BRUNCH MENU

SUFFOLK PUNCH BREWING

HOURS
SAT–SUN / UNTIL 2PM

SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO GF : GLUTEN FREE DF : DAIRY FREE V: VEGETARIAN, EGG YOUR WAY*

COFFEE, ESPRESSO, SEASONAL LATTES & TEA AVAILABLE!
ASK YOUR SERVER FOR A COFFEE & COCKTAILS MENU

SHARED

TRUFFLE HAND CUT FRIES
Fresh Cut Fries, Truffle Oil, Parmesan, Herbs.
Served With Roasted Garlic Aioli & Organic Ketchup // *12* (GF/V)

BAVARIAN PRETZEL
Lusty Monk Honey Mustard, Daydream Beer Cheese // *12* (V)

AVOCADO TOAST
Spicy Avocado Spread, Marinated Heirloom Tomato, Pickled Red Onion, Smoked Feta Cheese, Grilled Sourdough Bread // *18*

SUFFOLK WINGS
8 Crispy Jumbo Wings, Choice of House Sauce: Buffalo, Hot Honey, Firecracker, Korean Buffalo. Celery, Ranch or Bleu Cheese Dressing // *15*

SIGNATURES

ADDITIONS: BACON + 3 | FRIED EGG + 2

HOT HONEY CHICKEN SAMMIE
Hot Honey, Grilled or Fried Chicken, Slaw, House-Made Pickles // *18*

SMASH BURGER*
Muenster Cheese, SPB Sauce, House Made Pickles, Lettuce, Tomato // *19*

BREAKFAST BOWL*
Two Sausage Patties, Smoked Bacon, Two Farm Eggs Your Way, Cheddar, Anson Mills Cream Cheese Grits, Toast with Jelly & Butter // *16*

SCRATCH BISCUITS

ASK TO SUBSTITUTE ENGLISH MUFFIN FOR BISCUIT

THE CHICKEN BISCUIT
Scratch Biscuit, One or Two Flash Fried Springer Mtn Farms Chicken Breasts, Scrambled Egg, Sausage Gravy, Served with Fried Breakfast Potatoes // SINGLE / DOUBLE *15 / 19*

SAUSAGE & GRAVY BISCUIT // *6*

BISCUIT OR TOAST WITH JELLY & BUTTER // *4*

SMOKED BACON, EGG & CHEESE BISCUIT* // *8*

SAUSAGE, EGG & CHEESE BISCUIT* // *8*

SIDES

FRIED BREAKFAST POTATOES (DF/V) 7

SMOKED BACON * (GF) 6

ANSON MILLS CREAM CHEESE GRITS (GF/V) 6

BAKED MAC & CHEESE 8

TWO FARM EGGS YOUR WAY * 4

SAUSAGE PATTIES * (GF) 5

SIDE CAESAR SALAD (V) 6

GRILLED BROCCOLINI (GF/V) 6

SIDE OF FRUIT 6

GREENS & MAINS

DULCE DE LECHE FRENCH TOAST
House Made Brioche French Toast, Macerated Strawberry, Dulce de Leche, Granola // *19* (V)

CHICKEN & WAFFLES
House Made Waffles & Chicken Breast Drizzled With a House Made Joyride Honey Mustard Glaze.
Served With Cinnamon Butter & Syrup on the Side // *17*

PESTO CAESAR SALAD
Romaine, Parmesan, Croutons, Pesto Caesar Dressing (**Pesto Dressing is Nut Free**) // SMALL / LARGE *10 / 16* (V)

ADD GRILLED CHICKEN OR FRIED CHICKEN: 7 | ADD SALMON: 8 | ADD STEAK*: 12

GREEK SALAD
Mixed Greens, Cucumber, Tomato, Red Onion, Artichokes, Olives, Feta, Greek Dressing // SMALL / LARGE *10 / 16* (GF/V)

ADD GRILLED CHICKEN OR FRIED CHICKEN: 7 | ADD SALMON: 8 | ADD STEAK*: 12

LITTLE GEM WEDGE SALAD
Red Onion, Heirloom Tomato, Fire Roasted Corn, Ranch Dressing, Bacon, Balsamic Drizzle // SMALL / LARGE *10 / 16* (GF/V)

ADD GRILLED CHICKEN OR FRIED CHICKEN: 7 | ADD SALMON: 8 | ADD STEAK*: 12

STEAK & EGGS*
Grilled 5 oz CAB Skirt Steak, Roasted Poblano Crema, Bell Pepper & Caramelized Beer Onion Hash, & 2 Eggs. Served Medium // *24*

THE BEC PIZZA*
Confit Garlic, Mozzarella, Applewood Smoked Bacon, Scrambled Egg, Fresh Herbs, Cracked Black Pepper // *20*

BURRATA-RITA PIZZA
BelGioioso Burrata, Mozzarella, Heirloom Cherry Tomatoes, Fresh Basil, Balsamic Glaze, Pesto // *20* (V)

DIAVOLA PIZZA
Red Sauce, Mozzarella, Pepperoni, Calabrian Honey, Red Pepper Flake, Fresh Basil // *20*

HUEVOS RANCHEROS*
Crispy Corn Tortillas, Spicy Black Bean, Pico de Gallo, Queso Fresco, Guacamole, Pickled Red Onion, Poblano Crema, Two Sunny Eggs // *14* (GF/V)

FISH & CHIPS
Beer Battered Fish, Hand Cut Fries, Slaw, House Tartar Sauce // *20*

*ITEMS ARE SERVED RAW OR UNDER COOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED ITEMS MAY LEAD TO FOOD-BORNE ILLNESS.

DRINK MENU

SUFFOLK PUNCH BREWING

$3 BEERS EVERY THURSDAY

LAGERS

IT'S BACK!

SHADOWS OF PRAGUE
CZECH DARK LAGER / 4% ABV
DARK, CRISP, LIGHT // 7

BLUE DAISY
PILSNER / 4.9% ABV
CLEAN, CRISP HOPS // 7

PILZN
CZECH STYLE PILSNER / 4% ABV
CLEAN, CRISP, LIGHT // 7

DAYDREAM
ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, AUTHENTIC // 7

HOPPY

NEW!

SWHAZY
HAZY IPA / 6.2% ABV
MOSAIC, EL DORADO, & IDAHO 7 HOPS // 7

BREWER'S PICK

PULP PRESCRIPTION
HAZY IPA / 7% ABV
CITRA, NELSON, & MOTUEKA HOPS // 8

CADDIE'S CHOICE
IPA / 5.2% ABV
STRATA, MOSAIC & CASCADE HOPS // 7

JOYRIDE
IPA / 7.2% ABV
SIMCOE, MOSAIC, & AZACCA HOPS // 7

SUFFOLK SELTZERS (GLUTEN FRIENDLY)

SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!

PINEAPPLE MARG SELTZER
HARD SELTZER / 5% ABV
MADE WITH FRESH PINEAPPLES // 6.5

SUFFOLK CIDERS (GLUTEN FRIENDLY)

PRODUCED BY FLAT ROCK CIDER COMPANY, WITH NC APPLES

SUFFOLK CIDER
CIDER / 6% ABV
Orange Mango, Pineapple Raspberry // 6.5

ALES

IT'S BACK!

LOST IN THE COLD
A COLLAB WITH OAKLORE DISTILLING
IMPERIAL RYE STOUT / 10% ABV
CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS // 8

IT'S BACK!

NIGHT RIDE
VANILLA PORTER / 5.2% ABV
SMOOTH, ROASTY, VANILLA // 7

IT'S BACK!

NEW FRUIT GOOFIN'
FRUITED SOUR ALE / 5.2% ABV
FRESH RASPBERRIES & PINEAPPLE // 7

IT'S BACK!

LATE NIGHT HYPE
COFFEE BLONDE ALE / 5% ABV
CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS // 7

STEADY REINS
AMBER ALE / 5% ABV
SMOOTH & TOASTY, SUBTLE HOPS // 7

REFRESHING ALTERNATIVES ALCOHOL FREE

N/A COCKTAILS

SWEET HEAT MOCKTAIL
Blueberry Red Pepper Agave, Lime, OJ, & Club Soda // 6

VANILLA CLOUD MOCKTAIL
Vanilla, Coke, & Splash Of Cream // 6

THC INFUSIONS MUST BE 21+ TO ENJOY

FIVE FLOWERS DRAFT - 5MG
Lemonade // 8

THC SPRITZ MOCKTAILS - 5MG
Blueberry Lemonade, Strawberry Lemonade // 8

COCKTAILS, N/A OPTIONS, WINE & COFFEE AVAILABLE!
ASK YOUR SERVER FOR A COCKTAILS & COFFEE MENU