SOILO FARMERS APPLIANCE

Basket of Frits $10
Chickens Fingers $17
Crispy chicken served with classic ranch sauce
Buttercrum Onion Rings $13
Chili-corn dipping sauce
House Made Spinach Artichoke Dip $16
Made with mixed nuts and Parmesan cheese, served with warm tortilla chips
Buffalo Chicken Wings $15
Tossed in buffalo sauce, topped with green onions, celery sticks and served with bleu cheese
Popcorn Munchies $19
Tossed with old bay powder and served with bleu cheese
Beer Buttersed Caramel $19
Tossed with cheddar cheese served with caramel sauce and pecans

SOUPS & SALADS

Tomato Bisque $11
Creamy tomato soup served with garlic Parmesan toast
Cesar Salad $15
Romaine hearts, shaved Parmesan cheese, croutons, Parmesan crouton with creamy Caesar dressing served with crutons, dressing and toasted garlic croutons

SANDWICHES

Served with Signature Fries
Grilled Cheese Sandwich $13
Artisan white bread with aged cheddar cheese, roasted poblano pepper, served with creamy mac and cheese
Butter Buffalo Chicken Sandwich $15
Crispy breaded chicken breast tossed in buffalo sauce, shaved romaine lettuce, vine-ripened tomatoes and hot sauce on a Bruschetta bun
Grilled Chicken Breast Sandwich $18
All natural slow roasted chicken breast, cheddar cheese, sliced avocados, romaine lettuce, sliced tomato and herb mayo served on a toasted French baguette

INSIDE MILKSHAKES

The Dry Milkshake $20
Vanilla ice cream blended with vanilla syrup, served with whipped cream and a chocolate sauce

Caramel Sriracha Cheesecake Milkshake $20
Vanilla ice cream blended with cheesecake syrup and caramel sauce, topped with whipped cream, caramel sauce, “cheesecake” and a chocolate covered pretzel

Princess Make It a Milk $22
Vanilla ice cream blended with vanilla syrup, served with whipped cream, a maraschino cherry, white chocolate K&K Kats and a pink frosted cupcake with a bubblegum vanilla. Served in a white chocolate mug covered in pink sprinkles

Giggle Snickers Milkshake $20
Cookie crunch ice cream blended with toffee pieces, served with a caramel sauce, whipped cream, chocolate covered pretzel and chocolate sprinkles served in a chocolate covered mug with peanut butter and chocolate sauce

Campaigned Spiked Fruity Milkshake $33
Strawberry Smoothie $32
Choco & Coffee Ice cream blended with expresso, toasted marshmallows, Virginia Black Whiskey, topped with amaretto strowberry three cookie served on top of all green with a chocolate covered pretzel

Strawberry Cheesecake Overload $17
Three scoops of strawberry ice cream with New York cheesecake chunks and strawberry topped with strawberry sauce, whipped cream, blue graham crackers and graham cracker crumbs on a pretzel stick

The Classic $17
Giant scoop of vanilla chocolate covered with fudge and topped with sprinkles, whipped cream, chocolate syrup

Black Special $17
Giant scoop of chocolate ice cream, chocolate drizzles and chocolate brownie chunks

World Famous Sugar Factory King Kong Sundae $19
24 scoops of ice cream covered with chocolate, caramel, and strawberry sauces, caramelized marshmallows, chocolate covered pretzels, chocolate sauce, whipped cream, chocolate covered strawberries, gummy bears, Reese’s Pieces®, Oreo® cookies crumbles, rainbow sprinkles and a chocolate covered pretzel

DESSERT WAIL

New York Cheesecake $14
Topped with strawberries, blueberries, raspberries and whipped cream

Chocolate Cake $14
Layers of chocolate devil’s food cake, dark chocolate sponge cake with chocolate fudge sauce, chocolate curls, chocolate truffle half and whipped cream

Oreo® Stuffed Chocolate Chip Cookie Sandwich $17
Cookies and cream ice cream sandwich inbetween two Oreo® stuffed chocolate chips, topped with whipped cream cookie crumbles and decorated with chocolate sauce

10% gratuity will be applied to parties of six or more guests

*This item can be cooked to order. Thoroughly cooking food of animal origin, including hot dogs, beef, eggs, milk, poultry, and seafood reduces the risk of foodborne illness. Using gloves, the knife, and cutting board is essential. Customers with certain health conditions may be at a higher risk if foods are consumed raw or undercooked.**

To identify ingredients that may cause allergic reactions for those with food allergies, our food production staff is trained in the severity of food allergies. We list items with possible allergens, ingredients ingredients, however, there may be a risk of contamination. These allergens or ingredients are used in the preparation of other items that can cause the same problems for people with severe allergies. Consult a physician or your pharmacist if you have any questions regarding serious adverse reactions to any of these allergens or ingredients. If you have a history of allergies, please inform us about your problem.

OLD FASHIONED SUNDAYS FOR TWO

The Signature $9
8 oz Black Angus burger, topped with bacon, lettuce, tomato, pickles, crispy onions, tomatos sauce, sauce and served on a toasted bun

California Veggie Burger $19
All natural veggie patty, melty provolone cheese, shredded lettuce, tomato, crispy onions and herb mayo served on a toasted bun

South Beach Plate $15
Black Angus Beef Burger topped with grilled shrimp, pineapple, pickles, crispy onion, lettuce, tomato, chipotle mayonnaise and chipotle sauce served on a toasted bun

Beef Bacon Cheeseburger $17
8 oz Black Angus beef, crispy applewood bacon, lettuce, tomato, pickles, crispy onion, red and yellow bell pepper served on a toasted bun

Chicken and Waffles $17
Buttermilk fried chicken served over our classic vanilla waffle served with whipped butter and maple syrup

PASTAS

Served with Toasted Garlic Bread (add chicken $8, vegetables $10, or lobster $20)
Garlic, basil and Parmesan cheese
Garlic, basil, and Parmesan cheese
Chicken Alfredo $25
Basil, garlic, and Parmesan cheese
Cajun Chicken Pasta Alfredo $26
Penne pasta, basil and Parmesan cheese
Shrimp Pasta Alfredo $27
Garlic, basil, and Parmesan cheese

SOILO FACTORY SIDES

Grilled Asparagus $9
Marinated Potatoes $4
Green Beans, Asparagus $9
Macaroni & Cheese $7

SOILO FACTORY GRILL & FARIES

Waffle Breakfast Burger $13
8 oz Black Angus beef, cheese, vanilla waffle, fried egg, shredded lettuce, pickles, crispy onion, American cheese, applewood bacon, served on a toasted bun

Angus Filet Mignon $25
8 oz grilled filet mignon served with mashed potatoes, green bean almondine and garlic-feta butter

Bacon, Spinach & Lobster Surf and Surf $17
8 oz filet and fresh baked lobster tail served with mashed potatoes and green beans almondine

OLD FASHIONED MILKSHAKES

Vanilla $13
Vanilla ice cream blended with vanilla sauce, served in a caramel-wobbled mug, topped with whipped cream and white chocolate curls

Chocolate $13
Chocolate ice cream blended with chocolate sauce, topped with whipped cream and dark chocolate shavings

Sugar $13
Sugar cookie ice cream blended with solero orange, topped with whipped cream and white chocolate shavings

Vanilla $14
Vanilla ice cream blended with Oreo® cookie crumbles, chocolate chips, caramel sauce and chocolate sauce, topped with Oreo® cookies, more chocolate chips, whipped cream, and drizzled with more caramel sauces

Vanilla $14
Vanilla ice cream blended with Butterfinger®, topped in a chocolate-wasted mug topped with whipped cream, crumbles Butterfinger®, and a fun size Butterfinger®
<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Almond Sparkle</strong></td>
<td>Gin, Almond Amaretto, Limejuice, Club Soda</td>
<td>A classic cocktail with a twist, perfect for a cozy evening.</td>
</tr>
<tr>
<td><strong>Watermelon Punch</strong></td>
<td>Watermelon juice, Rum, Pineapple juice, Limejuice</td>
<td>A refreshing cocktail with a tropical flair.</td>
</tr>
<tr>
<td><strong>Midnight Mint</strong></td>
<td>Vodka, Mint, Limejuice, Simple Syrup</td>
<td>A cool and refreshing cocktail with a minty finish.</td>
</tr>
<tr>
<td><strong>Coconut Chutney</strong></td>
<td>Coconut Rum, Limejuice, Grenadine, Crushed Pineapple</td>
<td>A sweet and spicy cocktail perfect for a warm day.</td>
</tr>
<tr>
<td><strong>Cranberry Ginger</strong></td>
<td>Cranberry juice, Ginger Ale, Rum</td>
<td>A festive cocktail with a sweet and spicy kick.</td>
</tr>
<tr>
<td><strong>Peach Cobbler</strong></td>
<td>Peach Schnapps, Peach Juice, Grenadine, Pineapple Juice</td>
<td>A sweet and fruity cocktail with a touch of vanilla.</td>
</tr>
<tr>
<td><strong>Cherry Berry</strong></td>
<td>Cherry vodka, Blue Curacao, Cherry Juice, Pineapple Juice</td>
<td>A bright and fruity cocktail with a hint of sweetness.</td>
</tr>
<tr>
<td><strong>Caramel Apple</strong></td>
<td>Vodka, Caramel Sauce, Apple Juice</td>
<td>A warm and cozy cocktail with a caramel flavor.</td>
</tr>
<tr>
<td><strong>Cinnamon Spiced</strong></td>
<td>Vodka, Cinnamon Syrup, Apple Juice</td>
<td>A warm and spicy cocktail with a cinnamon flavor.</td>
</tr>
</tbody>
</table>

*18% gratuity will be applied to parties of six or more guests.*