



House Favorites

- Biscuits & Sausage Country Gravy \$9
- G-ma’s Old Fashioned Sandwich \$11
2 eggs*, bacon, cheese on toast or English muffin
- The Southern \$13
Corned beef hash, eggs
- The “Jam” Session \$15
2 eggs cooked your way,* choice of 2 breakfast meat, cheese grits, and housemade biscuit with savory bacon jam
- Fried Chicken & Waffles \$16
- Country Fried Steak \$16
With sausage gravy and eggs*
- Catfish & Waffles \$17
- Cheese Shrimp Grits With Bacon \$18
- Steak & Eggs \$21
Served with caramelized onions and portobello mushrooms
- Country Biscuit Scramble \$12
Scrambled eggs on our signature biscuit, topped with sausage gravy and crisp, chopped bacon
- Jalapeño BBQ Fresh Salmon Hash & Eggs \$19

Omelets & Frittatas

- (Egg whites are available with all egg selections)
- Canyon Road Omelet \$12
with cheddar, swiss, and mozzarella
 - Portobello Omelet \$15
Basil, pesto, dill havarti cheese, portobello mushrooms & grilled onions
 - Seafood Omelet \$16
with shrimp, smoked salmon & Monterey Jack cheese
 - Vegetable Garden Frittata \$15
Grilled eggplant, artichoke hearts, spinach, tomato, roasted cob corn, portobello mushrooms, caramelized onions, and feta cheese, topped with avocado slices and feta crumbles
 - Meat Lover’s Frittata \$15
Ham, sausage, bacon, pepperoni, and mozzarella cheese topped with marinara sauce

The Benedicts*

- Classic with Canadian Bacon \$12
- Smoke Salmon Benedict \$14
with fresh dill Hollandaise
- Healthy Benedict \$14
Toasted English muffin topped with chicken-apple sausage, grilled tomatoes, spinach & egg whites, served with a fresh fruit bowl
- Fried Green Tomato Benedict \$15
2 poached eggs, grilled Andouille sausage, fried green tomatoes, topped with Tabasco Hollandaise

Pancakes & French Toast

- Original Stack \$10
- Banana Stack \$12
- Bananas Foster Pancakes \$12
- Texas French Toast \$11

Specialty Waffles

- House Waffle \$10
- Sweet Potato Waffle with Praline Butter \$13
- Pecan Waffle \$12
- Banana Nut Waffle \$12
- Bacon & Cheddar Waffle \$13
- Granola Waffle with Strawberries \$12

Breakfast Sides

- House Breakfast Potatoes \$5
- Cheese Grits \$6
- Fresh Fruit Bowl \$7
- Assorted Yogurts \$4
- Oatmeal - Cinnamon, Blueberry, or Plain \$5
- Canadian Bacon, Sausage, Apple Smoked Bacon, Andouille Sausage, or Chicken Apple Sausage \$6
- Special Recipe Grilled Lamb, Feta, and Spinach Sausage \$9
- Toast - White, Wheat, or Rye \$2.⁵⁰

A Basket of Our Famous Biscuits \$8
Served with savory bacon jam & seasonal jelly

Salads & Sandwiches (lunch)

- Chicken Caesar \$13
Crisp romaine, croutons, creamy Caesar dressing & grated Parmesan, tossed with seasoned grilled chicken
- Grilled Chicken Melt \$12
Bacon, caramelized onions, melted Jack cheese, cheddar & tomatoes, served open-faced on toasted brioche with waffle fries
- Loaded Egg Sandwich \$12
Fried egg, thick-cut bacon, waffle fries, banana peppers, avocado, Sriracha hot sauce, sharp cheddar cheese on brioche bun
- Prime Burger* with waffle fries \$12
- Fried Green Tomato BLT with waffle fries \$12
- Traditional New Orleans Catfish Po’ Boy \$14
Fried twin catfish fillets, shredded iceberg lettuce, fresh diced tomatoes, spicy creole remoulade sauce, serves on an oven-toasted po’ boy baguette, and house waffle fries.

Beverages

- Coffee or Tea \$3
- Soft Drink \$2.⁵⁰
- Fresh Orange Juice Sm \$5 Lg \$7
- Assorted Juices Sm \$4 Lg \$5
- Milk \$3.⁵⁰

*Can be cooked to order. Consumption of raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Planning a memorable event?

Sweet Jam can be booked for special functions. Let us create a special menu, for whatever occasion. And we guarantee you’ll have a sweet time! – Jerry Nottage, Executive Chef / Partner



Bar Menu

Happy Hour: Monday - Friday 4-7pm

Jam's Bar Bites

	HH	
Southern Fried Chicken Wings	\$9	\$6
Fried Green Tomatoes	\$7	\$5
<i>Served with buttermilk bacon ranch and a hot sauce drizzle</i>		
Cheeseburger & Fries	\$12	\$8
Jam House Salad	\$8	\$5
Loaded Potato Nachos	\$10	\$8
<i>Jack & Cheddar Cheese, Avacado, Salsa, Sour Cream, and Black Beans</i>		

Liquor, Beer & Wine

	HH	
Premium Well Liquors	\$9	\$8
<i>Smirnoff Vodka • Beefeater Gin</i>		
<i>Bacardi Rum • Jose Cuervo Tequila</i>		
<i>Jack Daniels Whiskey</i>		
Beers	\$5	\$4
<i>Budweiser • Bud Light</i>		
<i>Deschutes Black Butte Porter</i>		
House Wines	\$7	\$5
<i>Canyon Road Cabernet or Chardonnay</i>		
White Wines	G	B
<i>Stellina Di Notte, IT</i>	\$9	\$35
<i>Edna Valley Sauvignon Blac, CA</i>	\$10	\$40
<i>Kenwood Chardonnay, CA</i>	\$12	\$48
Red Wines	G	B
<i>Duck Pond Pinot Noir, OR</i>	\$12	\$46
<i>Souverain Cabernet Sauvignon, CA</i>	\$10	\$40
<i>Columbia Winery Red Blend, WA</i>	\$10	\$40

Sweet Jam Specialty Cocktails

Jam-mosa	\$11
<i>Stellina Prosecco, Grand Marnier, fresh squeezed orange juice, served over ice.</i>	
B.B.'s Bloody Mary	\$12
<i>Absolute Peppar, house made BloodyMary mix, celery salt rim, bacon crumbles, and celery stalked smeared with our house savory bacon jam, lemon, lime, and an olive! A garnish fit for B.B. King himself! (Choose spicy or mild)</i>	
Muddy Water's Morning Margarita	\$12
<i>Hornitos Plata Tequila, Grand Marnier, fresh sour mix, fresh orange juice. Like a little exta morning kick? Add a muddled jalapeño and jalapeño simple syrup!</i>	
Lucielle's Lemonade	\$11
<i>As sweet as she sounds! Titos Vodka, your choice of blackberry or strawberry purée, fresh lemon juice, and simple syrup.</i>	
Stevie's Superstition Sweet Tea	\$12
<i>Your choice of Titos Vodka or Makers Mark Bourbon, Peach Schnapps, muddled mint, Simple syrup, and house made sweet tea.</i>	
Muscle Shoals Rhythm Mule	\$12
<i>Hendrix Gin, St. Germaine Liqueur, grapefruit juice, Ginger beer</i>	
<i>Traditional pre-prohibition cocktails available upon request.</i>	

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