



## SMALL PLATE

**Sorghum Cured Salmon and Everything**

**“Bagel” Biscuit 14**

Avocado, Cream Cheese Chive Butter,  
Heirloom Tomato-Caper Salad

**Slow Roasted Barbecue-Glazed**

**Pork Belly Biscuits 10**

Jalepeño Jelly, Chow-Chow

**Chef's Home Made Pastry Treat 10**

Chef's Whimsy

**Soco-Style “Chicken and Dumplings” 14**

Chicken Breast, Lobster Dumplings, Local Mushrooms,  
Edamame, Soy Butter

**Lake Meadow Naturals Deviled Eggs 8**

Horseradish, Smoked Bacon, Pickled Mustard Seeds

**Home Style Skillet Hash Browns 9**

Meatloaf Ends, Fried Egg, Sausage Gravy

## GARDEN

**Kale Salad with Roasted Butternut Squash 14**

Candied Pepita, Pomegranate, Pickled Onion

**Soco Wedge Salad 14**

Iceburg Lettuce, Fried Pork Belly, Avocado, Caramelized  
Onion-Blue Cheese Dressing

**Maine Lobster, Burrata & Tomato 24**

Chili Emulsion, Fingerling Potato Crisps

## SIDE

**Buttermilk Biscuits (four) 9**

**Apple-Smoked Bacon 6**

**Two Farm Fresh Eggs 6**

**Macaroni, Bacon and**

**Three-Cheese Cassoulet 9**

**Fried Green Tomatoes 9**

Horseradish Remoulade, Crispy Bentons Country Ham

## MAIN

**Chicken -N- French Toast 17**

Maple Sorghum Butter, Almond Granola,  
Pink Peppercorn Whipped Cream

**Avocado Toast 15**

Poached Egg, Bacon, Goat Cheese, Tomatoes, Radish  
add House Cured Salmon +5

**Fresh Buttermilk Biscuits and Gravy**

**with Crispy Pork Belly 15**

Smoked Vidalia Onion Andouille Sausage Gravy

Add Two Farm Fresh Eggs +4

**The BEG Plate 14**

Apple Smoked Bacon, Two Farm Fresh Eggs and

Anson Mills Grits

**Brunch Burger 16**

Pimento Cheese, Sunny-Side Egg, Bacon, French Fries

Parmesan Truffle Fries+2 Add Avocado +2

**Steak and Eggs MP**

Chef's Steak of the Day, Two Eggs Your Way,

Your Choice Of Garlic Mashed Potatoes Or Cheesy Grits

**“Southern Style” Eggs Benedict 18**

English Muffin, Fried Green Tomato, Benton's Country Ham,

Creole Hollandaise

**“Bacon, Egg and Cheese” Shrimp and Grits 18**

Fried Egg, Tomato Butter

**Smoked Fish and Potato Cakes 17**

Poached Eggs, Arugula, Caper Butter Sauce

**Fried Chicken Biscuit Sandwich 15**

Fried Egg, Cheddar Cheese, Bacon with Pickled Okra Salad

**Fresh Catch B.L.T. MP**

Chow Chow Tartar Sauce, French Fries

“

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

”

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 Rose 9/32**

Napa Valley, California, NV

**Benvolio Prosecco 9/32**

DOC, Italy, NV

**Creador Cava Brut 10/36**

Castellvi De La Marca, Spain, NV

**Taittinger Domaine Carneros 90**

Napa Valley, California, 2014

**Veuve Clicquot Yellow Label 140**

Champagne, France, NV

# WHITE

**Wildblumen Riesling 10/36**

Rheinhessen, Germany, 2018

**La Crema Sauvignon Blanc 14/52**

Sonoma County, California 2021

**Squealing Pig Sauvignon Blanc 12/44**

Marlborough, New Zealand, 2017

**Gabbiano Pinot Grigio 10/36**

Delle Venezie, Italy, 2019

**La Crema Pinot Gris 12/44**

Monterey, California, 2020

**Garzon Albarino 11/40**

Garzon, Uruguay, 2020

**La Fleur Solitaire Grenache Blanc Blend 12/44**

Côtes du Rhône, France 2018

**Sunbreak Chenin Blanc 10/36**

North Bend, Washington, 2020

**Avant Un-Oaked Chardonnay 10/36**

North Coast, California, 2019

**Cambria Chardonnay 12/44**

Santa Maria Valley, California, 2017

**Rose Gold Cotes de Provence Rose 14/52**

Saint-Tropez, Gassin, France, 2020

# RED

**Carmel Road Pinot Noir 11/40**

Monterey, California, 2018

**Siduri Pinot Noir 16/60**

Santa Lucia Highlands, California 2019

**Gundlach Bundschu Mountain Cuvee 10/48**

Central Coast, California, 2018

**Unus Solus Toscano Blend 13/48**

Tuscany, Italy, 2019

**Uppercut Cabernet Sauvignon 10/36**

Sonoma, California, 2018

**Cantina Tollo Sangiovese 10/36**

Yolo County, California, 2019

**Cermeno "Tinto de Toro" Tempranillo 11/40**

Toro, Spain, 2019

**Don Genaro Malbec 12/44**

Mendoza, Argentina, 2018

**Brady Vineyards Petite Sirah 14/52**

Pasa Robles, California, 2016

# BRUNCH COCKTAILS

**Bottomless Mimosa 20\***

Sparkling Wine, Choice of Juice (\*with purchase of entree)

**Blueberry Smash 12**

Wheatley Vodka, Blueberry, Lemon, Mint, Maple

**Early-Bird Old Fashioned 12**

Cask & Crew Walnut-Toffee, Grilled Orange Sweetner, Black Walnut Bitters, Apple Smoked Bacon

**Rum Blossom 12**

Forward Slash Rum, Strawberry, Pavan, Lime, Rose Water

**Bloody Mary 10**

Wheatley Vodka, Soco Signature Mix

**Gin & Juice 12**

House Grenadine, Orange, San Pellegrino Limonata, Lemon

**Lemonade and Bubbles 12**

Citrus Infused Vodka, Lemonade, Sparkling Wine

**Kentucky Cooler 11**

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

**Mariposa Effect 12**

Butterfly Pea-Infused Corazon Tequila, Grapefruit, Lime, Agave

**Pina Del Sur 12**

400 Conejos Mezcal, Aperol, Lime, Pineapple Simple Syrup

**The Sparkler 12**

Bernheim Wheat Whiskey, Aperol, Lemon, Sparkling Wine

**Peach Palmer 12**

Sweet Tea Vodka, Peach Schnapps, Lemon



# COFFEE

**Soco Cold Brew Coffee 6**

Choice of House-made Creamers

**Hot Coffee 3**

Artisan Coffee from Panther Coffee

# CRAFT BEER

**Brewdog Elvis Juice IPA 6.5% abv 6**

**Brewdog Hazy Jane IPA 7.2% abv 6**

**Stella Artois Pilsner 4.8% abv 6**

**Buenaveza Lager 4.7% abv 7**

**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**

**Weihanstephaner Wit 5.4% abv 7**

**Sailfish Brewing Sunrise City IPA 7.0% abv 6**

**Heavy Seas Greater Pumpkin 10.0% abv 5**

**Delerium Tremens Belgian Blonde 8.5% 12**

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