

Small Plate

Cassoulet of Confit Duck and Boiled Peanuts 10

Andouille Sausage, Bacon, Biscuit Gremolata

Slow Roasted, Barbeque Glazed Pork Belly 11

in Biscuits with Jalapeño Jelly, Chow Chow

Turnip³ Soup 7

Truffle Essence, Benton's Country Ham

Cornmeal Crisped Oysters 9

Pickled Green Tomato Relish, Chicharrones, Herb Cream

Soco Style "Chicken and Dumplings" 11

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

Hand-Made Canaveral "Shrimp and Grits" Ravioli 12

Andouille Sausage, Tomatoes, Velouté

Truffle Infused Steak Tartare 11

Quail's Egg Yolk, Crispy Chicken Skin, Toasted Brioche

Crab Stuffed Deviled Duck Eggs 12

Crisp Bacon, Lemon, Truffle

From the Garden

Chilled Field Pea and Spinach Salad 8

Pickled Red Onion, Cucumber, Tomato, Cornbread Croutons,
Preserved Lemon Vinaigrette

Compressed Pickled Peaches and Arugula 10

Goat Cheese Feta, Candied Peanuts, House Cured Pork Cheek Vinaigrette

Baby Romaine Lettuce with Soft Fried Egg 9

Apple Smoked Bacon, English Muffin Crostini, Lemon Parmesan Emulsion

Fried Green Tomatoes, Pickled Okra, Little Gems Greens 10

House-Made Farm Cheese, Country Ham,
Vidalia Onion Buttermilk Dressing



SOUTHERN
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CUISINE

Feature

Hot Smoked Florida Cobia 26

Buttermilk Potato Cake,
Black Eyed Pea Tomato Salsa

Grilled Heritage Pork Chop 27

Crispy Grits Cake, Collard Greens,
Pimento Cheese Mornay

Lake Meadow Naturals Crispy

Korean Style Fried Chicken 23

Pickled Radishes, Sweet and Spicy Dipping Sauce

Executive Chef/Partner Greg Richie



629 E. Central Blvd.
Thornton Park | Downtown Orlando
www.socothonortonpark.com

Main

Pecan Crusted Carolina Fluke 25

Carolina Gold Rice, Canaveral Shrimp Hushpuppies, Lemon Butter

Cast Iron Seared Arctic Char 24

Red Mule Grits, Swiss Chard, Oyster Mushrooms, Smoked Ham Broth

"Chicken Fried" Cauliflower Steak 17

Asparagus, Garlic Mashed Potatoes, Vine Ripe Tomato Gravy

Lake Meadow Naturals Duck - Seared Breast and Confit Thigh 34

Spicy Green Peach Ginger Slaw, Candied Sweet Potatoes,
Fresh Cider Reduction

Molasses Glazed Hanger Steak 25

Smoked Brisket Hash Browns, Mustard Sauce,
Grilled Green Tomato Chow Chow

Grilled Meatloaf on Lobster Mashed Potatoes 22

Crispy Onion Rings, Smoked Vidalia Andouille Sausage Gravy

"Chicken Fried" New York Strip Steak 34

Garlic Mashed Potatoes, White Truffle Pepper Gravy

Side

Slow Cooked Collard Greens 6

Macaroni, Bacon and Three-Cheese Cassoulet 8

Baked Squash and Watermelon Rind Casserole with Country Ham 7

Baked Cheddar Grits with Andouille Crumble 8

Garlic Mashed Potatoes 6

Buttermilk Biscuits (four) 6

House Cocktails

14

Royal Palm

Palm Ridge Reserve, House Orange Marmalade,
Ginger, Scrappy's Chocolate Bitters

Honey Rye Sour

Old Overholt Rye, Honey, Lemon, Lime, Averna

Manhattan-ish

Elijah Craig 12yr, Amaro,
Luxardo's Maraschino, Campari

Smoked Peach

Jim Beam Rye, Peach Puree, Maple, Lime,
Crushed Basil Leaf, Bitters

Grown Up Cherry Cola

Flor de Cana 4yr Rum, Luxardo's Maraschino,
Aperol, Whiskey Soaked Cherry

White Julip

Jacob's Ghost White Whiskey, Fresh Mint,
Simple Syrup

The Sparkler

Prosecco, Bernheim Wheat Whiskey,
Aperol, Lemon, Agave

Heirloom Tomato Martini

Tito's Vodka, Vine Ripe Tomato Water, Tom Olive

Watermelon Cooler

Fresh Watermelon Infused Vodka, Lime, Ginger,
Pink Peppercorn, Mint



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Dessert

Bourbon Banana Pudding 9

Vanilla Wafer Waffle, Caramelized Banana,
Toasted Meringue

House-Made “Moon Pie” 8

RC® Cola Vanilla Ice Cream Float

Potato Chip Crusted Chocolate Cake 9

Peanut Brittle, Salted Caramel

Warm Berry Crisp 7

Vanilla Bean Ice Cream

Warm Apple and Oatmeal Spice Cake 8

Coconut, Pink Peppercorn Whiskey Syrup

Chef's Selection of Artisanal Cheese 14

Preserves, Candied Nuts, Fruit

Freshly Churned Ice Cream and Sorbet 6

Buttermilk
Salted Caramel
Vanilla Bean
Sweet Corn
Toasted Pecan Molasses



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