

DESTINATION...

Weekend Brunch N' Vibes



HOURS: SATURDAY & SUNDAY
9:00 AM - 4:00 PM
KITCHEN CLOSING AT 3:30 PM
WWW.SJSOUTHERNKITCHEN.COM



LET'S BRUNCH!

Whole Fried Snapper over Dirty Rice	41.95	Strawberry Short Cake French Toast Sticks	14.95
Whole fresh Fried Snapper over a bed of dirty rice (turkey sausage), topped with Cajun seasoned peppers n' onion sauce ***whole fish has bones		Strawberry-Cinnamon Crunch French Toast sticks served with strawberry coulis and sweet buttercream	
Ox Tails N' Gouda Grits	39.95	Buttery Blueberry Biscuit Skillet	14.95
Savory braised Ox Tails over smoked gouda grits		Two (2) Southern Biscuits ladled with house-made lemon butter and blueberry compote served in cast-iron skillet	
Fried Lobster with Creole Shrimp, Crab N' Grits	37.95	Red Velvet Waffle	14.95
Fried Lobster Tail on top of southern style creamy grits layered with seven sautéed shrimp in savory creole gravy and two hand made crab balls.		Tender Red Velvet Waffle with a Cream Cheese Drizzle garnished with Strawberries	
Rasta Pasta Bowl	27.95	JOHNN(Y)IE'S Jammin' Hot Wings	14.95
Tender Jerk Chicken and Shrimp tossed in creamy, savory Rasta sauce with bell peppers and toasted garlic bread.		6 Pc seasoned lip smackin' hot wings	
Lobster Mac N' Cheese with Fried Shrimp	37.95	Papa's Brisket N' Biscuits	19.95
Smoked Gouda Lobster Mac N' Cheese topped with fried lobster drizzled with in-house made Chipotle Rémolade sauce and 4 fried shrimp		Buttermilk Biscuits ladled with PORK SAUSAGE white country gravy and topped with smoked chopped brisket served with herbed potatoes and two eggs*	
Flame Roasted Apple Pie French Toast	25.95	Blueberry Pancakes	15.95
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		Three (3) Blueberry pancakes with a fresh blueberry-lemon compote syrup	
Salmon Croquettes N Grits Meal	26.95	Pulled Pork Hash	19.95
Three (3) Salmon Croquettes with side of chipotle remoulade sauce served with southern style grits, two eggs* and buttermilk biscuit with butter and jam		Delicious Applewood smoked pulled pork sautéed with red peppers, onions and potatoes served with two eggs*, fluffy croissant butter and jam	
Baked Jerk Chicken & Sweet Potato Waffle	24.95	Buttermilk Biscuits N' Country Sausage Gravy	16.95
Two piece Baked Jerk Chicken (thigh and leg) on top Sweet Potato Waffle drizzled with Peach Cobbler Crème served with Maple Syrup and butter		Homemade buttermilk biscuits layered with country sausage gravy, herbed potatoes and two eggs*	
Creole Shrimp N Grits	25.95	Flapjacks N' Fried Chicken Tenders	19.95
Seven sautéed shrimp in creole gravy topped with two handmade crab balls layered on top creamy southern style grits served with two eggs*		Three (3) Flapjacks with fried chicken tenders lightly drizzled with SJ BBQ-maple sauce served with two eggs*, maple syrup and regular butter	
Savory Waffle N' Fried Chicken	24.95	All American (GF)	16.95
Cheddar n' chives Belgian Waffle topped with fried chicken tenders, then topped with country PORK SAUSAGE white gravy layered with smoked peppered bacon served with two eggs*		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	
Fried Catfish N' Grits Meal	25.95		
Two (2) pc. - Fried Catfish fillets SITTING On TOP of southern style grits ladled with savory creole gravy and served with two eggs*			
French Toast N' Fried Chicken OR Smoked Bacon	19.95		
Grand Marnier marinated Challah bread served with choice of: fried chicken tenders drizzled with SJ BBQ-Maple sauce OR Smoked Peppered Bacon served with two eggs*, house made vanilla butter and rum pecan syrup			
Smothered Chicken N' Biscuits	21.95		
Fried chicken tenders layered between buttermilk biscuits topped with country PORK SAUSAGE white gravy served with herbed potatoes			
Belgian Waffle N' Fried Chicken OR Country Ham	19.95		
SJ Signature Belgian Waffle served with fried chicken tenders drizzled with SJ BBQ-Maple sauce OR Country Ham served with two eggs*, maple syrup and regular butter *Please note Belgian Waffles can take up to 15 minutes with high volumes.			

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!

Due to the extreme costs in eggs and low supply, there is a \$2.00 surcharge for all dishes containing eggs.

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.



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
Add Chopped Roasted Turkey +\$2.00
Add Smoked Pepper Bacon +\$2.00
Add Chopped Ham +\$2.00
Gluten Free Multigrain Toast +\$1.50 (GF)

SIDES

- 6pc Fried Chicken Wings 13.99
- 3pc Side of Fried Chicken Tenders 10.99
- Smoked Thick Cut Peppered Bacon (GF) 6.99
- 3 Strips
- Hot Links or Chicken Sausage (GF) 6.99
- 2 Links
- Side of Catfish 2pc Fillets 12.99
- Salmon Croquettes - 3 12.99
- Side of Pan Seared Shrimp - 6 pc (GF) 8.99
- Herbed Potatoes - 8oz (GF) 5.99
- Southern Grits - 8oz (GF) 5.99
- Side of Biscuits (2) with (Pork) Sausage White Country Gravy 11.99
- Side of 2pc French Toast 11.99
- Side of 2 Pancakes 11.99
- Side Waffle 11.99
- 2 Eggs* (GF) 5.99
- Regular or Whites
- Fresh Fruit Cup - 8oz (GF) 3.99
- Side of Buttermilk Biscuits (2) 6.99
- Extra Added to Eggs or Potatoes 1.69 ea
- Cheese; Peppers; Onions or Spinach
- Croissant 4.99
- Sourdough or Wheat Toast 3.99
- *GF Multigrain Toast (GF)
- 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

KEY NOTES

- Vegan
- Gluten Free
- Spicy
- *Egg
- ***Fish with Bones

VEGAN CORNER

Hot Sauce & Pepper - CAULIFYAH Wings 16.95
Made from organic cauliflower, packed with spices and flavors using unbleached flour and fried in natural canola oil. 6 pc wings drizzled with signature vegan, dairy free and gluten free Mambo Sauce

Sweet Potato & Veggie Hash Bowl (GF) 17.95
Seasoned diced organic sweet potatoes sautéed in EVOO with red peppers, onions, and kale then layered with 2 Impossible (Plant Based V, Veg) Breakfast Sausage Patties
HASH
GF / V / Veg / Dairy Free

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

Turkey Egg* N' Spinach Croissant 15.95
Griddled turkey layered with two eggs*, cheddar cheese, tomatoes, sautéed spinach, peppers and onions served with small fruit cup

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 or 1/2 Waffle Meal 13.99
Served with 1 Egg*, 1 Bacon, Whipped Cream, Butter and Syrup

3 Mini Pancakes 13.99
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

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www.sjsouthernkitchen.com IG: Sugarjam1 FB: SugarJamTheSouthernKitchen SugarJamTSK

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