

BRIARPATCH

small plates & bakery

Fried Green Tomatoes 9.95
jalapeno sour cream

Yogurt Bowl 10.95
fage greek yogurt, fresh fruit, housemade granola

Oatmeal 9.95
fresh fruit, brown sugar

Zucchini Bread Sandwiches 6.95

Freshly Baked Muffin 3.95

Pecan Brioche Sticky Bun 5.25

Seasonal Fruit & Berries 14.50
zucchini bread sandwiches

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 14.25
fresh fruit or buttered pecans

Nutella Waffle 14.95
strawberries, vanilla mascarpone

Buttermilk Pancakes 14.25
chocolate chips or pecans

Raspberry Lemon Cream Pancakes 14.95

Granola Wheat & Fiber Pancakes 14.95
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 14.95
fresh blueberries, buttered pecans

French Toast 14.95
pain perdu european style, fresh fruit

Pecan Pie French Toast 15.50
pain perdu european style, apple compote

brunch specialties

Breakfast Torta 16.75
braised short rib, two eggs over medium, house aioli, sweet peppers, provolone, avocado, tomato, housemade ciabatta

Ultimate S.E.C. 15.25
sausage patties, cheesy cheddar eggs, house aioli, new mexican green chilis, sullivan street brioche bun

Certified Angus Skirt Steak & Eggs 24.95
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 15.75
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

Avocado Toast 13.95
fresh avocado mash, sullivan street multigrain, mixed greens
add smoked salmon 7.95 • add two eggs 3.50

Meat Lover's Burrito 15.25
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 15.50
brown rice, basil pesto, wild mushrooms, marinated kale, goat feta, avocado, two poached eggs

Crimini Mushroom Sandwich 15.50
provolone, egg, housemade ciabatta, spinach, house aioli, home fries

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

Southwest Omelette 14.95
spicy chorizo sausage, black beans, new mexican green chilis, onion, avocado, cheddar

Smoked Salmon Scramble 18.95
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

Short Rib Benedict 18.95
potato hash, avocado, chipotle hollandaise

Canadian Bacon Eggs Benedict 15.25
nueske's canadian bacon, grits or home fries

Smoked Salmon Benedict 18.95
cold-smoked salmon (raw preparation), grits or home fries

California Benedict 15.95
roasted plum tomatoes, avocado, bacon, chipotle hollandaise, grits or home fries

a la carte

two eggs 3.50
ultra-thick-cut applewood
smoked bacon 5.50
nueske's canadian bacon 8.95

briarpatch cheese grits 4.95
grits 4.50
home fries 4.95
sausage 4.50

short stack pancakes 11.95
biscuit, toast, or english muffin 3.95
avocado olive oil, sea salt 5.50
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