



Small Plates

- House Made Pimento Cheese Dip with Crispy Chicharrones** - Fermented Peppers 8
- Shaved Beef Carpaccio** - Cured Quail's Egg Yolk, Truffle Aioli, Parmesan, Capers 16
- "The Other" KFC** - Korean Fried Cauliflower (vegan) 9
- Grilled Shishito Peppers** - Toasted Garlic Crumble, Caramelized Onion Cream 9
- 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 11
- Hand Made Southern Style Meatballs** - Jalapeno, Heirloom Tomato Gravy 11
- Maine Lobster, Burrata and Tomatoes** - Chili Emulsion, Crispy Croutons and Baby Chips 24
- Baby Kale Salad with Roasted Butternut Squash** - Candied Pepita, Pomegranate, Pickled Onion 14
- Soco Wedge Salad** - Crispy Pork Belly, Fried Onions, Avocado, Blue Cheese 14

Craig Snyder - Sous Chef

Greg Richie - Executive Chef/ Partner



“Where
SOUTHERN
Meets
CONTEMPORARY”

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

Side Plates

- Maine Lobster Mashed Potatoes** 18
- Bourbon and Brown Sugar Glazed Brussels Sprouts** - Shaved Parmesan Cheese 9
- Cornmeal Crisped Okra** - Buttermilk Ranch Dipping Sauce 9
- Mediterranean Spiced Roasted Rainbow Carrots** - Harissa Honey Butter 10
- 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
- Joyce Farms Fried Chicken** - semi boneless - ½ Bird- Mustard Slaw, Black Garlic Honey Glaze 26
- Bronzed Diver Scallops** - Truffled Cauliflower Puree, Blistered Tomatoes, Romanesco* 35
- Crispy Skin Confit Duck** - Lima Bean Stew, Duck Sausage, Root Vegetables, Grilled French Bread 27
- Wild Mushroom Bolognese** - Angel Hair Pasta, Heirloom Tomato, EVO (vegan) 23
- "Soco Steak"** - Our Kitchen's Nightly Preparation* MP
- Slow Cooked Pork Cheek Stroganoff** - Mushrooms, Pappardelle Pasta, Edamame 26
- Bourbon Braised Lamb Shank** - Savory Collard Greens Bread Pudding, Sumac Grilled Carrots* 32

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

SPARKLING

Benvolio Prosecco - DOC, Italy, NV	9/32
Creador Cava Brut - Castellvi De La Marca, Spain, NV	10/36
Rossello Sparkling Rosé - Spumante, Italy, NV	10/36
Pine Ridge Sparkling Chenin Blanc - Lodi, California, 2019	12/44
Taittinger Domaine Carneros - Champagne, France, NV	90
Veuve Clicquot Brut Yellow - Champagne, France, NV	140
Veuve Clicquot Rosé - Champagne, France, NV	165
Domaine Lallier Grand Cru Parcellaire - Champagne, France, NV	300

WHITE

Wildblumen Riesling - Rheinhessen, Germany, 2021	10/36
Matanzas Creel Sauvignon Blanc - Sonoma County, California 2022	14/52
Squealing Pig Sauvignon Blanc - Marlborough, New Zealand, 2022	12/44
Gabbiano Pinot Grigio - Delle Venezie, Italy, 2022	10/36
La Crema Pinot Gris - Monterey California, 2022	12/44
Garzon Albariño - Garzon, Uruguay 2020	11/40
Avant Un-Oaked Chardonnay - North Coast, California, 2022	10/36
Cambria "Katherine's Vineyard" Chardonnay - Santa Maria Valley, California, 2022	12/44
Hartford Court Chardonnay - Russian River, California, 2022	17/70
Willakenzie Chardonnay - Willamette Valley, Oregon, 2021	70
Rose Gold Cotes de Provence Rosé - Saint-Tropez, Gassin, France, 2022	14/52
La Fleur Solitaire Grenache Blanc Blend - Côtes du Rhône, France 2021	12/44
Sunbreak Old Vine Chenin Blanc - North Bend, Washington 2022	10/36

CRAFT BEER

Stella Artois Pilsner 4.8% abv	6	Brewdog Elvis Juice IPA 6.5% abv	6
81 Bay Brewing Reel Slo Irish Red 4.5% abv	6	Weihanstephaner Hefe Weissbier 5.4% abv	7
Krombacher Pilsner 4.8% abv	6	Delerium Tremens Belgian Blonde 8.5% abv	12
Buenaveza Lager 4.7% abv	7	Kentucky Bourbon Barrel Ale 8.2%	8
Sailfish Sunrise City IPA 5.9% abv	6		
Brewdog Hazy Jane IPA 7.2% abv	6		

RED

Carmel Road Pinot Noir - Monterey, California, 2021	11/40
Screen Door Cellars - Russian River Valley 2021	90
Siduri Pinot Noir - Santa Barbara County, California, 2022	16/60
Penner Ash Pinot Noir - Willamette Valley, Oregon, 2021	90
Cakebread Cellars "Two Creeks" Pinot Noir - Anderson Valley, California, 2018	120
Hartford Old Vine Zinfandel - Russian River Valley, 2021	90
Unus Solus Toscana Blend - Tuscany, Italy, 2019	13/48
Boudreaux Cellars Merlot - Washington State, 2014	150
Gundlach Bundschu Mountain Cuvee - Sonoma County, California, 2018	13/48
Dove & Stone Petit Verdot Blend - Chalk Hill, Sonoma, California, 2019	13/48
The Equalizer Red Blend - Chalk Hill, Sonoma County, 2021	150
Orin Swift "8 Years In The Desert" Zinfandel Blend - Napa Valley, California, 2019	110
El Jardin Tempranillo - Rioja, Spain, 2019	16/60
Arcanum Cabernet Franc - Tuscany, Italy 2018	180
Les Cadrans de Lassegue - St. Emilion, Bordeaux , 2020	60
Cermeno "Tinta de Toro" Tempranillo - Toro, Spain, 2021	11/40
Uppercut Cabernet Sauvignon - Sonoma County, California, 2021	10/36
Roth Cabernet Sauvignon - Alexander Valley, California 2021	16/60
Juggernaut Cabernet Sauvignon - Sierra Foothills, California, 2021	13/48
Freemark Abbey Cabernet Sauvignon - Napa Valley, California, 2019	120
Rodney Strong Brothers Cabernet Sauvignon - Napa Valley, California, 2017	150
Mt Brave Cabernet Sauvignon - Mt Veeder, Napa, 2019	175
Nicolas Catena Zapata Cabernet Sauvignon - Mendoza, Argentina, 2009	225
Cardinale Cabernet Sauvignon - Napa Valley, California, 2016	500
Lokoya Howell Mountain Cabernet Sauvignon - Napa Valley, California, 2010	700
Don Genaro Malbec - Mendoza, Argentina, 2021	12/44
Cantina Tollo Sangiovese - Terre di Chieti, Italy, 2021	10/36
"Valadorna" Toscana Blend - Tuscany, Italy, 2017	150
Vérité "La Joie" Red Blend - Sonoma County, California 2012	700