BRIARPATCH

small plates & bakery

Fried Green Tomatoes 9.95 jalapeno sour cream

Yogurt Bowl 9.95 fresh fruit, housemade granola

Oatmeal 9.95 fresh fruit, brown sugar

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 13.95 fresh fruit or buttered pecans

Nutella Waffle 14.75 strawberries, vanilla mascarpone

Buttermilk Pancakes 13.95 chocolate chips or pecans

Raspberry Lemon Cream Pancakes 14.50

brunch specialties

Breakfast Torta 16.25

braised short rib, two fried eggs, house aioli, sweet peppers, provolone, avocado, heirloom tomato, housemade ciabatta

Ultimate S.E.C. 14.95

sausage patties, cheesy cheddar eggs, house aioli, new mexican green chilis, sullivan street brioche bun

Certified Angus Skirt Steak & Eggs 23.95

7 oz. skirt steak, chimichurri, two eggs, biscuit or toast) To maximize the skirt steak's tenderness, we recommend a temperature of medium-rare or medium.

Southern Breakfast 15.50

two eggs, fried green tomatoes, sugar-cured bacon, cheese grits

Soft Scrambled Eggs 14.95

cracked pepper, parmigiano-reggiano, kumato tomatoes or sliced avocado, biscuit or toast

omelettes & scrambles

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

Bacon & Mushroom Omelette 14.95 sweet pickled fresno chilis, cabot white cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 14.95

Crimini Mushroom Omelette 14.95 fontina, chives

benedicts

a la carte

two eggs 3

bacon or sausage 4

nueske's canadian bacon 8.95

short stack pancakes 11.95

Short Rib Benedict 18.95 potato hash, avocado, chipotle hollandaise

Traditional Eggs Benedict 14.25 nueske's canadian bacon, grits or home fries

> briarpatch cheese grits 4.95 grits 4.50 home fries 4.95 biscuit, toast, or english muffin 3.95

avocado olive oil, sea salt 4.95 mixed greens 7.50 kumato tomatoes olive oil, sea salt 4.95

*there is a risk associated with the consumption of smoked salmon and raw or undercooked animal products *18% gratuity will be added for parties of 6 or more • returns on modified items are not accepted

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

Zucchini Bread Sandwiches 6.75

Freshly Baked Muffin 3.95

Pecan Brioche Sticky Bun 5.25

Seasonal Fruit & Berries 13.25 zucchini bread sandwiches

Granola Wheat & Fiber Pancakes 14.50 housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 14.50 fresh blueberries, buttered pecans

French Toast 14.50 pain perdu european style, fresh fruit

Pecan Pie French Toast 14.50 pain perdu european style, roasted peaches

Avocado Toast 13.50 fresh avocado mash, sullivan street multigrain, mixed greens add smoked salmon 7 • add two eggs 3

Meat Lover's Burrito 14.95 spicy chorizo sausage, potato hash, aged cheddar, new mexican green chilis, scrambled eggs

Veggie Burrito 14.95 sweet potato hash, refried beans, aged cheddar, mushrooms, new mexican green chilis, scrambled eggs

Brown Rice Bowl 14.95 brown rice, basil pesto, wild mushrooms, marinated kale, goat feta, avocado, two poached eggs

Crimini Mushroom Sandwich 14.95 provolone, egg, housemade ciabatta, spinach, house aioli, home fries

Southwest Omelette 14.95

Smoked Salmon Benedict 17.95

California Benedict 15.95

hollandaise, grits or home fries

spicy chorizo sausage, black beans, new mexican green chilis, onion, avocado, cheddar

cold-smoked salmon (raw preparation), grits or home fries

roasted plum tomatoes, avocado, bacon, chipotle

Smoked Salmon Scramble 17.95 cold-smoked salmon (raw preparation), chives, cream cheese