

BRIARPATCH

small plates

Homemade Soup of the Day 6.95/9.75

Fried Green Tomatoes 12.50
jalapeno sour cream

Truffle Fries 15.95
truffle pecorino toscano, parmigiano reggiano, garlic, parsley, truffle aioli

salads

Chunky Chicken Salad 19.50
seasonal fruit & berries, zucchini bread sandwiches

Kale Salad 21.50
organic kale, truffle pecorino, red grapes, marcona almonds, crystal valley air-chilled free-range grilled chicken

Classic Caesar Salad 21.50
housemade caesar dressing, herb croutons, crystal valley air-chilled free-range grilled chicken, parmigiano-reggiano

Cobb Salad 21.50
bacon lardons, romaine, point Reyes bleu cheese, avocado, kumato tomato, medium-boiled egg, crystal valley air-chilled free-range grilled chicken, red onion, chives, housemade buttermilk bleu cheese dressing

sandwiches & specialties

sandwiches served with french fries or mixed greens

Rock Shrimp Po'Boy 19.00
fried rock shrimp, jalapenos, new orleans red remoulade, slaw

House-Roasted Turkey Sandwich 18.75
green circle free-range turkey, bacon, housemade ciabatta, colby jack cheese, house aioli, pickled fresno chilis, arugula, red onion, tomato, avocado

Grilled Cheese Sandwich 18.50
fontina, american, cheddar, sullivan street pugliese bread served with a cup of tomato soup, mixed greens, or french fries

Fried Grouper Sandwich market price
coleslaw, secret sauce, pickles

Prime Rib Carving Station
Sliced-to-Order Sandwiches
served with french fries or mixed greens

French Dip market price
slow-roasted, thinly sliced prime rib, provolone, au jus, crispy onions, pickled peppers, horseradish aioli

Spicy Roast Beef 22.95
roast beef, colby jack, tomato, red onion, fresno aioli, arugula, fresno chilis, ciabatta

desserts

pastries are housemade (whole cakes & pies available upon request)

Chocolate Layer Cake • Carrot Cake • Red Velvet Cake • Strawberry Cheesecake • Peanut Butter Mousse Pie

beverages

herbal tea, root beer 3.95
iced tea, coke, diet coke 4.35
lemonade 4.50
fiji bottle 3.25
pellegrino 4.50
la colombe corsica blend coffee 4.60
decaf coffee 4.70
espresso 4.75 | double espresso 6.50
cappuccino, latte 6.75
indian river orange juice 4.25/7.95
sacramento tomato juice 3.95
martinelli's apple juice 4.75
POM pomegranate juice 6.25

beer & wine

organic pinkus pilsner 7.25
organic pinkus hefeweizen 7.25
lost coast great white 6.25
carlsberg pilsner 6.25
stone ipa 6.25
la crema chardonnay 6 oz. 13.50 | 9 oz. 18.95
chalk hill chardonnay 6 oz. 13.50 | 9 oz. 18.95
maso canali pinot grigio 6 oz. 10.95 | 9 oz. 15.95
fleur de mer rosé 6 oz. 10.95 | 9 oz. 15.95
la crema pinot noir 17.95 (half bottle)
alexander valley merlot 17.95 (half bottle)

cocktails

prosecco peach bellini 10.95
blood orange mimosa 10.95
bloody mary 13.95
bourbon blackberry lemonade 13.95
classic margarita 13.95

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