

Small Plate

Cassoulet of Duck Confit and Boiled Peanuts 10

Andouille Sausage, Bacon, Biscuit Gremolata

Slow-Roasted Barbecue-Glazed Pork Belly Biscuits 10

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 Baguette

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 Pears and Arugula 9

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

Baby Romaine Lettuce with Soft Fried Egg 9

Apple-Smoked Bacon, English Muffin Croutons,
Lemon Parmesan Emulsion

Fried Green Tomatoes, Pickled Okra and Little Gems Greens 10

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



SOUTHERN
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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

Korean-Style Fried Chicken 23

Pickled Radishes, Sweet and Spicy 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, Artichoke, Garlic Mashed Potatoes, Vine Ripe Tomato Gravy

Seared Lake Meadow Naturals Duck 34

Breast and Confit Thigh, Spicy Green Apple Ginger Slaw,
Candied Sweet Potatoes, Fresh Cider Reduction

Grilled Meatloaf on Lobster Mashed Potatoes 22

Three-Meat Blend, Crispy Onion Rings,
Smoked Vidalia and Andouille Sausage Gravy

Molasses-Glazed Hanger Steak 25

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

Chicken-Fried New York Strip Steak 29

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

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

Wine

Sparkling

Juve y Camps Brut Rosé Catalina, Spain, 2006 **11/43**

Blu Prosecco Venuto, Italy, NV **9/35**

Jean Charles Boisset Brut No. 21 Burgundy, France, NV **13/58**

Taittinger Domaine Carneros Napa Valley, California, NV **87**

White

La Perlina Moscato Puglia, Italy, NV **7/25**

Thomas Schmitt Collection Riesling Mosel Valley, Germany, 2013 **10/35**

Poet's Leap Riesling Columbia Valley, Washington, 2013 **49**

Echo Bay Sauvignon Blanc Marlborough, New Zealand, 2013 **8/31**

Flint and Steel Sauvignon Blanc Napa Valley, California, 2013 **9/35**

Borgo Maddalena Pinot Grigio Venuto, Italy, 2013 **27**

Bottega Vinaia Pinot Grigio Trentino, Italy, 2013 **10/38**

La Crema Pinot Gris Central Coast, California, 2012 **10/35**

Cambria Viognier Santa Maria Valley, California, 2012 **41**

Licia Albarino Rias Baixas, Spain, 2012 **36**

Bernier Chardonnay Loire, France, 2012 **7/24**

Stonestreet Broken Road Chardonnay Alexander Valley, California , 2012 **20/70**

Rodney Strong Chalk Hill Chardonnay Sonoma County, California, 2012 **11/42**

Julia's Dazzle Rose Columbia Valley, Washington, 2013 **12/44**

Red

SeaGlass Pinot Noir Santa Barbara, California, 2013 **8/31**

Bearboat Pinot Noir Sonoma County, California, 2010 **10/38**

Saintsbury Pinot Noir Carneros, California, 2011 **70**

Wild Ridge Pinot Noir Sonoma Coast, California, 2011 **94**

High Note Malbec Valle de Uco, Argentina, 2012 **9/33**

Don Miguel Gascon Malbec Mendoza, Argentina, 2012 **38**

Charles Smith Velvet Devil Merlot Columbia Valley, Washington, 2012 **9/38**

Northstar Merlot Columbia Valley, Washington, 2010 **18/64**

La Maestrelle Toscana, Italy, 2012 **10/38**

Hahn Meritage Central Coast, California, 2012 **13/54**

Gundlach Bundschu Mountain Cuvee Sonoma County, California, 2011 **14/58**

Hess Block 19 Cuvee Napa Valley, California, 2010 **83**

Boneshaker Zinfandel Sierra Foothills, California, 2012 **11/43**

Sawbuck Cabernet Sauvignon Mendocino County, California, 2011 **8/31**

Joel Gott 815 Cabernet Sauvignon Sonoma County, California, 2012 **12/46**

Catena Classic Cabernet Sauvignon Mendoza, Argentina, 2011 **13/52**

Freemark Abbey Cabernet Sauvignon Napa Valley, California, 2011 **87**

Numanthia Termes Toro, Spain, 2011 **21/87**

Ramey Syrah Sonoma County, California, 2010 **113**

Cenyth Red Blend Sonoma County, California, 2009 **125**

House Cocktails

12

Royal Palm

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

Honey Rye Sour

Old Overholt Rye, Honey, Lemon, Lime, Avena

Manhattan-ish

Elijah Craig 12 yr., Grand Marnier, Avena

Gin and Juice

Aviation Gin, House Grenadine, Orange,
Grapefruit Bitters, San Pellegrino Limonata

Grown-Up Cherry Cola

Flor de Caña 4 yr. Rum, Cola Simple,
Whiskey Soaked Cherry, Barrel Aged Bitters

White Julep

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

The Sparkler

Sparkling Wine, Bernheim Wheat Whiskey, Aperol, Lemon, Agave

Watermelon Cooler

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

Bottled Beer

Imperial Lager 4.6% abv	5.5
Stella Artois Pilsner 4.8% abv	5.5
Killer Whale Cream Pale Ale 5% abv	5.5
Orlando Brewing Company Organic Blonde Ale 4.7% abv	5.5
Orlando Brewing Company I-4 IPA 5.8% abv	5.5

Aviator Brewing Company Mad Beach American Wheat 4.8% abv	5.5
Due South Category 5 IPA 8.5% abv	5.5
Goose Island Sofie Saison 6.5% abv	5.5
Sierra Nevada Torpedo Extra IPA 7.2% abv	5.5
Two-Hearted Ale Double IPA 7% abv	5.5

Holy Mackerel Golden Ale 8.5% abv	6.5
Orlando Brewing Company Right on Red Ale 5.7% abv	5.5
Oskar Blues G'Knight Imperial Red Ale 8.7% abv	7.5
Lazy Magnolia Southern Pecan Brown Ale 4.5% abv	6
Sam Smith's Organic Chocolate Stout 5% abv	7

Small Plate

Mason Jar of House-Made Granola and House Yogurt 7
Local Honey, Dried Cranberries, Fresh Fruit, Pumpkin Seeds

Slow-Roasted Barbecue-Glazed Pork Belly Biscuits 10
Jalapeño Jelly, Chow-Chow

Hot-Griddled Johnny Cakes 9
Warm Crab, Artichoke Salad, Butter Sauce

Caramelized Vidalia Onion Tart 7
Sweet Balsamic Orange Gastrique

Soco-Style "Chicken and Dumplings" 11
Carved Chicken Breast, Lobster Dumplings,
Local Mushrooms, Edamame, Soy Butter

Crab-Stuffed Deviled Duck Eggs 12
Crisp Bacon, Lemon, Truffle

Truffle-Infused Steak Tartare* 11
Quail's Egg Yolk, Crispy Chicken Skin, Toasted Baguette

Ham Hock Skillet Hash Browns 7
Fried Egg

From the Garden

Chilled Field Pea and Spinach Salad 8
Pickled Red Onion, Cucumber, Tomato, Cornbread Croutons,
Preserved Lemon Vinaigrette

Compressed Pickled Pears and Arugula 9
Goat Cheese Feta, Candied Peanuts, House-Cured Pork Cheek Vinaigrette

Baby Romaine Lettuce with Soft Fried Egg 9
Apple-Smoked Bacon, English Muffin Croutons,
Lemon Parmesan Emulsion

Fried Green Tomatoes, Pickled Okra and Little Gems Greens 10
House-Made Farm Cheese, Benton's Country Ham,
Vidalia Onion Buttermilk Dressing

BRUNCH



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Feature

Baked Apple-Stuffed Brioche French Toast 14
House Marmalade, Candied Peanuts,
Whiskey Syrup

Lobster Eggs Benedict 19
Buttermilk Biscuits, Benton's Ham,
Lobster Hollandaise

**Grilled Meatloaf and Fried Egg Sandwich
on French Bread** 15
Truffled Fries, House-Made Smoked Ketchup



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Main

Chicken-Fried New York Strip "Steak and Eggs" 19
White Truffle Pepper Gravy

Southern-Fried Quail and Toasted Pecan Waffles 18
Salted Maple Syrup

Fresh Buttermilk Biscuits and Gravy with Crispy Pork Belly 11
Smoked Vidalia Onion Andouille Sausage Gravy

Crispy Duck Confit Potato Cakes 17
Topped with Poached Eggs

Lake Meadow Naturals Korean-Style Fried Chicken 23
Pickled Radishes, Sweet and Spicy Sauce

Pecan-Crusted Carolina Fluke 25
Carolina Gold Rice, Canaveral Shrimp Hushpuppies, Lemon Butter

Chicken-Fried Cauliflower Steak 17
Asparagus, Artichoke, Garlic Mashed Potatoes, Vine Ripe Tomato Gravy

Sunday Burger 15
Fried Egg, Aged Cheddar, Red Onion-Bacon Marmalade,
Brioche Bun, Crispy Onion Rings

Side

Baked Cheddar Grits with Andouille Crumble 8

Buttermilk Biscuits (four) 6

Skillet Corn Bread 6

Apple-Smoked Bacon 5

Slow-Cooked Collard Greens 6

Baked Squash and Watermelon Rind Casserole with Country Ham 7

Macaroni, Bacon and Three-Cheese Cassoulet 8

Two Eggs 4

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Libations

Brunch Cocktails

Prices by Single Cocktail/1L Pitcher

Mimosa 6/20

Freshly Squeezed Valencia Orange Juice,
Sparkling Wine

Lemonade and Bubbles 8/30

Citrus Infused Vodka, Lillet, Lemon, Sparkling Wine

Kentucky Cooler 8

Kentucky Bourbon, Borghetti Espresso Liqueur,
Iced Lineage Roasted Coffee

Bloody Mary 6/20

Vodka, Tomato Juice, Horseradish, Tabasco

Bloody Caesar 7

Vodka, Clamato, Horseradish, Sriracha,
OBC Dry Porter

Peach Palmer 8/30

Sweet Tea Vodka, Peach Schnapps, Lemon

House Cocktails

12

Gin and Juice

Aviation Gin, House Grenadine, Orange,
Grapefruit Bitters, San Pellegrino Limonata

Grown-Up Cherry Cola

Flor de Caña 4 yr. Rum, Cola Simple,
Whiskey Soaked Cherry, Barrel Aged Bitters

The Sparkler

Sparkling Wine, Bernheim Wheat Whiskey,
Aperol, Lemon, Agave

Watermelon Cooler

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

Sparkling Wine

Juve y Camps Brut Rosé Catalina, Spain, 2006 11/43

Blu Prosecco Venuto, Italy, NV 9/35

Jean Charles Boisset Brut No. 21 Burgundy, France, NV 13/58

Taittinger Domaine Carneros Napa Valley, California, NV 87

Veuve Cliquot Rose Champagne, France, NV 160

Veuve Cliquot Brut Yellow Label Champagne, France, NV 105

Moët & Chandon Imperial Champagne, France, NV 110

Charles Heidsieck Brut Reserve Champagne, France, 2008 145

Veuve Cliquot Vintage Rose Champagne, France, 2004 225

Krug Grande Cuvée Champagne, France, NV 295 (Split Available)

*Purchase a bottle, juice for mimosas complementary



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Dessert

Bourbon Banana Pudding 9

Vanilla Wafer Waffle, Caramelized Banana,
Toasted Meringue

House-Made “Moon Pie” 7

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 Cheeses 16

Preserves, Candied Nuts, Fruit

Freshly Churned Ice Cream and Sorbet 6

Buttermilk

Salted Caramel

Vanilla Bean

Sweet Corn

Toasted Pecan Molasses

Coffee

7

Coffee Sourced Through Lineage at East End Market

Wet Milled Ethiopia Yirgacheffe Kochere

Black Tea and Lemonade with Soft Florals

Wet Milled Mexico Finca Santa Rosa

Rich with Cola-Like Sweetness and Heavy Molasses

EA Alcohol Decaf Colombia Huila

Flavors of Rich Hickory and Sweet Honey



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Bar Plates

Crispy Macaroni and Cheese Croquettes 5

Heirloom Tomato Sauce

House-Smoked Fish Dip Gratin 6

Toasted Baguette

Meatloaf-Stuffed Bell Pepper Poppers 6

Pimento Mornay

“Ham and Cheese” 9

Benton’s Country Ham, Chef’s Choice of Artisanal Cheese,
House-Made Mustard and Preserves

House-Blend Angus Beef Burger 14

Aged White Cheddar, Red Onion-Bacon Marmalade,
House-Made Smoked Ketchup and Pickles, Brioche Bun
{served with Crispy Onion Rings}

Chef’s Cheese Board 16

Selection of Artisanal Cheeses,
Preserves, Candied Nuts, Fruit



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