sugar®
FACTORY
American Brasserie

APPETIZERS

Popcorn Shrimp $12
Delicately battered shrimp served with marinara sauce

Buffalo Chicken Wings $10
Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dressing

Chicken Fingers (Traditional or Buffalo) $10
Crispy chicken served with classic ranch sauce

Basket of Fries $6
Delicious and fried to perfection

Buttermilk Onion Rings $6
Chipotle mayo dipping sauce

ENTREES

Caesar Salad $8
Romaine hearts, shaved Parmesan cheese, brioche croutons, Parmesan crostini with creamy Caesar dressing
(add sliced chicken breast $6, sautéed shrimp $8, steak $12)

Chopped Salad $8
Romaine lettuce tossed with diced tomatoes, cucumbers, celery, avocado, white beans, cheddar cheese, basil, herbed croutons, lemon vinaigrette
(add sliced chicken breast $6, sautéed shrimp $8, steak $12)

Sugar Factory Burger $12
8 oz Certified Black Angus beef, shredded lettuce, tomato, pickles, crispy onions, Sugar Factory sauce with cheddar cheese on a toasted brioche bun

Fried Chicken and Waffles $14
Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup

Grilled NY Strip Steak & Eggs $14
6 oz marinated NY strip, two eggs any style, choice of shredded potato hash browns or grits, bearnaise sauce and buttered toast

Grilled Cheese Sandwich $9
Artisan white bread, aged cheddar cheese griddled golden brown, served with creamy marinara
(add soup $5)

BREAKFAST

Continental Breakfast $11
Coffee and juice, yogurt, mixed berries, warm croissant served with whipped butter and jam

Classic Waffle $9
Vanilla bean waffle dusted with powdered sugar, topped with whipped cream
(add a scoop of Ice Cream $3)

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BREAKFAST

Farm Fresh Eggs Your Way $9
Two eggs any style, choice of applewood bacon or sausage, shredded potato hash browns or grits, and buttered toast

Open Faced Breakfast Sandwich $10
Two warm biscuits, topped with shredded hash browns, two eggs your way, chopped bacon, smothered in country gravy and topped with green onions

Ham & Cheese Omelet $10
Three farm fresh eggs your way, cheddar cheese, onions, tomatoes, fresh herbs, and served with your choice of shredded potato hash browns or grits, and buttered toast

SIDES

Applewood Smoked Bacon $5 • Grilled Country Sausage $5 • Grits $5
Biscuits and Gravy $5 • Bowl of Fresh Berries $5 • Cereal Selection $5 • Hash Browns $5

OLD FASHIONED MILKSHAKES

Vanilla $8
Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug topped with whipped cream and white chocolate curls

Chocolate $8
Chocolate ice cream blended with melted chocolate sauce, topped with whipped cream and dark chocolate shavings

Strawberry $8
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate strawberry shavings

OLD FASHIONED SUNDAES FOR TWO

The Classic $13
Chocolate chip cookies with vanilla bean ice cream garnished with chocolate sauce and chocolate chips

Cookie Jar $13
Giant scoops of cookies & cream and cookie dough ice cream topped with caramel sauce, chocolate sauce, whipped cream, crushed Oreo®, and homemade chocolate chip cookie chunks

DESSERT

New York Cheesecake $9
Topped with strawberries, blackberries, blueberries, raspberries raspberry sauce and whipped cream

Chocolate Cake $9
Layers of chocolate devil's food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate curls, chocolate malt ball and whipped cream

Red Velvet Cake $14
Vanilla bean cream cheese icing, white chocolate and raspberry sauces, garnished with strawberry curls and a strawberry on top