

BRIARPATCH

small plates & bakery

Fried Green Tomatoes 14
jalapeno sour cream

Yogurt Bowl 15
fage greek yogurt, fresh fruit, housemade granola

Oatmeal 12
fresh fruit, brown sugar

Zucchini Bread Sandwiches 10 (contains walnuts)

Pecan Brioche Sticky Bun 7.50

Large Seasonal Fruit & Berries 18
zucchini bread sandwiches

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 17
crispy waffle, fresh fruit or buttered pecans

Nutella Waffle 18
strawberries, vanilla mascarpone

Buttermilk Pancakes 17
fresh fruit, chocolate chips, or pecans

Raspberry Lemon Cream Pancakes 18

Dark Chocolate Chunk Banana Pancakes 18
fresh banana, van leer chocolate chunks,
buttered pecans

Granola Wheat & Fiber Pancakes 17
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 18
fresh blueberries, buttered pecans

French Toast 18
pain perdu european-style brioche, fresh fruit

Very Berry French Toast 19
fresh berries, raspberry jam, vanilla mascarpone

Raspberry & Brie French Toast 19
pain perdu european-style brioche, brie cheese,
housemade raspberry jam

brunch specialties

Breakfast Torta Sandwich 23
short rib braised in chilis and onions, cheesy
scrambled eggs, aioli, shredded lettuce, ciabatta

Certified Angus Skirt Steak & Eggs 50
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 20
two eggs, fried green tomatoes, thick-cut applewood
smoked bacon, stone-ground heirloom cheese grits

Crimini Mushroom Sandwich 19
provolone, egg, housemade ciabatta, spinach,
house aioli

Soft Scrambled Eggs 19
cracked pepper, parmigiano-reggiano, kumato
tomatoes or sliced avocado, biscuit or toast

Avocado Toast 16
fresh avocado mash, sullivan street multigrain,
mixed greens
add smoked salmon 14 • add two eggs 7

Brown Rice Bowl 21
brown rice, basil pesto, wild mushrooms, marinated
kale, goat feta, avocado, two poached eggs

omelettes & scrambles

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

Bacon & Mushroom Omelette 21
pickled fresno chilis, aged white cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 22

Crimini Mushroom Omelette 21
fontina, chives

Southwest Omelette 20
spicy chorizo sausage, black beans, new mexican green
chilis, onion, avocado, cheddar

Smoked Salmon Scramble 24
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

Short Rib Benedict 31
potato hash, avocado, chipotle hollandaise

Canadian Bacon Eggs Benedict 20
nueske's canadian bacon, stone-ground heirloom
grits or home fries

Smoked Salmon Benedict 24
cold-smoked salmon (raw preparation), stone-ground
heirloom grits or home fries

California Benedict 20
applewood smoked bacon, roasted plum tomato, avocado,
chipotle hollandaise, stone-ground heirloom grits or home fries

a la carte

two eggs 7
thick-cut applewood
smoked bacon 8
nueske's canadian bacon 9

heirloom stone-ground grits 6
cheese grits 7
house-cut home fries 6
sausage 6

short stack pancakes 13
biscuit, toast, or english muffin 5
avocado olive oil, sea salt 7.50
kumato tomatoes olive oil, sea salt 5

— 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