

BRIARPATCH

small plates & bakery

Fried Green Tomatoes 11.75
jalapeno sour cream

Yogurt Bowl 11.95
fage greek yogurt, fresh fruit, housemade granola

Oatmeal 10.95
fresh fruit, brown sugar

Zucchini Bread Sandwiches 7.95

Freshly Baked Muffin 4.75

Pecan Brioche Sticky Bun 5.95

Large Seasonal Fruit & Berries 15.50
zucchini bread sandwiches

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 15.95
crispy waffle, fresh fruit or buttered pecans

Nutella Waffle 16.95
strawberries, vanilla mascarpone

Buttermilk Pancakes 15.95
chocolate chips or pecans

Raspberry Lemon Cream Pancakes 16.95

Granola Wheat & Fiber Pancakes 15.95
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 15.95
fresh blueberries, buttered pecans

French Toast 16.95
pain perdu european style, fresh fruit

Pecan Pie French Toast 17.95
pain perdu european style, apple compote

brunch specialties

Breakfast Torta 19.25
braised short rib, two eggs over medium, house aioli, fresno chili peppers, lettuce, provolone, avocado, tomato, housemade ciabatta

Ultimate S.E.C. 16.25
sausage patties, cheesy cheddar eggs, house aioli, new mexican green chilis, sullivan street brioche bun

Certified Angus Skirt Steak & Eggs market price
7 oz. skirt steak, chimichurri (an herbaceous, garlicky argentinian steak sauce), two eggs, biscuit or toast
> To maximize the skirt steak's tenderness, we recommend a temperature of rare to medium. Please note that we cannot accept returns on steak cooked above medium.

Southern Breakfast 16.95
two eggs, fried green tomatoes, thick-cut applewood smoked bacon, cheese grits

Soft Scrambled Eggs 16.95
cracked pepper, parmigiano-reggiano, kumato tomatoes or sliced avocado, biscuit or toast

Avocado Toast 14.75
fresh avocado mash, sullivan street multigrain, mixed greens
add smoked salmon 9.25 • add two eggs 3.75

Meat Lover's Burrito 16.50
spicy chorizo sausage, potato hash, aged white cheddar, new mexican green chilis, scrambled eggs

Brown Rice Bowl 17.95
brown rice, basil pesto, wild mushrooms, marinated kale, goat feta, avocado, two poached eggs

Crimini Mushroom Sandwich 16.75
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 16.95
pickled fresno chilis, aged white cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 16.95

Crimini Mushroom Omelette 16.95
fontina, chives

Southwest Omelette 16.95
spicy chorizo sausage, black beans, new mexican green chilis, onion, avocado, cheddar

Smoked Salmon Scramble 20.50
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

Short Rib Benedict 25.95
potato hash, avocado, chipotle hollandaise

Canadian Bacon Eggs Benedict 18.50
nueske's canadian bacon, grits or home fries

Smoked Salmon Benedict 20.50
cold-smoked salmon (raw preparation), grits or home fries

California Benedict 17.95
thick-cut applewood smoked bacon, roasted plum tomato, avocado, chipotle hollandaise, grits or home fries

a la carte

two eggs 4.25
ultra-thick-cut applewood
smoked bacon 6.75
nueske's canadian bacon 8.95

briarpatch cheese grits 5.50
grits 4.95
home fries 5.95
sausage 5.25

short stack pancakes 12.25
biscuit, toast, or english muffin 4.95
avocado olive oil, sea salt 5.95
kumato tomatoes olive oil, sea salt 4.95

— menu development and design by Mulberry Consultancy LLC —

*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-fri 7:00 am - 4:00 pm • saturday 7:00 am - 5:00 pm • sunday 8:00 am - 5:00 pm