



SMALL PLATES

Slow Roasted Barbecue Pork Belly Biscuit Sliders
Jalepeño Jelly, Chow Chow 10

Cinnamon-Pecan Stuffed Waffle Puffs
Caramel Sauce, Banana, Vanilla Buttercream 10

Soco-Style “Chicken and Dumplings”
Chicken Breast, Lobster Dumplings, Local Mushrooms, Edamame, Soy Butter 16

Lake Meadow Naturals Deviled Eggs (GF)
Horseradish, Bacon, Pickled Mustard Seeds 8



BACON FLIGHT

Berkwood – Premium Berkshire

Wild Boar – Rich and Robust

Benton’s – Tennessee Smoke

Candied Applewood – Sweet

\$10 Per Person (min 2)

Add a **Breakfast Shot!** for \$5



SALADS

Honey Whipped Goat Cheese Gratin and Apple Salad (GF option)
Arugula, Crostini, Toasted Pumpkin Seeds, Lemon-Balsamic Vinaigrette 16

Soco Wedge Salad
Iceberg Lettuce, Fried Pork Belly, Avocado, Caramelized Onion-Blue Cheese Dressing 15

Maine Lobster and Burrata Salad
Heirloom Tomatoes, Chili Emulsion, Fingerling Potato Crisps 22

“Girl Brunch”
Caesar Salad, Side of French Fries 18
Add Mimosa (+6)

MAINS

Crispy Fried Chicken and French Toast
Pumpkin Seed Granola, Bourbon Maple Syrup, Chantilly Cream 18
Add Bacon (+4)

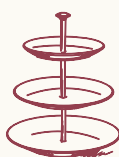
Avocado Toast (GF option)
Poached Egg, Bacon, Goat Cheese, Tomatoes, Radish 16
Add Smoked Salmon (+6)

Fresh Buttermilk Biscuits and Gravy with Crispy Pork Belly
Smoked Onion-Andouille Sausage Gravy 15
Add Two Farm Fresh Eggs (+5)

The BEG Plate (GF)
Apple Smoked Bacon, Two Farm Fresh Eggs, Nora Mills Grits 16

Brunch Burger (GF option)
Pimento Cheese, Sunny-Side Egg, Bacon, Fries 18
Parmesan Truffle Fries (+2)
Add Avocado (+2)

Steak and Eggs
12 oz Ribeye, Two Eggs Your Way, Your Choice of Garlic Mashed Potatoes or Nora Mills Grits 45



French Toast Tower (serves 2)

Maple Sorghum Syrup, Chocolate-Nutella Sauce, Chantilly Cream, Fresh Berries, Chocolate Chips 22
Add Fried Chicken (+9)

“Southern Style” Eggs Benedict

English Muffin, Fried Green Tomato, Ham, Creole Hollandaise 18
Add Lobster (+14)

Vegetarian Benedict – Avocado, Tomato 17

Southern Style Breakfast Tacos with Biscuit Tortillas (2pc)
Scrambled Eggs, Andouille Sausage, Cheddar Cheese, Avocado-Tomato Salsa 13
Add Taco (+6)

“Bacon, Egg and Cheese” Shrimp & Grits
Fried Egg, Fermented Peppers, Bacon, Tomato Butter 18

Smoked Salmon and Soft Scrambled Eggs on Hash Browns
Caper-Chive Sour Cream Emulsion 19

Fried Chicken Biscuit Sandwich
Sunny-Side Egg, Cheddar Cheese, Sausage Gravy, Bacon, Pickled Okra Salad 16

FOR THE TABLE

Buttermilk Biscuits (4pc) 9

Roasted Butternut Squash Macaroni and Cheese
Toasted Biscuit-Pepita Crumble 10

Fried Green Tomatoes
Horseradish Remoulade, Crispy Bentons Country Ham 9



*You had me at
day drinking!*

SIDES

Apple-Smoked Bacon 6

Two Farm Fresh Eggs 6

Cheddar Grits 6

Canadian Bacon (Ham) 6

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

(V) - Vegetarian (Vegan) - Vegan (GF) - Gluten Free - Signature

EXECUTIVE CHEF/PARTNER - GREG RICHIE



SOUS CHEF - CRAIG SNYDER



THORNTON PARK

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SOCOTHORNTONPARK

BOTTLE SERVICE

Bottle of House Bubbly 19

Mimosa Juices Included

Orange, Pineapple, Grapefruit, Cranberry



“CHAMPAGNE FLIGHT”

Half Flute of Each 19

✦ **Benvolio Prosecco**

Balanced with a Fruity Finish

✦ **Pine Ridge Sparkling Chenin Blanc**

Snappy and Bright

✦ **Creador Cava Brut**

Sweet and Fruity

✦ **Rossello Sparkling Rosé**

Light, Refreshing and Crisp



“ Brunch without Champagne is just a sad, late breakfast ”

SOCO BRUNCH COCKTAILS

Apple of My Pie

Apple-Infused Wheatley Vodka, Cinnamon, Lemon, Demarara, Vanilla **12**

✦ **Early-Bird Old Fashioned**

Cask and Crew Walnut-Toffee, Grilled Orange Sweetener, Black Walnut Bitters, Apple Smoked Bacon **12**

Rum Blossom

Forward Slash Rum, Strawberry, Pavan, Lime, Rose **12**

Soco Signature Bloody Mary

Wheatley Vodka, Soco Signature Mix **10**

✦ **Gin and Juice**

No 3. Gin. House Grenadine, Orange, San Pellegrino Limonata **12**

Lemonade and Bubbles

Citrus Infused Vodka, Lemonade, Sparkling Wine **12**

✦ **Kentucky Cooler**

Kentucky Bourbon, Borghetti Espresso Liqueur, Iced Coffee, Buffalo Trace Cream **11**

✦ **The Sparkler**

Mellow Corn Whiskey, Aperol, Lemon, Sparkling Wine **12**

Peach Palmer

Sweet Tea Vodka, Peach Schnapps, Lemon **12**

Soco-Style Espresso Martini (N/A option)

Cazcabel Anejo Tequila, Freshly Brewed Espresso, Borghetti Espresso Liqueur **13**

Non-Alcoholic Bee’s Knees

Lemon, Honey, Juniper **12**

CLASSIC COCKTAILS

Mimosa

Sparkling Wine, Fresh Orange, Pineapple, Grapefruit or Cranberry Juice **6**

French 75

No. 3 Gin, Sparkling Wine, Fresh Lemon Juice, Simple Syrup, Lemon Twist **12**

Greyhound

Grey Goose Vodka, Grapefruit Juice **13**

Aperol Spritz

Aperol, Prosecco, Soda Water, Orange **12**

Paloma

Cazcabel Blanco, Grapefruit Soda, Lime **11**

Vodka and Tito’s

The Usual **10**

Add Water (+0)

Add Soda Water (+0)

Add Tonic Water (+0)

✦ HOW TO DO

A PROPER BREAKFAST SHOT



PANCAKE SHOT



ORANGE JUICE



BACON



BUBBLY

Benvolio Prosecco

DOC, Italy, NV **9 / 32**

Creador Cava Brut

Castellvi De La Marca, Spain, NV **10 / 36**

Rossello Sparkling Rosé

Spumante, Italy, NV **10 / 36**

Pine Ridge Sparkling Chenin Blanc

Lodi, California, 2019 **12 / 44**

Taittinger Domaine Carneros

Champagne, France, NV **90**

Veuve Clicquot Brut Yellow

Champagne, France, NV **140**

Veuve Clicquot Rosé

Champagne, France, NV **165**

Domaine Lallier Grand Cru Parcellaire

Champagne, France, NV **300**

CRAFT BEER

Brewdog Elvis Juice IPA

(6.5% abv) **6**

Brewdog Hazy Jane IPA

(7.2% abv) **6**

Stella Artois Pilsner

(4.8% abv) **6**

Buenaveza Lager

(4.7% abv) **7**

81 Bay Brewing Reel Slo Irish Red

(4.5% abv) **6**

Kentucky Bourbon Barrel Ale

(8.2% abv) **8**

Krombacher Pilsner

(4.8% abv) **6**

Weihanstephaner Wit

(5.4% abv) **7**

Sailfish Brewing Sunrise City IPA

(7.0% abv) **6**

Delerium Tremens Belgian Blonde

(8.5% abv) **12**

COFFEE

Soco Cold Brew Coffee

Lightly Sweetened Notes of Cinnamon **6**

Hot Fresh Brewed Coffee 5

Espresso 6

French Press 7

