

BROWN SUGAR KITCHEN

NEW STYLE DOWN HOME SERVING SWEET WEST OAKLAND

BREAKFAST ~ 7-11:30 AM

Brown Sugar Kitchen's Granola with your choice of organic yogurt or milk 4.00

Organic cheddar cheese grits with two poached eggs 6.00

Baked Egg and Vegetable Tart with choice of salad or breakfast potatoes 7.00

Egg Sandwich with cheese on croissant or soft wheat roll with choice of Niman Ranch ham or bacon 7.50

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Two Eggs: poached / over / scrambled 2.50

Breakfast potatoes 2.00

Niman Ranch ham and bacon, or Aidell's chicken-apple sausage 3.00

Thick sliced buttered Acme wheat toast 1.00

ALL OF THE ABOVE 7.50

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Warm buttermilk biscuit with Blue Chair Fruit Co. Seasonal Jam 2.25

*We enjoy cooking according to seasonal and market availability so check out our **Daily Specials!***

Buttermilk Fried Chicken & Cornmeal Waffle

CORNMEAL WAFFLE – \$6.50
Served with two pieces of **buttermilk fried chicken** with brown sugar butter and warm apple cider syrup – \$12
Side of pure maple syrup – \$1

Available All Day!!

“HOME” BAKED GOODS

Baked goods made from scratch \$2 - \$5

Selection changes daily – may include:

- Sticky Buns
- Muffins (Cornmeal, Carrot, Banana)
- Cakes (Apple, Pound, Ginger Molasses)
- Cookies (Chocolate Chip, Peanut Butter)
- Pies (Sweet Potato, Pecan)
- Whole Pies with advanced notice – \$25
- ... and more!

DRINKS

Blue Bottle Coffee – made to order

<i>Locally roasted French Pressed coffee</i>	2.00
Espresso	2.25
Cappuccino	3.00
Latte	3.00
Mighty Leaf Teas	2.00
Clover Organic Milk	2.50
Calistoga Sparkling Water	2.50

Fresh Organic Orange Juice	2.50/4.25
Mimosa	7.00

KITCHEN BULLETIN

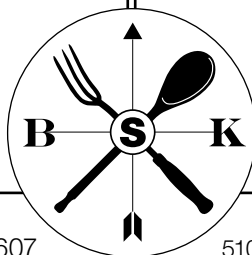
New Soul Cooking – Updating a Cuisine Rich in Flavor and Tradition by chef/owner Tanya Holland \$30

BROWN SUGAR KITCHEN gift certificate – available in any denomination

Ask about our Personalized Catering!

Rent Brown Sugar Kitchen for your next private event!

Ask about BSK's monthly supper clubs!



BROWN SUGAR KITCHEN

NEW STYLE DOWN HOME SERVING SWEET WEST OAKLAND

LUNCH ~ 11:30AM - 3PM

Soup of the Day	5.00
Gumbo of the Day	*mp
Simple Salad	5.50
Composed Salad of the Day	mp

MAIN DISHES

Creole BBQ Shrimp with rice and seasonal vegetables	14.00
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Po-Boy Sandwich with one side	mp
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From our wood smoked BBQ with choice of one side

Jerk Chicken – Fulton Valley chicken coated with a special blend of spices quarter – 10.00 half – 14.00

Brown Sugar BBQ Ribs – baby backs... pineapple glazed half rack – 16.00

Pulled BBQ Pork Sandwich – 7.50

*We enjoy cooking according to seasonal and market availability so check out our **Daily Beef, Fish and Vegetarian Specials!***

PICK-A-SIDE

Sweet potato and gruyere gratin	4.00
Baked macaroni & cheese	4.00
Molasses bbq baked beans	3.50
Cabbage slaw with lime dressing	3.50
Black-eyed pea salad	3.50
Seasonal vegetables	mp
Cast iron skillet cornbread with brown sugar butter	– 3.00

*market price

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We proudly serve Three Twins Ice Creams & Sorbet

Marin County, Certified Organic

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Soft Drinks: Orangina and Stewart's Sodas – <i>Root beer, Ginger beer, Grape, and Key Lime</i>	2.50
Coke/Diet Coke	1.50

