CLEAR FACTORY APPETIZERS

SIGNATURES FRESH

Delicious and fired to perfection
Buttermilk Onion Rings $6
Chicory mayo dipping sauce

Chicken Fingers $3
Crispy chicken served with classic ranch sauce

Buttermilk Chicken Wings $6
Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dipping

Spinach Artichoke Dip $16
Melty mozzarella and Parmesan cheese served with warm tortilla chips

Papaya Shrimp $17
Delicately battered shrimp served with marinated sausage

Beer Battered Calamari $12
Served with marinara sauce

SOUPS & SALADS

Tomato Bisque $10
Creamy tomato soup, basil, served with garlic crostini

Sugar Factory Garden Salad $11
Serves hearts topped with cucumbers, peppers tomatoes sliced red onion, basil, crotons, balsamic vinegar with chicken breast $7, shrimp $9, steak $14

Ginger Sesame Chicken Salad $9
Shredded cabbage, japanese carrot, sesame, green onion, basil, toasted sunflower seeds, roasted peppers, cilantro, mandarin orange, and crispy wontons with ginger sesame dressing

Cucumber Salad $14
Served with Signature Fries

Grilled Cheese Sandwich $14
Artisan white bread, apple smoked bacon, cheddar cheese grilled golden brown, served with creamy mustard sauce

Buffalo Chicken Sandwich $14
Grilled chicken breast, topped with buffalo sauce, shredded mozzarella cheese, tomato, and served with fries

Chicken Breast Sandwich $13
All natural slow roasted chicken breast, mixed house dresses, served on a toasted baguette is served with fries

Pan Roasted Salmon Salad $26
Chopped roasted hearts, avocado, mango, tomatoes, cucumber, red bell peppers, red onion, chives, basil, toasted pine nuts, lemon vinaigrette

INSANE MILKSHAKES

Betty Milkshake $15
Vanilla ice cream blended with vanilla-vanilla waffle, topped with banana, chocolate and drizzled with red, blue, green and yellow ganache topped with whipped cream, Pop Rocks®, cotton candy, a candy necklace, and rainbow sprinkles

Natilla Banana Milkshake $15
Vanilla ice cream blended with Natilla and banana chunks topped with chocolate dipped bananas. Whipped cream unicorn lollipops, candy necklace served in a chocolate covered mug with rainbow sprinkles

Caramel Sugar Daddy Chocolate $19
Vanilla ice cream topped with chocolate sauce, hot fudge sauce, chocolate sauce, chocolate dipped banana, a slice of NY style chocolate, Sugar Daddy® candy, and a rainbow lollipop served in a chocolate covered mug with Smackers® pieces and rainbow sprinkles

Giggle Sticks Milkshake $19
Cookies & cream ice cream blended with toasted marshmallow, topped with whipped cream, chocolate chips, and sprinkles served in a chocolate covered mug with Smackers® pieces and rainbow sprinkles

Monster Milkshake
Handmade with the Argos Beef and Served with Signature Fries

SANDWICHES

The Sugar Factory Club $18
Roasted turkey breast, cranberry applewood provolone, cheddar, lettuce, tomato, pickles, tomato slices, and garnish served on a toasted baguette, served with fries

Steak Sandwich Med $19
Seared and thinly sliced steak with sautéed onions and mushrooms, served on a toasted baguette, topped with melted provolone and performances, served with fries

The Signature Sugar Factory Burger $18
8 or Black Angus beef, shaved romaine, shaved tomato, pickles, crispy onions, smoked bacon, balsamic vinegar with cheddar cheese on a toasted brioche bun

The Big Cherry $19
8 or Black Angus beef, topped with creamy mac & cheese, sliced tomato, shredded slaw, American cheese, applewood bacon and crispy onions served with BBQ sauce on a toasted bun

Waffle Breakfast Burger $21
8 or Black Angus beef, classic vanilla bean waffle, fried egg, melty cheddar,特质他黑胡椒, country sausage, applewood bacon and gruyere served with warm maple syrup

Buttermilk Chicken served on a toasted bun with applewood bacon served with warm maple syrup

+ Pan Roasted Salmon $12
Mashed potatoes, asparagus, and bacon herb sauce

CHICKEN & WAFFLES $26

Buttermilk chicken served on a toasted bacon waaffle served with warm maple syrup

+ Pan Roasted Salmon $12

+ Pork Macnaroni $18
Shaved Parmesan, garlic, butternut squash, potatoes, green beans, pepper, paprika, sage, pearl onions, bacon, and shredded cheddar cheese

Prime NY Steak Frites $45
10 oz prime NY strip served with herb-garlic butter, asparagus, and served with Parmesan fries

Black Angus Filet $45
8 oz grilled filet mignon served with mashed potatoes, garlic green beans, asparagus, and herb-garlic butter

Black Angus Surf and Turf $50
8 oz filet and fresh baked lobster tail served with mashed potatoes, and green beans ala模式er (market price)

OLD FASHIONED MILKSHAKES

Vanilla $12
Vanilla ice cream blended with vanilla sauce, served in a caramel stuffed waffle, topped with whipped cream and white chocolate curls

Chocolate $12
Chocolate ice cream blended with melted chocolate sauce, white cream and dark chocolate shavings

Strawberry $12
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate curls

Chocolate Cookie Jar $14
Vanilla ice cream blended with Oreo cookie crumbles, chocolate chips, caramel sauce and chocolate sauce, topped with Oreo cookies, mini chocolate chips, whipped cream, and drizzled with more caramel sauce

BatterBurger® $14
Vanilla ice cream blended with Butterfinger®, served in a chocolate stuffed waffle topped with whipped cream, crumbled Butterfinger® and a fun sized Butterfinger®

Tie Dye Milkshake $15
Vanilla ice cream blended with vanilla-vanilla waffle topped with blue, green, red and yellow waffles, served with whipped cream, food, a slice of NY style chocolate, white chocolate curls, and a rainbow lollipop served in a chocolate covered mug with Smackers® pieces and rainbow sprinkles

Non-Alcoholic $11
Chocolate & vanilla ice cream blended with oozed toasted marshmallow, Virginia Black Whiskey, topped with an ice cream covered lady finger cookie served on top of a shot glass, drizzled with white chocolate sauce

Candy Cane Lollypop $15
Vanilla ice cream blended with vanilla, topped with candied cranberries and mini marshmallows, served with graham cracker crumbles & pieces

This drink contains alcohol. Must be 21 or older

World Famous Sugar Factory King Kong Sundae $99
SERVES 12
24 scoops of ice cream covered with dark chocolate, caramel, and strawberry sauce, caramelize banana, marshmallows, chocolate chip cookie dough, a red velvet cupcake, white chocolate strawberry curls, gummy bears, Reese’s Pieces®, Oreo® cookie crumbles, rainbow and chocolate sprinkles, gramma cracker crumbles, wafers, raisins, sugar pops, candy necklace and topped off with whipped cream, gummy cherries, and sparklers

NEW YORK CHEESECAKE $12
Topped with strawberries, blackberries, raspberries, raspberry sauce, and whipped cream

Cheesecake Cake $14
Layers of chocolate devil’s food cake, dark chocolate icing with butterscotch, chocolate fudge sauce, chocolate curls, chocolate milk ball and whipped cream

Oreo® Stuffed Chocolate Chip Cookie Sandwich $12
Oreo® stuffed chocolate chip cookies, topped with whipped cream Oreo® cookie crumbles, and butterscotch sauce

CHOCOLATE CHIP Cookies $12
Oreo® stuffed chocolate chip cookies, topped with whipped cream. Oreo® cookie crumbles, and butterscotch sauce

DESSERTS MINI

PULL PULL
Served with Toasted Gatuk Crowns (add chicken breast $7, shrimp $8, steak $10 or lobster MP)

Shaved Parmesan, garlic, basil

Parmesan cheese, garlic, basil and lemon

Parmesan cheese, garlic, basil and lemon

Shrimp Alfredo $25

Parmesan cheese, garlic, basil and lemon

Asparagus, Roasted Potatoes Grown Beet Almondine + Plamintes Macaroni & Cheese

SIDES $8

This item can be added to your order. Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK. This food is cooked using a temperature of at least 165°F. We are unable to accommodate vegetarians due to the nature of our products. For certain menus, oil, salt, fish, shell, wheat, milk, eggs, and peanut products that are吉他 what we use to prepare our food. For more information on any of your type of food allergies, please read below for our food products.

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the security of food allergies. We label with possible allergens-containing ingredients, however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulations at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Please be aware that our facility prepare foods with certain ingredients in our products for certain menus, oil, salt, fish, shell, wheat, milk, eggs, and peanut products that are吉他 what we use to prepare our food. For more information on any of your type of food allergies, please read below for our food products.

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