SUGAR FACTORY APPETIZERS

Basket of Fries $8
Delicious and fried to perfection

Guacamole $12
House made tortilla chips

Buttermilk Onion Rings $12
Chipotle mayo dipping sauce

Chicken Fingers $13
Crispy chicken served with classic ranch sauce

Fried Macaroni & Cheese Pops $16
Homemade macaroni and cheese breaded and deep fried served with creamy marinara basil sauce

Quesadillas $15
Street quesadillas, Oaxaca cheese guacamole, and pico de gallo (add chicken $6, shrimp $8 or steak $12)

Buffalo Chicken Wings $15
Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dressing

Meatballs $15
Housemade Italian meatballs baked and simmered in marinara sauce topped with shaved Parmesan and toasted breadcrumbs

House Made Spinach Artichoke Dip $16
Melted mozzarella and Parmesan cheese served with warm tortilla chips

Beer Battered Calamari $17
Served with marinara sauce

Popcorn Shrimp $17
Delicately battered shrimp served with marinara sauce

Grilled Mini Burgers $18
Three angus sliders, pickles and melted American cheese on a toasted brioche roll topped with Sugar Factory’s special sauce

Sugar Factory Rainbow Sliders $25
Our classic sliders served on colorful buns with American cheese pickles, crispy onions, and our signature sauce. Accompanied by a complimentary duck to take home

Sampler Platter $28
Buttermilk onion rings, crispy chicken fingers, buffalo wings and mac & cheese pops served with dipping sauces

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SOUPS & SALADS

Tomato Bisque $9
Creamy tomato soup, served with garlic Parmesan toast

Classic French Onion $13
Rich beef broth, caramelized onions, and a Swiss cheese crouton

Mixed Greens Salad $12
Red onions, basil, tomatoes, cucumbers with balsamic vinaigrette
(add sliced chicken breast $6, sautéed shrimp $8, steak $12)

Caesar Salad $14
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 $14
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)

Chinese Chicken Salad $20
Shredded cabbage, julienne carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peanuts, cilantro, and crispy wontons with ginger sesame dressing

Pan Roasted Salmon Salad $28
Slowly cooked Ora King salmon filet cooked medium, chopped romaine hearts, avocado, mango, cucumbers, roasted bell peppers, red onions, cilantro, basil, toasted pine nuts, lemon vinaigrette

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**SANDWICHES**
*Served with Signature Fries*

**Grilled Cheese Sandwich** $14
Artisan white bread, aged cheddar cheese griddled golden brown, served with creamy marinara
(add soup $5)

**The Sugar Factory Club** $18
Roasted turkey breast, crispy applewood bacon, provolone cheddar, romaine lettuce, pickles, avocado, vine-ripened tomatoes and herb mayo on toasted artisan white bread

**Grilled Chicken Breast Sandwich** $18
All natural slow roasted chicken breast, melted Swiss cheese, sliced avocado, romaine lettuce, sliced tomato and herb mayo, served on a toasted French baguette

**Buffalo Chicken Sandwich** $18
Crispy breaded chicken breast tossed in buffalo sauce, shredded romaine lettuce, vine-ripened tomatoes, and herb mayo on a brioche bun

**Philly Cheese Steak Sandwich** $19
Sautéed thinly sliced beef steak, smothered in onions, mushrooms, peppers and provolone cheese, topped with cheese sauce and served with fries

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MONSTER BURGERS

Handmade with 8 oz Angus Beef and Served with Signature Fries

The Signature Sugar Factory Burger $18
8 oz Certified Black Angus beef, shredded lettuce, tomato, pickles, crispy onions, Sugar Factory sauce with cheddar cheese on a toasted brioche bun

The Big Cheesy $20
8 oz Certified Black Angus beef, topped with creamy mac & cheese, tomato, shredded lettuce, pickles, American cheese, applewood bacon served with BBQ sauce on a toasted brioche bun

Donut Burger $20
8 oz Certified Black Angus beef, sandwiched between a freshly made glazed donut, topped with a grilled cheese sandwich, pepper jack cheese, applewood bacon and dusted with powdered sugar

Waffle Breakfast Burger $21
8 oz Certified Black Angus beef, classic vanilla bean waffle, fried egg, melted cheddar cheese, hash brown, country sausage, applewood bacon, and gravy served with warm maple syrup

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California Veggie Burger: $18
- All natural vegan patty, melted provolone cheese, sliced avocado, lettuce, tomato, crispy onions, and herb mayo served on a toasted brioche bun.

Blue Cheese Bacon Burger: $18
- 8 oz Certified Black Angus beef, crispy applewood bacon, lettuce, tomato, pickles, blue cheese crumbles, sautéed mushrooms, caramelized onions, Sugar Factory sauce, and crispy onions on a toasted brioche bun.

Turkey Melt Burger: $18
- All natural turkey burger, lettuce, tomato, pickle, topped with roasted turkey, Swiss and cheddar cheese, mushrooms, sautéed onions, crispy onions, and sugar factory sauce served on a toasted bun.

The South Beach Flair: $19
- 8 oz Certified Black Angus beef, with chipotle mayonnaise, lettuce, tomato, pickles, pepper jack cheese, and chimichurri topped with sweet plantains on a toasted brioche bun, served with extra plantains on the side.

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PASTAS

Served with Toasted Garlic Bread

Fettuccine Alfredo $19
Garlic, butter, cream, Parmesan and romano cheese
(add lobster tail MP)

Chicken Alfredo $24
Garlic, butter, cream, Parmesan and romano cheese
(add shrimp $8 or lobster MP)

Shrimp Alfredo $27
Garlic, butter, cream, Parmesan and romano cheese
(add chicken $6 or lobster MP)

Spaghetti Marinara $19
Shaved Parmesan, garlic bread, basil
(add chicken $6, shrimp $8, or lobster MP)

Spaghetti and Meatballs $25
Spaghetti with marinara, roasted garlic parsley, and Parmesan cheese

SUGAR FACTORY GRILL & ENTREES

Fish and Chips $24
Beer battered cod fish served with signature fries, tartar sauce, and lemon

Chicken Parmesan $24
All natural chicken breast, breaded and served with our spaghetti marinara melted mozzarella, Parmesan and basil

Fish Tacos $25
Three corn tortillas, beer battered cod, chipotle slaw served with limes, homemade tortilla chips, and guacamole

Chicken and Waffles $28
Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup

Brick Chicken $35
All-natural chicken breast, slow roasted and basted with thyme and garlic, served with Yukon Gold mashed potatoes, green beans almondine, and lemon-herb sauce

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SUGAR FACTORY GRILL & ENTREES

New York Strip Steak Frites $28
Buckhead prime beef, pan roasted with garlic and thyme
green beans almandine, and signature fries

Pan Roasted Ora King Salmon $35
Slow roasted salmon filet, Yukon Gold mashed potatoes
grilled asparagus, and bacon herb sauce

12 oz NY Strip $45
12 oz Grilled Buckhead prime New York Strip, Yukon Gold
mashed potatoes, green beans almandine, and Café de Paris butter

8 oz Black Angus Filet $48
8 oz Grilled Buckhead prime filet mignon served with Yukon Gold mashed
potatoes, green beans almandine, and Café de Paris butter

Black Angus Filet & Lobster Surf and Turf
8 oz Buckhead prime filet and fresh baked lobster tail, warm
melted butter, Yukon Gold mashed potatoes, and green beans almandine
(market price)

SUGAR FACTORY SIDES

Signature Fries v $8
Grilled Asparagus v $8
Yukon Gold Mashed Potatoes v $8

Onion Rings v $8
Green Bean Almandine v $8
Plantains $8
Macaroni & Cheese $8

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BRUNCH
Brunch served daily until 4 pm

EGGS
Egg whites available

Farm Fresh Eggs Your Way $14
Two eggs any style, with your choice of applewood smoked bacon or country sausage links, and hash browns

Sugar Factory Omelet $17
Three farm fresh eggs, diced ham, aged cheddar, onions peppers, parsley and chives, and hash browns

Veggie Omelet $17
Three farm fresh eggs, aged cheddar, parsley and chives, crimini mushrooms onions, tomatoes, green peppers, asparagus, spinach, and hash browns

The Sugar Factory Eggs Benedict $19
Two poached farm fresh eggs, Canadian bacon, and grilled asparagus topped with homemade hollandaise, and hash browns

Manhattan Eggs Benedict $19
Two poached farm fresh eggs with wild Alaskan smoked salmon and grilled asparagus topped with herb hollandaise, and hash browns

Donut Burger $20
8 oz Certified Black Angus beef, sandwiched between a freshly made glazed donut topped with a grilled cheese sandwich, pepper jack cheese, signature fries bacon, and dusted with powdered sugar

Waffle Breakfast Burger $21
8 oz Certified Black Angus beef, classic vanilla bean waffle, fried egg melted cheddar cheese, hash brown, country sausage, applewood bacon signature fries, and gravy served with warm maple syrup

Grilled NY Strip Steak & Eggs $26
6 oz. Buckhead prime NY Strip with two eggs your way your choice of toast and hash browns

SIDES & FRESHLY BAKED GOODIES

Applewood Smoked Bacon $8
Grilled Ham $8
Grilled Country Sausage $8
Hash Browns $8

Toasted English Muffin with Butter or Jam $8
Avocado Toast $9
Bowl of Berries $9

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PANCAKES, WAFFLES, & FRENCH TOAST
Served with warm maple syrup, whipped cream, and whipped butter
add ice cream $3
Classic Waffle $16
Warm waffle brushed with melted butter and sprinkled with powdered sugar
Traditional French Toast $16
Thick sliced brioche, sprinkled with powdered sugar and cinnamon
Sugar Factory’s Pancake Stack $17
Three buttermilk pancakes dusted with powder sugar

choose any two toppings

SAUCES
Nutella
Raspberry
White Chocolate
Strawberry
Chocolate

FRUITS
Strawberries
Blackberries
Blueberries
Raspberries
Bananas

TREATS
M&M’S®
Brownie Bites
Chocolate Chip Cookie
Reese’s Pieces Chunks
Oreo™ Crumbles

SUGAR FACTORY FAVORITES

Strawberry Brioche French Toast $18
Stuffed with strawberry cream cheese, topped with mixed berries
and whipped cream, warm maple syrup

Nutella Crêpe $18
Filled with Nutella and topped with roasted hazelnuts, drizzled with more
Nutella, powdered sugar, sliced strawberries, and whipped cream
(add bananas $2, ice cream $3)

Banana Split Crêpe $19
Caramel filled crêpe with brûléed bananas, sliced strawberries, chocolate sauce
brownie chunks, chocolate pearls, topped with whipped cream (add ice cream $3)

Angels in Heaven Waffle $18
Warm waffle topped with strawberries, blueberries, raspberries
dark chocolate sauce, dark chocolate chunks, powdered sugar, and whipped cream
(add ice cream $3)

Fried Chicken and Waffles $28
Buttermilk fried chicken served over our classic vanilla bean waffle
with whipped butter and warm maple syrup

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