

BROWN SUGAR BY DEV

Spring 2022 Menu

STARTERS

CURIOSITY CREATORS

BOURBON GLAZED WINGS

Crispy party wings tossed in a homemade brown sugar and bourbon glaze | Served with ranch

KALE CAESAR SALAD

Lacinato kale, sourdough croutons, homemade caesar dressing, shaved Parmesan

BROWN SUGAR CORNBREAD

Served with a roasted sweet potato butter and espresso bacon jam

SPINACH & ARTICHOKE DIP

Melty 3 cheese blend, Calabrian chili oil | Served with pita and toasted french bread

ENTREES

THE MAIN EVENT

STEAK OF CHOICE

Your Favorite cut seared on cast iron. Served with garlic mashed potatoes or french fries

HIBACHI PLATTER FOR 2

Wok-fried rice with shrimp, steak, chicken, and teriyaki vegetables | Served with homemade yum-yum sauce

BERBERE SPICED CHICKEN

Organic half chicken, mushroom risotto, herb gremolata

SEAFOOD PASTA

Lemon-garlic alfredo sauce, sautéed shrimp, lobster tail, and fresh scallops

SIDES

SERVED AL A CARTE

CHARRED BABY BROCCOLI

Cooked in chili oil, tossed in melted garlic butter, and served with grilled lemon

GRILLED GARLIC BREAD

Crispy French bread, garlic butter, Parmigiano-Reggiano, fresh Italian parsley

CHINESE POTSTICKERS

Filled with garlic, ginger, scallions, cabbage, and carrots | Served with chili oil

HONEY ROASTED CARROTS

Organic carrots roasted in grapeseed oil, seasoned with dried marjoram and clover honey



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