



SOUTHERN
CONTEMPORARY
CUISINE

Brunch

SMALL PLATE

**Sorghum Cured Salmon and Everything
"Bagel" Biscuit 11**
Avocado, Cream Cheese Chive Butter,
Heirloom Tomato-Caper Salad

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

Home Made "Pop-Tart" Pastries 10
Chef's Whimsy

Soco-Style "Chicken and Dumplings" 14
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 9
Meatloaf Ends, Fried Egg, Sausage Gravy

GARDEN

**Shaved Brussels Sprouts, Quinoa,
Spiced Apples Salad 13**
Roasted Pecans, Cranberries, Orange-Maple Vinaigrette
Add Bacon +2

Soco Wedge Salad 14
Iceberg Lettuce, Fried Pork Belly, Avocado, Candied
Pumpkin Seeds, Caramelized Onion-Blue Cheese Dressing

Baby Romaine Lettuce with Soft Fried Egg 13
Apple-Smoked Bacon, English Muffin Croutons, Lemon
Parmesan Emulsion

SIDE

Buttermilk Biscuits (four) 9

Apple-Smoked Bacon 6

Two Farm Fresh Eggs 5

**Macaroni, Bacon and
Three-Cheese Cassoulet 9**

Fried Green Tomatoes 8
Horseradish Remoulade, Crispy Bentons Country Ham

MAIN

Chicken -N- French Toast 17
Maple Sorghum Butter, Pumpkin Spiced Almond Granola,
Pink Peppercorn Whipped Cream

Avocado Toast 15
Poached Egg, Bacon, Goat Cheese, Tomatoes, Radish
add House Cured Salmon +3

**Fresh Buttermilk Biscuits and Gravy
with Crispy Pork Belly 14**
Smoked Vidalia Onion Andouille Sausage Gravy
Add Two Farm Fresh Eggs +3

The BEG Plate 14
Apple Smoked Bacon, Two Farm Fresh Eggs and
Anson Mills Grits

Brunch Burger 15
Pimento Cheese, Sunny-Side Egg, Bacon, French Fries
Add Avocado +2 Parmesan-Truffle Fries +2

Steak and Eggs MP
12 oz Prime Ribeye, Two Eggs Your Way,
Your Choice of Creamy Mashed Potatoes or Cheesy Grits

"Southern Style" Eggs Benedict 18
Buttermilk Biscuits, Fried Green Tomato, Benton's Country
Ham, Creole Hollandaise

"Bacon, Egg and Cheese" Shrimp and Grits 18
Fried Egg, Tomato Butter

Salmon- Potato Cakes 17
Poached Eggs, Arugula, Lemon Caper Butter Sauce

Fried Chicken Biscuit Sandwich 15
Sunnyside Egg, Cheddar Cheese, Bacon, Pickled Okra Salad

Crispy Fresh Catch B.L.T. MP
Tartar Sauce, French Fries

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Let's do brunch because
**DRINKING AT BREAKFAST
IS FROWND UPON.**

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Executive Chef/
Partner
Greg Richie



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.

SPARKLING WINES

Mia Cantina Sparkling Rosé 8/30
Spumante, Italy, NV

Conte Emo Capodilista Prosecco 9/32
DOC, Italy, NV

Creador Cava Brut 9/32
Castellvi De La Marca, Spain, NV

Pine Ridge Sparkling Chenin Blanc 12/44
Lodi, California, 2019

Taittinger Domaine Carneros 90
Champagne, France, NV

Veuve Clicquot Yellow Label 135
Champagne, France, NV

WHITE

Wildblumen Riesling 9/32
Rheinhessen, Germany, 2018

Capture Sauvignon Blanc 10/36
Sonoma County, California

Rubus Sauvignon Blanc 11/40
Marlborough, New Zealand, 2021

Villa Loren Pinot Grigio 8/30
Delle Venezie, Italy, 2019

La Crema Pinot Gris 10/36
Monterey, California, 2020

Sunbreak Old Vine Chenin Blanc 9/32
North Bend, Washington, 2020

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

Garzon Albarino 11/40
Garzon, Uruguay, 2020

Avant Un-Oaked Chardonnay 9/32
North Coast, California, 2019

Whispering Angel Rosé 12/44
Cotes de Provence, France, 2020

Rose Gold Cotes de Provence Rosé 14/52
Western Cape, South Africa, 2018

RED

Carmel Road Pinot Noir 10/36
Monterey, California, 2018

Siduri Pinot Noir 13/48
Santa Barbara County, California, 2018

Hayes Merlot 10/36
Central Coast, California, 2018

Boneshaker Old Vine Zinfandel 12/44
Lodi, California, 2018

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

Cantina Tollo Sangiovese 10/36
Yolo County, California, 2015

Cermeno "Tinto de Toro" Tempranillo 9/32
Toro, Spain, 2018

Don Genaro Malbec 12/44
Mendoza, Argentina, 2017

The Inquisitor Cabernet Franc 14/52
Stellenbosch, South Africa, 2016

BRUNCH COCKTAILS

Bottomless Mimosa 18*
Sparkling Wine, Choice of Juice (*with purchase of entree)

Strawberry Fields 12
Strawberry-Infused Wheatley Vodka, Lemon, Vanilla, Basil

Early-Bird Old Fashioned 12
Cask & Crew Walnut-Toffee, Grilled Orange Sweetner,
Black Walnut Bitters, Apple Smoked Bacon

Bloody Mary 9
Wheatley Vodka, Soco Signature Mix

Gin & Juice 14
CBD Blueberry-Acai Seltzer, CBD Gummy, House Grenadine,
Lemon Bitters, Orange

Lemonade and Bubbles 10
Citrus Infused Vodka, Lemonade, Sparkling Wine

Kentucky Cooler 10
Kentucky Bourbon, Borghetti Espresso Liqueur,
Iced Coffee, Buffalo Trace Cream

Mariposa Effect 12
Buttefly Cannon Tequila, Butterfly Pea Blossom, Grapefruit,
Lime, Hopped Grapefruit Bitters, Soda

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

The Sparkler 11
Bernheim Wheat Whiskey, Aperol, Lemon, Sparkling Wine

Peach Palmer 10
Sweet Tea Vodka, Peach Schnapps, Lemon

COFFEE

Soco Cold Brew Coffee 6
Choice of House-made Creamers

Hot Coffee 4
Artisan Coffee from Panther Coffee

CRAFT BEER

MightySwell Blood Orange Hard Seltzer 5.0% abv 5

MightySwell Blackberry Hard Seltzer 5.0% abv 5

Bells Official Hazy IPA 6.4% abv 6

Stella Artois Pilsner 4.8% abv 6

81 Bay Lightning Lager 4.5% abv 5

81 Bay Brewing Reel Slo Irish Red 4.5% abv 6

Kentucky Bourbon Barrel Ale 8.2% abv 8

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

MIA Tourist Trappe Tripel 10.0% abv 6

Nut House Coffee Porter 5.5% abv 6

Sam Smith Chocolate Stout 5.0% abv 8

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