A Basket of Our Famous Biscuits  $9
Served with savory bacon jam & seasonal jelly

House Favorites
Biscuits & Sausage Country Gravy  $10
Country Biscuit Scramble  $13
Scrambled eggs on our signature biscuit, topped with sausage gravy and crisp, chopped bacon
The "Jam" Session  $15
2 eggs cooked your way, choice of 2 breakfast meats, cheese grits, and housemade biscuit with savory bacon jam
The Southern  $15
Corned beef hash, eggs
Country Fried Steak  $17
With sausage gravy and eggs*
Fried Chicken & Waffles  $17
Catfish & Waffles  $18
Cheese Shrimp Grits With Bacon  $19
Jalapeño BBQ Fresh Salmon Hash & Eggs  $21

Omelets
(Egg whites are available with all egg selections)
Canyon Road Omelet  $14
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  $16
Grilled eggplant, artichoke hearts, spinach, tomato, roasted cob corn, portobello mushrooms, caramelized onions, and feta cheese, topped with avocado slices and feta crumbles

The Benedicts*
Classic with Canadian Bacon  $13
Healthy Benedict  $16
Toasted English muffin topped with chicken-apple sausage, grilled tomatoes, spinach & egg whites, served with a fresh fruit cup
Fried Green Tomato Benedict  $15
2 poached eggs, grilled Andouille sausage, fried green tomatoes, topped with Tabasco Hollandaise

Pancakes & French Toast
Original Stack  $10
Bananas Foster Pancakes  $13
Texas French Toast  $11

Specialty Waffles
House Waffle  $11
includes seasonal berries and whip cream
Sweet Potato Waffle with Praline Butter  $13
Pecan Waffle  $13

Breakfast Sides
House Breakfast Potatoes  $5
Cheese Grits  $7
Fresh Fruit Bowl  $8
Oatmeal - Cinnamon, Blueberry, or Plain  $6
Canadian Bacon, Sausage, Apple Smoked Bacon, Andouille Sausage, or Chicken Apple Sausage  $6
Collard Greens  $8
Dirty Rice  $7
Fried Green Tomatoes  $9
Served with buttermilk bacon ranch and a hot sauce drizzle

Salads & Sandwiches
Buttermilk Fried Chicken Breast Salad  $15
Mixed salad greens, cut corn, banana peppers, cucumber, tomato, cornbread, croutons, green tomato vinaigrette
Grilled Chicken Melt  $13
Bacon, caramelized onions, melted Jack cheese, cheddar & tomatoes, served with waffle fries
Loaded Egg Sandwich  $13
Fried egg, thick-cut bacon, waffle fries, banana peppers, avocado, Sriracha hot sauce, sharp cheddar cheese, served on a brioche bun
Prime Burger*  $12
Served with waffle fries
Traditional New Orleans Catfish Po' Boy  $14
Fried catfish fillet, shredded iceberg lettuce, fresh diced tomatoes, spicy creole remoulade sauce, served on a po' boy baguette, with house waffle fries
Fried Green Tomato BLT  $14
Served with sweet potato fries

*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

Sweet Jam - 8775 SW Canyon Lane, Portland, OR 97225
Sweet Jam - Bar Menu

Desserts

Pecan Pie $8
Cheese Cake $8
Sweet Jam Bread Pudding $8
Sweet Potato Pie $8

Beverages

Coffee or Tea $3.50
Soft Drink $3.50
Fresh Orange Juice Sm $5 Lg $6
Assorted Juices Sm $4 Lg $5
Milk $3.50

Liquor, Beer & Wine

Premium Well Liquors $10
Smirnoff Vodka • Beefeater Gin
Bacardi Rum • Jose Cuervo Tequila
Jack Daniels Whiskey

Beers $5
Budweiser • Bud Light
Deschutes Black Butte Porter

House Wines

Canyon Road Cabernet or Chardonnay $7

White Wines

Stellina Di Notte, IT $9
Kenwood Chardonnay, CA $12

Red Wines

Duck Pond Pinot Noir, OR $12

Sweet Jam Specialty Cocktails

Jam-mosa $12
Stellina Prosecco, Grand Marnier, fresh squeezed orange juice, served over ice.

B.B.’s Bloody Mary $12
Absolute Peppar, house made BloodyMary mix, celery salt rim, bacon crumbles, and celery stalked smeared with our house savory bacon jam, lime, and an olive!
A garnish fit for B.B. King himself!
(Choose spicy or mild)

Muddy Water’s Morning Margarita $13
Hornitos Plata Tequila, Grand Marnier, fresh sour mix, fresh orange juice. Like a little extra morning kick? Add a muddled jalapeño and jalapeño simple syrup!

Lucielle’s Lemonade $13
As sweet as she sounds! Titos Vodka, your choice of blackberry or strawberry puree, fresh lemon juice, and simple syrup.

Stevie’s Superstition Sweet Tea $13
Your choice of Titos Vodka or Makers Mark Bourbon, Peach Schnapps, muddled mint, Simple syrup, and house made sweet tea.

Muscle Shoals Rhythm Mule $13
Hendrix Gin, St. Germaine Liqueur, grapefruit juice, Ginger beer

Traditional pre-prohibition cocktails available upon request.