



## Small Plates

- Chargrilled Southern "Street Corn"** - Pimento Cheese, Duke's Mayo, Smoked Paprika 9
- House Made Pimento Cheese Dip with Crispy Chicharrones** - Fermented Peppers 7
- Marrow Bones with Biscuit Gremolata** - Pickled Vegetables, Crostini 16
- Mediterranean Spiced Roasted Rainbow Carrots** - Harissa Honey Butter 9
- Maine Lobster, Burrata and Tomatoes** - Chili Emulsion, Crispy Croutons and Chips 24
- Shrimp and Cheese Hushpuppies** - Jalapeno Jelly, Pickled Shrimp, Bacon Crumble 13
- Soco Style "Chicken and Dumplings"** - Lobster, Soy Butter, Edamame, Local Mushrooms 14
- Southern Style Tacos (2pc)** - Biscuit Tortilla, Buttermilk Chicken, Avocado Tomato Salsa 12
- Crispy Macaroni and Cheese Croquettes** - Creamy Tomato Mornay Sauce 9
- Grilled King Oyster Mushrooms** - Dashi Butter Jus, Scallion 9
- Hand Made Southern Style Meatballs** - Jalapeno, Heirloom Tomato Gravy 11
- Roasted Beets and Avocado Salad** - Farro, Sesame Chili Vinaigrette, Sunflower Seeds 14
- Soco Wedge Salad** - Crispy Pork Belly, Fried Onions, Avocado, Blue Cheese 14

**Craig Snyder** - Sous Chef

**Chris Eustaquio** - Sous Chef

**Greg Richie** - Executive Chef/Partner

“Where  
**SOUTHERN**  
Meets  
**CONTEMPORARY**”



**629 E. Central Blvd.**  
**Thornton Park, Downtown Orlando**

## Side Plates

- Grilled Shishito Peppers** - Toasted Garlic Crumble, Caramelized Onion Ranch 9
- Bourbon and Brown Sugar Glazed Brussels Sprouts** - Shaved Parmesan Cheese 9
- Maine Lobster Mashed Potatoes** 19
- "The Other" KFC** - Korean Fried Cauliflower (vegan) 9
- Slow Cooked Creamed Collard Greens** 9
- Fresh Baked Buttermilk Biscuits** - House Made Butter and Assorted House Made Jams 9

## Large Plates

- Pecan Crusted Fresh Catch** - Lemon Butter Sauce, Jupiter Rice, Grilled Okra MP
- Lake Meadow Naturals Fried Chicken** - "½ of the Bird" - Mustard Slaw, Black Garlic Honey Glaze 26
- Bronzed Diver Scallops** - Truffled Cauliflower Puree, Blistered Tomatoes, Romanesco\* 35
- Basil Seared Shrimp and Pork Belly** - Rice Porridge, Mushrooms, Crispy Garlic 26
- Wild Mushroom Bolognese** - Angel Hair Pasta, Heirloom Tomato, EVO (vegan) 23
- "Soco Steak"** - Our Kitchen's Nightly Preparation\* MP
- Braised Short Rib Stroganoff** - Pappardelle Pasta, Edamame 26
- Grilled Heritage Pork Chop** - Nora Mill's Grits, Charred Broccolini, Grain Mustard Demi Glace\* 31

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