



## Gluten Free Menu

### SMALL PLATE

#### **Boiled Peanut Hummus (Vegan) 9**

Pickled Vegetables, Gluten Free Toast Points

#### **Truffle-Infused Steak Tartare\* 16**

Quail's Egg Yolk, Crispy Chicken Skin, Gluten Free Toast Points

#### **Chef's Cheese Board 16**

Gluten Free Toast Points

#### **Lake Meadow Natural's Deviled Eggs 7**

Horseradish, Smoked Bacon, Pickled Mustard Seeds

### GARDEN

#### **Roasted Beets and Crisp Apple Salad 9**

Baby Spinach, Walnuts, Blue Cheese, Balsamic-Cider Vinaigrette

#### **Shaved Brussels Sprouts and Quinoa Salad 10**

Shaved Butternut Squash, Bacon, Pepitas, and Maple Vinaigrette

### MAIN

#### **Hot Iron Griddled Salmon\* 24**

Anson Mills Grits, Tomato-Arugula Salad

#### **Butter Seared Florida Snapper 28**

Jupiter Rice, Lemon Butter Sauce

#### **Bronzed Diver Scallops\* 29**

Truffled Black Eyed Pea Puree, Mushroom Ragout, Crispy Sage

#### **House-Blend Angus Beef Burger\* 16**

Aged White Cheddar, Red Onion-Bacon Marmalade, House-Made Smoked Ketchup, and Pickles on a Gluten Free Bun

#### **Herb Marinated "Bistro Filet"**

#### **(Terres Major)\* 29**

Roasted Sweet Potatoes, Turnips, Parsnip Puree, Fermented Ramp-Collard Greens Romesco Sauce

### SIDE

#### **Roasted Brussels Sprouts 9**

Balsamic Vinegar-Sorghum Glaze, Shaved Parmesan

#### **Fried Green Tomatoes 7**

Horseradish Remoulade, Crispy Benton's Country Ham

#### **Slow-Cooked Collard Greens 7**

Executive Chef/  
Partner  
Greg Richie



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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We proudly feature local, natural and sustainable products whenever possible.