SMALL PLATE

Boiled Peanut Hummus  8
Pickled Vegetables, Toast Points

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

“Steak Frites”*  16
Truffled Steak Tartare, Quail’s Egg Yolk, Crispy Chicken Skin, French Fries

Sweet Florida Summer Corn and Crab Bisque  10

“Fish and Chips”  9
Smoked Fish Dip, House Made Potato Chips add Salt Life Lager +4

Cornmeal Crisped Oysters  10
Pickled Green Tomato Relish, Chicharrones, Herb Cream

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

Chef ’s Cheese Board  15
Artisan Cheese, Preserves, Candied Nuts, Fruit

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

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

MAIN

Shrimp and Grits  22
Creole Spiced Shrimp, Anson Mills Grits, Fermented Peppers, Smoked Bacon-Tomato Emulsion

Pecan-Crusted Florida Fresh Catch  28
Jupiter Rice, Shrimp Hushpuppies, Lemon Butter Sauce

Chicken-Fried Cauliflower “Steak”  19
Asparagus, Artichoke, Garlic Mashed Potatoes, Vine Ripe Tomato Gravy (Vegetarian)

Grilled Meatloaf on Lobster Mashed Potatoes  25
Three-Meat Blend, Crispy Onion Rings, Smoked Vidalia and Andouille Sausage Gravy

"Soco Steak" MP

Smoked Black Eyed Pea Ravioli  17
Mixed Vegetables, Benne Seeds, Collard Greens Peanut Pesto (Vegan)

Lake Meadow Naturals
Korean-Style Fried Chicken  24
Benne Seeds, Pickled Radishes, Sweet and Spicy Sauce

House-Blend Angus Beef Burger*  15
Aged White Cheddar, Red Onion-Bacon Marmalade, House-Made Smoked Ketchup and Pickles, Onion Rings Add Fried Egg +2 Add Avocado +2

SIDE

Cornmeal Fried Okra
Buttermilk Ranch Dipping Sauce

Macaroni, Bacon and Three-Cheese Cassoulet

Roasted Brussels Sprouts
Shaved Parmesan, Balsamic- Sorghum Glaze

Buttermilk Biscuits (four)
House-Made Butter & Preserves

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

Slow-Cooked Collard Greens

The “Other” KFC
Korean Fried Cauliflower Florets

"Where SOUTHERN Meets CONTEMPORARY"

Executive Chef/ Partner
Greg Richie

TUESDAY
Southern Style Taco Tuesdays 18

WEDNESDAY
1/2 off all Bottles of Wine

THURSDAY
TV Dinner 20 HH All Night

FRIDAY
Ribeye and Rye MP

SATURDAY
Pot Pie MP

SUNDAY
Burger and Bourbon 19 HH All Night

629 E. Colonial Blvd, Thornton Park, Downtown Orlando
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Soco Thornton Park
@SocoThorntonpark

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.
**WINE**

**SPARKLING**

- **Champs DuNord Gold Edition** 11/40  
  Mendoza, Argentina, NV
- **Luca Paretti Prosecco** 9/32  
  DOC, Italy, NV
- **J Vineyards Cuvee** 14/52  
  Sonoma County, California, NV
- **Taittinger Domaine Carneros** 87  
  Napa Valley, California, NV
- **Veuve Clicquot Yellow Label** 135  
  Champagne, France, NV

**WHITE**

- **Wildblumen Riesling** 9/32  
  Rheinhessen, Germany, 2018
- **Farm to Table Sauvignon Blanc** 11/40  
  Victoria, Australia, 2016
- **Lexicon Sauvignon Blanc** 11/40  
  Marlborough, New Zealand, 2018
- **Bel Vento Pinot Grigio** 8/30  
  Venezia Giulia, Italy, 2018
- **WillaKenzie Estate Pinot Gris** 10/36  
  Willamette Valley, Oregon, 2017
- **La Playa Chardonnay** 8/30  
  Colchagua Valley, Chile, 2018
- **Cambria “Katherine’s Vineyard” Chardonnay** 12/44  
  Santa Maria Valley, California, 2017
- **La Crema “SaraLee’s Vineyard” Chardonnay** 65  
  Russian River, California, 2015
- **Malene Rosé** 10/36  
  Central Coast, California, 2018

**INTERESTING WHITES**

- **Encostas do Lima Rosé** 10/36  
  Vinho Verde, Portugal, 2018
- **Ombra White Sangiovese** 11/40  
  Montepulciano, Italy, 2018
- **Cascina d’Or Cortese** 9/32  
  Piedmont, Italy, 2017
- **La Fleur Solitaire Grenache Blanc Blend** 11/40  
  Côtes du Rhône, France, 2018
- **The Inquisitor Chenin Blanc** 12/44  
  Western Cape, South Africa, 2017
- **Ca’ Montebello Pino Nero** 10/36  
  Oltrepo Pavese, Italy, 2018

**CRAFT BEER**

- **Goose Island Sofie Saison** 6.5% abv 8
- **Sam Smith’s Organic Chocolate Stout** 5.0% abv 8
- **Kentucky Bourbon Barrel Ale** 8.2% abv 8
- **Beak & Skiff 1911 Hard Cider** 5.5% abv 16oz 7
- **Stella Artois Pilsner** 4.8% abv 6
- **Barrel of Monks “The Wizard” Wit** 5.5% abv 6

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**RED**

- **Carson Scott Pinot Noir** 9/32  
  Sonoma County, California, 2017
- **J Vineyards Pinot Noir** 12/44  
  Tri-ApPELLation, California, 2016
- **Penner-Ash Pinot Noir** 65  
  Willamette Valley, Oregon, 2016
- **Cherry Pie Stanly Ranch Pinot Noir** 120  
  Carneros, California, 2015
- **Central Reserve Malbec** 13/48  
  Mendoza, Argentina, 2016
- **Peirano Estate “Six Clones” Merlot** 10/36  
  Lodi, California, 2016
- **Cantina Tollo Sangiovese** 10/36  
  Terre di Chieti, Italy, 2018
- **El Coto Crianza Tempranillo** 9/32  
  Rioja, Spain, 2015
- **Gundlach Bundschu Mountain Cuvee** 13/48  
  Sonoma County, California, 2017
- **Les Cadrans de Lassègue** 48  
  Saint-Emilion Grand Cru, Bordeaux, France, 2015
- **The Immortal Zin “Old Vine” Zinfandel** 12/44  
  Lodi, California, 2014
- **Black’s Station Cabernet Sauvignon** 8/30  
  Yolo County, California, 2017
- **Fortress Cabernet Sauvignon** 14/52  
  Sonoma County, California, 2016
- **Freemark Abbey Cabernet Sauvignon** 75  
  Napa Valley, California, 2015
- **Numanthia Termes** 75  
  Toro, Spain, 2015

**INTERESTING REDS**

- **Albert Bichot “Secret” Pinot Noir** 13/48  
  Burgundy, France, 2017
- **Alpha Box and Dice ’Tarot’ Grenache** 11/40  
  McLaren Vale, Australia, 2018
- **Mettler Family Vineyards Petite Sirah** 13/48  
  Lodi, California, 2017
- **The Inquisitor Cabernet Franc** 14/52  
  Stellenbosch, South Africa, 2016
- **Papale Primitivo di Manduria** 60  
  Puglia, Italy, 2014
- **Bootleg Red Blend** 10/36  
  Napa Valley, California, 2015

**House Cocktails**

- **Manhattanish** 13  
  Soco Knob Creek Single Barrel, Gran Marnier, Averna
- **Gin & Juice** 10  
  Bulldog Gin, House Grenadine, Orange, Grapefruit Bitters, San Pellegrino Limonata
- **Watermelon Cooler** 10  
  Watermelon Infused Wheatley Vodka, Mint, Ginger Simple, Lemon, Emergen-C Orange
- **Immunitea** 10  
  Hangar 1 Honeycomb Vodka, Earl Grey Tea, Ginger-Tumeric, Ginger Simple, Lime, Pink Peppercorn
- **Drink Your Veggies** 12  
  Bowling & Burch Gin, Celery Shrub, Celery Bitters