

# BROWN SUGAR KITCHEN

NEW STYLE DOWN HOME SERVING SWEET WEST OAKLAND

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WINTER 2019

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Organic Cheddar Cheese Grits  
with two poached eggs – 12  
Just the Grits – 6

Vegetable Egg Scramble with thick sliced  
wheat toast and breakfast potatoes – 14

Smoked Pork Hash  
with two poached eggs – 15

BBQ Shrimp & Grits – 21

Buttermilk Fried Chicken & Cornmeal Waffle  
w/ brown sugar butter & apple cider syrup – 19

Just the Cornmeal Waffle  
w/ brown sugar butter & apple cider syrup – 10

Just the Buttermilk Fried Chicken (2 pcs.) – 10  
*We serve one large and one small piece of chicken, but if you want  
specifications...it's gonna cost you + 2-4*

Add maple syrup + 2  
Extra Apple Cider Syrup or Brown Sugar Butter +1

Beignets served with BSK seasonal jam – 7

Brown Sugar Kitchen Granola  
w/ your choice of organic yogurt or milk – 8  
Add sliced banana + 1

Bowl of Seasonal Fruit – 7

Breakfast potatoes – 4

Whole wheat toast – 4

Two Eggs poached or scrambled – 6

Buttermilk Biscuit with BSK seasonal jam – 5

Bacon-Cheddar-Scallion Biscuit – 5

Fra Mani Sweet Apple Ham OR  
Daily's Applewood Smoked Bacon – 5

Aidell's chicken-apple sausage – 6

*Ask your Server about  
Today's Featured Desserts*

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LUNCH-TIME IS AT 11:30AM

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## SIDES

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Smoked Chicken and Shrimp Gumbo – 12  
Add steamed basmati rice + 2

Blackened Catfish with herbed rice, roasted red  
pepper sauce and pickled vegetables – 21

Oyster Po-Boy Sandwich with  
Spicy Cabbage Slaw – 17

Pulled BBQ Pork Sandwich with  
Spicy Cabbage Slaw – 15

Black-eyed pea salad – 5  
Spicy cabbage slaw – 5  
Mixed green salad – 5  
Seasonal vegetable – 5  
Smoked mashed yams – 5  
Cast iron skillet cornbread with  
brown sugar butter – 5  
Macaroni & cheese – 6

Split plate charge – 2