

Homemade buttermilk biscuits layered with country pork sausage white gravy, herbed potatoes and two eggs

All American 14.95

Two eggs, herbed potatoes, smoked peppered bacon a choice of wheat or sourdough toast served with butter and fresh jam

OMELET'S

Veggie Omelet 12.95

Three egg omelet stuffed with sautéed spinach, peppers, onions and cheddar-jack cheese, topped with tomatoes and served with herbed potatoes and choice of wheat or sourdough toast

Add Chopped Turkey +3.00

Add Chopped Smoked Bacon +3.00

AS WE ARE A SMALL CRAFT KITCHEN, NO MEAL SUBSTITUTIONS! MEALS COME AS CRAFTED! ALL FOOD IS MADE TO ORDER!

Menu Crafted By: Executive Chef Dana Dumas

All checks \$100.00 or more will have an 18% gratuity automatically added to bill.
All parties greater than 8, checks can be split by 4 ways maximum!

You must be 21+ years old in order to be served alcohol!
We CARD!

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

KIDS BRUNCH / LUNCH 10 & UNDER ONLY!

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

Kids French Toast or 1/2 Waffle Meal 9.99

Served with 1 Egg, 1 Bacon, Whipped Cream, Vanilla Butter and Syrup

3 Mini Pancakes 9.99

served with 1 egg and 1 bacon

2 PC Chicken Tenders or Hamburger 9.99

Choose 2 pc chicken tenders or Hamburger served with French Fries

Add Cheddar Cheese for burger +\$1.00

LUNCH

11 AM - 3PM W-Fri

Hot Link Po'Boy 13.99

Griddled Hot Links stuffed in 6" French Roll topped with Apple Slaw with a little drizzle of Chipotle Remoulade served with French Fries and pickle

Fried Catfish Po'Boy on 6" French Roll 13.99

Layered romaine lettuce, tomatoes and our in-house chipotle remoulade tartar sauce served with French fries and pickle

Fried Shrimp Po'Boy on 6" French Roll 13.99

Layred with 6 fried shrimp, romaine lettuce, tomatoes and our in-house chipotle remoulade tartar sauce served with French fries and pickle

The Stackhouse 13.99

Smoked chopped brisket stacked with applewood smoked pulled pork on 6" French roll served with BBQ Baked Beans, small apple slaw and pickle

Fried or Grilled Chicken BLT 13.99

Fried or Grilled chicken breast layered with smoked peppered bacon, romaine lettuce, tomatoes and drizzled with SJ BBQ Aioli sauce served with French fries and pickle

Applewood Smoked Pulled Pork Sandwich 12.99

Applewood smoked pulled pork served on toasted brioche bun drizzled SJ BBQ sauce served with Southern Potato salad and pickle

Take it up a notch! Make it a Fiery Kicker Sandwich with Caramelized onions +\$1.00

Fried Chicken Tender Salad 13.99

Mixed field greens, shredded carrots, cherry tomatoes, cucumber, cranberries, red peppers, scallions, cheddar-jack mix cheese, granny smith apples and 2 Pc chicken tenders

Choice of Ranch, Balsamic Vinaigrette or Honey Mustard

Award Winning - Taste of Scottsdale "Pork N' Jack Burger" 14.99

6oz sirloin & chuck blend seasoned burger layered with pepper jack cheese, applewood smoked pulled pork, smoked peppered bacon, caramelized onions and SJ chipotle-bbq-ketchup served with Fries and Pickle

All American Burger 12.99

6 oz. sirloin & chuck seasoned burger topped with cheddar cheese, sliced red onion, romaine lettuce, tomato and mayo

VEGAN HASH Bowl \$15.95

Seasoned diced sweet potatoes sautéed in EVOO with red peppers, onions, and spinach then layered with 2 Impossible (Plant Based V, Veg) Breakfast Sausage Patties

SIDES

6pc Fried Chicken Wings	10.99
4pc. Side of Fried Chicken Tenderloins	9.99
Side Chicken Breast	5.99
Smoked Peppered Bacon 3 Strips	4.99
Hot Links or Chicken Sausge 4 Links	5.99
Side of Catfish 2pc Fillets	8.99
Salmon Croquettes - 3	8.99
Side of Pan Seared Shrimp - 6 pc	7.99
Herbed Potatoes - 8oz	4.99
Southern Grits - 8oz	4.99
Side of Biscuits (2) with Sausage Gravy	6.99
Side of 2pc French Toast	8.99
Side of 2 Pancakes	6.99
Side Waffle	8.99
2 Eggs Regular or Whites	3.99
Fresh Fruit Cup - 8oz	3.99
Side of Buttermilk Biscuits (2)	3.99
Croissant	3.25
Sourdough or Wheat Toast	2.99
Side of Sausage Gravy - 8oz	3.99
Side of Creole Roux - 8oz	3.99
Rum Pecan Syrup - 2oz	1.69
BBQ-Maple Sauce - 2oz	1.49
Maple Syrup - 2oz	1.49
Extra Added to Eggs or Potatoes Cheese; Peppers; Onions or Spinach	1.49 ea
Southern Potato Salad 8 oz	4.99
Apple Slaw - 8oz	4.99
Seasoned French Fries	4.99
Fried Okra	4.99



BEVERAGES

Organic Roasted Coffee	3.75
Fountain Soda	3.50
Coke; Diet Coke; Dr. Pepper; Fanta Orange; Root Beer; Sprite	
Orange Juice No Refills!	4.00
Cranberry Juice; Apple Juice No Refills!	3.50
Hot Chocolate with Whipped Cream No Refills!	3.75
Iced Tea or Arnold Palmer or Sweet Tea	3.50
Hot Tea Variety of Flavors	2.50
Red or Blue Kool-Aide	3.50
Lemonade	3.50

www.sjsouthernkitchen.com



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