breakfast

small plates & bakery

- fried green tomatoes jalapeno sour cream 9.95
- yogurt bowl fresh fruit, homemade granola 9.95
- oatmeal fresh fruit, brown sugar 9.95
- zucchini bread sandwiches 6.50
- freshly baked muffin or scone 3.95/4.25
- pecan brioche sticky bun 4.95
- seasonal fresh fruit zucchini bread sandwiches 12.95

from the griddle served with butternut mountain farms 100% maple syrup

- belgian waffle fresh fruit or buttered pecans 12.95
- nutella waffle strawberries, vanilla mascarpone 15.95
- buttermilk pancakes chocolate chips or pecans 13.50
- raspberry lemon cream pancakes 16.95
- hawaiian pancakes rum-braised pineapple, coconut cream, passion-fruit curd, toasted coconut 13.95
- blueberry stuffed pancakes lemon curd, blueberry syrup 13.95
- granola wheat & fiber pancakes homemade granola, bananas 13.95
- blue heaven wheat & fiber pancakes fresh blueberries, buttered pecans 13.95
- traditional brioche french toast fresh fruit 13.95
- raspberry & brie stuffed brioche french toast 14.50

breakfast specialties

- black angus skirt steak & eggs chimichurri, two eggs, biscuit or toast 21.95
- breakfast torta braised short rib, two fried eggs, roasted fresno aioli, prosciutto, avocado, heirloom tomato, ciabatta 14.95
- pork belly waffle snake river farms bourbon-braised kurobuta pork belly, two eggs sunny side up 18.95
- southern breakfast two eggs, fried green tomatoes, sugar-cured bacon, cheese grits 14.95
- soft scrambled eggs cracked pepper, parmesan-regexgio, heirloom tomatoes or sliced avocado, biscuit or toast 14.95
- breakfast burrito spicy chorizo sausage, scrambled eggs, cheddar, shredded potato, onions, peppers 15.90
- bagel & wild atlantic smoked salmon 17.90
- avocado toast fresh avocado mash, olde hearth multigrain, mixed greens 15.90
- with smoked salmon 7 • two eggs 3 • american jumbo lump crab meat 12

omelettes & scrambles grits or home fries & toast, english muffin, or biscuit (sub mixed greens for both sides)

- spinach, goat cheese & sausage omelette 14.90
- southwest omelette spicy chorizo sausage, cheddar, black beans, peppers, onion, avocado 14.90
- bacon, apple & brie omelette 14.90
- wild mushroom omelette fontina, chives 14.90
- smoked salmon scramble cold-smoked salmon (raw preparation), chives, cream cheese 17.90
- jumbo lump crab scramble chives, cream cheese market price

benedicts grits or home fries

- short rib benedict potato hash, avocado, chipotle hollandaise 17.95
- traditional eggs benedict nueske’s canadian bacon 13.95
- smoked salmon benedict cold-smoked salmon (raw preparation) 17.95
- california benedict roasted plum tomatoes, avocado, bacon, chipotle hollandaise 19.90
- corned beef potato & hash benedict 19.95

a la carte

- two eggs 2.95
- bacon or sausage 3.95
- nueske’s canadian bacon 3.95
- short stack pancakes 11.95
- briarpatch cheese grits 4.50
- kurobuta pork belly 15.95
- avocado olive oil, sea salt 4.95
- mixed greens 6.95
- home fries 4.95
- biscuit, toast, or english muffin 3.95
- kumato tomatoes olive oil, sea salt 4.95

brunch cocktails

- prosecco peach bellini, prosecco, blood orange mimosa 8.95
- bloody mar 11.95
- bourbon blackberry lemonade 11.95
- blood orange margarita 10.95
- mezcal pina colada 11.95
- blood orange gin & tonic 8.95
- mezcal pina colada 11.95

beverages

- herbal teas, iced tea, sweet tea, coke, diet coke, root beer, sprite, lemonade, fiji water, sparkling water

specialty coffees

- la colombe corsica blend, decaffeinated, espresso, double espresso, cappuccino, latte
- juices
- orange, grapefruit, tomato, pomegranate, apple

the briarpatch restaurant • 252 park avenue north • winter park, florida 32789 • ph 407-628-8651 • fax 407-628-8028
mon–sat 7:00 am – 5:00 pm, sunday 8:00 am – 5:00 pm

*there is a risk associated with the consumption of smoked salmon and raw or undercooked animal products
*an 18% gratuity will be added for parties of 6 or more