

BRIARPATCH

small plates & bakery

Fried Green Tomatoes 12.50
jalapeno sour cream

Yogurt Bowl 12.50
fage greek yogurt, fresh fruit, housemade granola

Oatmeal 11.75
fresh fruit, brown sugar

Zucchini Bread Sandwiches 8.50 (contains walnuts)

Freshly Baked Muffin 5.25

Pecan Brioche Sticky Bun 6.50

Large Seasonal Fruit & Berries 15.95
zucchini bread sandwiches

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 16.50
crispy waffle, fresh fruit or buttered pecans

Nutella Waffle 17.50
strawberries, vanilla mascarpone

Buttermilk Pancakes 16.50
fresh fruit, chocolate chips, or pecans

Raspberry Lemon Cream Pancakes 17.50

Granola Wheat & Fiber Pancakes 16.50
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 16.50
fresh blueberries, buttered pecans

French Toast 17.50
pain perdu european style, fresh fruit

Pecan Pie French Toast 18.50
pain perdu european style, apple compote

brunch specialties

Breakfast Torta market price
braised short rib, two eggs over medium, house aioli, lettuce, provolone, avocado, tomato, housemade ciabatta

Ultimate S.E.C. 17.00
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 18.75
two eggs, fried green tomatoes, thick-cut applewood smoked bacon, stone-ground heirloom cheese grits

Soft Scrambled Eggs 17.50
cracked pepper, parmigiano-reggiano, kumato tomatoes or sliced avocado, biscuit or toast

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

Brown Rice Bowl 18.50
brown rice, basil pesto, wild mushrooms, marinated kale, goat feta, avocado, two poached eggs

Crimini Mushroom Sandwich 17.50
provolone, egg, housemade ciabatta, spinach, house aioli

omelettes & scrambles

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

Bacon & Mushroom Omelette 18.75
pickled fresno chilis, aged white cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 18.75

Crimini Mushroom Omelette 18.75
fontina, chives

Southwest Omelette 18.75
spicy chorizo sausage, black beans, new mexican green chilis, onion, avocado, cheddar

Smoked Salmon Scramble 22.25
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

Short Rib Benedict market price
potato hash, avocado, chipotle hollandaise

Canadian Bacon Eggs Benedict 19.25
nueske's canadian bacon, stone-ground heirloom grits or home fries

Smoked Salmon Benedict 21.25
cold-smoked salmon (raw preparation), stone-ground heirloom grits or home fries

California Benedict 18.75
applewood smoked bacon, roasted plum tomato, avocado, chipotle hollandaise, stone-ground heirloom 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

stone-ground heirloom grits 5.95
cheese grits 6.50
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