

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 8.75 (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 16.75
crispy waffle, fresh fruit or buttered pecans

Nutella Waffle 17.50
strawberries, vanilla mascarpone

Buttermilk Pancakes 16.75
fresh fruit, chocolate chips, or pecans

Raspberry Lemon Cream Pancakes 17.50

Dark Chocolate Chunk Banana Pancakes 16.75
fresh banana, van leer chocolate chunks,
buttered pecans

Granola Wheat & Fiber Pancakes 16.75
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 16.75
fresh blueberries, buttered pecans

French Toast 17.50
pain perdu european-style brioche, fresh fruit

Very Berry French Toast 18.50
fresh berries, raspberry jam, vanilla mascarpone

Raspberry & Brie French Toast 18.50
pain perdu european-style brioche, brie cheese,
housemade raspberry jam

brunch specialties

Breakfast Torta Sandwich 21.95
short rib braised in chilis and onions, cheesy
scrambled eggs, aioli, shredded lettuce, ciabatta

Certified Angus Skirt Steak & Eggs market price
10 oz. skirt steak, chimichurri, two eggs, biscuit or toast
› We recommend a temperature of rare to medium. Returns on
steak cooked above medium will not be accepted.

Southern Breakfast 19.75
two eggs, fried green tomatoes, thick-cut applewood
smoked bacon, stone-ground heirloom cheese grits

Crimini Mushroom Sandwich 18.50
provolone, egg, housemade ciabatta, spinach,
house aioli

Soft Scrambled Eggs 18.50
cracked pepper, parmigiano-reggiano, kumato
tomatoes or sliced avocado, biscuit or toast

Avocado Toast 15.25
fresh avocado mash, sullivan street multigrain,
mixed greens
add smoked salmon 9.25 • add two eggs 7.25

Brown Rice Bowl 19.50
brown rice, basil pesto, wild mushrooms, marinated
kale, goat feta, avocado, two poached eggs

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 19.75
pickled fresno chilis, aged white cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 19.75

Crimini Mushroom Omelette 19.75
fontina, chives

Southwest Omelette 19.75
spicy chorizo sausage, black beans, new mexican green
chilis, onion, avocado, cheddar

Smoked Salmon Scramble 23.25
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

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

Canadian Bacon Eggs Benedict 19.95
nueske's canadian bacon, stone-ground heirloom
grits or home fries

Smoked Salmon Benedict 22.25
cold-smoked salmon (raw preparation), stone-ground
heirloom grits or home fries

California Benedict 19.75
applewood smoked bacon, roasted plum tomato, avocado,
chipotle hollandaise, stone-ground heirloom grits or home fries

a la carte

two eggs 7.25
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