



SOUTHERN  
CONTEMPORARY  
CUISINE

# Brunch

## 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

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

”

Greg Richie



**C**onsuming 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 LIBATIONS

**Mimosa 6 / 22**

(With one juice choice)

**Strawberry Fields 12**

Strawberry Infused Wheatley Vodka, Basil, Lemon, Vanilla

**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**

**Delerium Tremens Belgian Blonde 8.5% 12**

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🐦 @SocoThorntonPk. f

Soco

📷 @socothonrtonp