

BRIARPATCH

small plates & bakery

Fried Green Tomatoes 12
jalapeno sour cream

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

Oatmeal 13
fresh fruit, brown sugar

Pecan Brioche Sticky Bun 8

Zucchini Bread & Cream Cheese Sandwiches 11
contains walnuts

Almond Butter Tartine 18
multigrain toast, organic crunchy almond butter, housemade raspberry jam, fresh berries, pineapple, toasted coconut

Large Seasonal Fruit & Berries 18.75
zucchini bread sandwiches

from the griddle

served with butternut mountain farms 100% maple syrup

Brown Butter Belgian Waffle 17.50
crispy waffle, fresh fruit or buttered pecans

Nutella Waffle 18.50
strawberries, vanilla mascarpone

Buttermilk Pancakes 17.50
fresh fruit, chocolate chips, or pecans

Raspberry Lemon Cream Pancakes 18.50

Dark Chocolate Chunk Banana Pancakes 18.50
fresh banana, van leer chocolate chunks, buttered pecans

Granola Wheat & Fiber Pancakes 17.50
housemade granola, bananas

Blue Heaven Wheat & Fiber Pancakes 18.50
fresh blueberries, buttered pecans

French Toast 19
thick-cut pain perdu european-style brioche, fresh fruit

Very Berry French Toast 19.50
fresh berries, raspberry jam, vanilla mascarpone

Raspberry & Brie French Toast 19.50
thick-cut pain perdu european-style brioche, brie cheese, housemade raspberry jam

brunch specialties

Breakfast Torta Sandwich 23.50
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 20.50
two eggs, fried green tomatoes, thick-cut applewood smoked bacon, stone-ground heirloom cheese grits

Crimini Mushroom Sandwich 20
provolone, egg, housemade ciabatta, spinach, house aioli, served with home fries or grits

Soft Scrambled Eggs 19.50
cracked pepper, parmigiano-reggiano, kumato tomatoes or sliced avocado, biscuit or toast

Avocado Toast 17
fresh avocado mash, sullivan street multigrain, mixed greens
add smoked salmon* 14 | two eggs 7.25

Brown Rice Bowl* 21.50
brown rice, basil pesto, wild mushrooms, marinated kale, goat feta, avocado, two poached eggs
add chicken breast 7 | spicy chicken sausage 9 | spicy chorizo 6

Ultimate SEC Sandwich 21.50
ciabatta, fresno aioli, sausage patties, scrambled eggs, tillamook cheddar, green chiles

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 21.50
pickled fresno chilis, tillamook cheddar, onion

Spinach, Goat Cheese, & Sausage Omelette 22.50

Crimini Mushroom Omelette 21.50
fontina, chives

Southwest Omelette 22.50
spicy chorizo sausage, black beans, new mexican green chilis, onion, avocado, cheddar

Smoked Salmon Scramble* 25.50
cold-smoked salmon (raw preparation), chives, cream cheese

benedicts

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

Canadian Bacon Eggs Benedict* 20.50
nueske's canadian bacon, stone-ground heirloom grits or home fries

Smoked Salmon Benedict* 25.75
cold-smoked salmon (raw preparation), stone-ground heirloom grits or home fries

California Benedict* 21
applewood smoked bacon, roasted cherry tomato, avocado, chipotle hollandaise, stone-ground heirloom grits or home fries

a la carte

two eggs 7.25
thick-cut applewood
smoked bacon 8.75
nueske's canadian bacon 9.75

heirloom stone-ground grits 6.50
cheese grits 7.50
house-cut home fries 6.50
sausage 7 | chicken sausage 9

short stack pancakes 14
biscuit, toast, or english muffin 6
avocado olive oil, sea salt 8
kumato tomatoes olive oil, sea salt 6

— 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

*20% gratuity will be added for parties of 5 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