Brunch

SMALL PLATE
Sorghum Cured Salmon and Everything “Bagel” Biscuit 9
Avocado, Cream Cheese Chive Butter, Heirloom Tomato-Caper Salad

Slow Roasted Barbecue-Glazed Pork Belly Biscuits 8
Jalapeño Jelly, Chow-Chow

Home Made "Pop Tart" Pastries 8
“Chef’s Whim”

Soco-Style “Chicken and Dumplings” 12
Chicken Breast, Lobster Dumplings, Local Mushrooms, Edamame, Soy Butter

Lake Meadow Naturals Deviled Eggs 7
Horseradish, Smoked Bacon, Pickled Mustard Seeds

Home Style Skillet Hash Browns 7
Meatloaf Ends, Fried Egg, Sausage Gravy

GARDEN
Quinoa, Bacon, Avocado, and Watercress Salad 10
Toasted Sunflower Seeds, Coriander-Chili Emulsion

Chilled Field Pea and Spinach Salad 9
Compressed Cucumber, Marinated Tomatoes, Goat Cheese, Cornbread “Biscotti”, Preserved Lemon Vinaigrette

Baby Romaine Lettuce with Soft Fried Egg 11
Apple-Smoked Bacon, English Muffin Croutons, Lemon Parmesan Emulsion

SIDE
Buttermilk Biscuits (four) 7.5

Apple-Smoked Bacon 5.5

Two Farm Fresh Eggs 4

Macaroni, Bacon and Three-Cheese Cassoulet 7

Fried Green Tomatoes 7
Horseradish Remoulade, Crispy Benton’s Country Ham

MAIN
Chicken -N- French Toast 14
Maple Sorghum Butter, Almond Granola, Pink Peppercorn Whipped Cream

Avocado Toast 13
Poached Egg, Bacon, Goat Cheese, Tomatoes, Radish
add House Smoked Salmon +3

Fresh Buttermilk Biscuits and Gravy with Crispy Pork Belly 12
Smoked Vidalia Onion Andouille Sausage Gravy
Add Two Farm Fresh Eggs +3

The BEG Plate 12
Apple Smoked Bacon, Two Farm Fresh Eggs and Anson Mills Grits

Brunch Burger 15
Fried Egg, Aged Cheddar, Red Onion-Bacon Marmalade, Crispy Onion Rings
Add Avocado +2

Lobster Eggs Benedict 18
Buttermilk Biscuits, Benton’s Country Ham, Lobster Hollandaise

“Bacon, Egg and Cheese” Shrimp and Grits 15
Fried Egg, Tomato Butter

The Soco Cauliflower “Steak” 14
Asparagus, Artichoke, Garlic Mashed Potatoes, Vine Ripened Tomato Gravy (Vegetarian)

Crispy Salmon-Potato Cakes 15
Poached Eggs, Watercress, Caper Butter Sauce

Fried Chicken Biscuit Sandwich 12
Fried Egg, Cheddar Cheese, Bacon with Pickled Okra Salad

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

Let’s do brunch because DRINKING AT BREAKFAST IS FROWNED UPON.

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

Luca Paretti Prosecco  9/32
DOC, Italy, NV

J Vineyards Cuvee  14/52
Sonoma County, California, NV

Taittinger Domaine Carneros  87
Napa Valley, California, 2014

Veuve Clicquot Yellow Label  135
Champagne, France, NV

WHITE

Wildblumen Riesling  9/32
Mosel River Valley, Germany, 2015

Farm to Table Sauvignon Blanc  11/40
Victoria, Australia, 2016

Lexicon Sauvignon Blanc  11/40
Marlborough, New Zealand, 2017

Bel Vento Pinot Grigio  8/30
Friuli-Venezia Giulia, Italy, 2017

The Inquisitor Chenin Blanc  12/44
Western Cape, South Africa, 2017

La Fleur Solitaire Grenache Blanc Blend  11/40
Côtes du Rhône, France 2018

Ca’ Montebello Pino Nero  10/36
Oltrepo Pavese, Italy, 2017

La Playa Chardonnay  8/30
Colchagua Valley, Chile, 2018

Cambria Chardonnay  12/44
Santa Maria Valley, California, 2017

Malene Rosé  10/36
Central Coast, California, 2018

RED

Carson Scott Pinot Noir  9/32
Sonoma County, California, 2014

Inscription Pinot Noir  12/44
Willamette Valley 2018

Peirano Estate "Six Clones" Merlot 10/36
Lodi, California, 2014

Immortal "Old Vine" Zinfandel  12/44
Sierra Foothills, California, 2015

Black Station Cabernet Sauvignon  8/30
Yolo County, California, 2015

EL Coto Crianza Tempranillo  9/32
Rioja, Spain, 2015

BRUNCH COCKTAILS

Bottomless Mimosa  15*
Sparkling Wine, Choice of Juice (*with purchase of entree)

Bloody Mary  7
Wheatley Vodka, Soco Signature Mix

Watermelon Cooler  10
Watermelon Infused Wheatley Vodka, Ginger Simple, Lime

Lemonade and Bubbles  8
Citrus Infused Vodka, Lillet, Lemon, Sparkling Wine

Kentucky Cooler  8
Kentucky Bourbon, Borghetti Espresso Liqueur, Iced Coffee

Peach Palmer  8
Sweet Tea Vodka, Peach Schnapps, Lemon

Aperol Spritz  10
Luca Paretti Prosecco, Orange, Aperol, Soda

Gin and Juice  9
Aviation Gin, House Grenadine, Orange, Grapefruit Bitters, San Pellegrino Limonata

Jam In It  12
Jim Beam Single Barrel, Bitters

The Sparkler  9
Duke Bourbon, Aperol, Lemon, Simple Syrup, Sparkling Wine

COFFEE

Soco Cold Brew Coffee  6
Choice of House-made Creamers

Hot Coffee  3
Artisan Coffee from Panther Coffee

CRAFT BEER

Press Seltzer Pomegranate Ginger  4.0% abv  5

Press Seltzer Grapefruit Cardamom  4.0% abv  5

Beak & Skiff 1911 Hard Cider  5.5% abv  16oz  7

Stella Artois Pilsner  4.8% abv  6

Salt Life Lager  4.5% abv  5

Sailfish Brewing Amber Ale  6.0% abv  6

Krombacher Pilsner  4.8% abv  6

Barrel of Monks “The Wizard” Wit  5.5% abv  6

Sailfish Brewing Sunrise City IPA  7.0% abv  6

Goose Island Sofie Saison  6.5% abv  8