

MAIN MENU

SOUTH END

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

SUFFOLK PUNCH BREWING

HOURS

MON - FRI / 11AM - CLOSE

SAT - SUN / AFTER 2PM

SHARED

FRIDAY | 1/2 PRICED SHARED PLATES | 4-7 PM

TRUFFLED HAND CUT FRIES

Belgian Style Fries, Smoked Parm Rind, Black Truffle Infused Olive Oil, Served With Rosemary Garlic Aioli & Organic Ketchup // **SMALL: \$9** **LARGE: \$15** (GF/V)

LOCAL QUEEN CITY PRETZEL

Dusseldorf Mustard, Daydream Beer Cheese // **\$10** (V)

SWEET POTATO GOAT CHEESE DIP

Topped with crumbled chorizo, Dates, & Fried Sage. Served With Toasted Cauliflower Flatbread Points // **\$16** (GF)

SPINACH & ARTICHOKE DIP

Topped With Smoked Parmesan & Bruschetta Tomatoes. Served With Fried Corn Tortilla Chips // **\$16** (V)

DAYDREAM CARNITAS NACHOS

Slow Braised Carnitas, Daydream Beer Cheese, Pickled Red Onion, Pico De Gallo, Fresh Radish, Avocado Crema, Queso Fresco, & Fresh Cilantro // **SMALL: \$12** **LARGE: \$18**

PIZZAS

BURRATA-RITA

BelGioso Burrata, Mozzarella, Heirloom Cherry Tomatoes, Fresh Basil, Balsamic Glaze, Pesto // **\$20** (V)

MUSHROOM TRUFFLE

Confit Garlic & Herbs, Mozzarella, Wild Mushroom Mix, Fresh Arugula, Truffle Oil // **\$21**

CHORIZO & CHERRY PEPPER

Bechamel, Mozzarella, Chorizo. Hot Cherry Peppers, Caramelized Onion, Cilantro, Avocado Lime Crema // **\$20**

DIAVOLA

Tomato Sauce, Mozzarella, Pepperoni, Calabrian Honey, Red Pepper Flake, Fresh Basil // **\$20**

SALADS & SOUP

ADD GRILLED CHICKEN, FRIED CHICKEN,
OR GRILLED SHRIMP | **\$6**

FARRO & CITRUS

Mesclun Mix, Italian Pearled Farro, Valencia Orange Segments, Dried Cranberry, Feta, Pretzel Croutons, and Lemon Vinaigrette // **SMALL: \$10** **LARGE: \$16** (V)

BEET AND ARUGULA

Roasted Red Beets, Baby Arugula, Honey Crisp Apple, Spiced Pecans, Brown Butter Citrus Bread Crumb, Goat Cheese and Champagne Vinaigrette // **SMALL: \$10** **LARGE: \$16** (GF/V)

BABY KALE CAESAR

Roasted Artichokes, Crispy Garbanzo Beans, Shaved Radish, Creamy Smoked Parmesan & Lemon Vinaigrette // **SMALL: \$10** **LARGE: \$16** (GF/V)

SOUP OF THE DAY

Chef's Choice of Soup // **\$7**

TENDIE MAC

Pimiento Mac and Cheese Topped with Hand Breaded Chicken Tenders // **\$10**

LITTLE CHICKEN SANDWICH

One Hand Breaded Chicken Finger, House Dill Pickle, Local QCP Co. Bun, Handcut Fries // **\$10**

GRILLED CHEESE

Toasted Sourdough, Perfectly Melted American Cheese, Handcut Fries // **\$10**

KIDS 12 & UNDER ONLY

FRENCH FRIES (GF/V) **\$6**

PIMENTO MAC & CHEESE **\$7**

GORGONZOLA FRIED BRUSSELS **\$6**

HOUSE PICKLED BEETS (GF/V) **\$6**

SIDE CAESAR SALAD (V) **\$6**

SIDES

SUFFOLK PUNCH BREWING

HOURS

MON - FRI / 11AM - CLOSE

SAT - SUN / AFTER 2PM

MAINS

SERVED WITH CHOICE OF HANDCUT FRIES OR SIDE SALAD | SUBSTITUTE GLUTEN FREE BUN **\$2**
HANDHELD ADDITIONS (**\$2 EACH**): BACON, FRIED EGG

SPB BURGER*

Brasstown Beef, Fresh Lettuce, Tomato, Red Onion, House Dill Pickle, Perfectly Melted American Cheese, SPB Sauce, Local QCP Co. Bun // **\$18**

BRIE AND BACON

Brie, Applewood Smoked Bacon, Baby Arugula, House Made Honey Crisp Apple Butter On Sourdough // **\$18**

CHICKEN SAMMIE

Buttermilk Marinated & Breaded Fried Springer Mtn. Farms Chicken Breast, Bang Bang Sauce, House Dill Pickle, Creamy Heirloom Carrot Slaw, Local QCP Co. Bun // **\$18**

MUSHROOM & SWISS BURGER*

Grass Fed Brasstown Beef Patty, Roasted Mushrooms, Caramelized Beer Onions, Applewood Smoked Bacon, Baby Arugula Swiss Cheese, and Roasted Garlic Aioli // **\$18**

CUBANO DE SUFFOLK

Slow Braised Carnitas, Applewood Smoked Bacon, House Pickles, Swiss, Brown Mustard, Sofrito Aioli, Baguette // **\$18**

CHICKEN PARM SANDWICH

Breaded Springer Mountain Chicken, House Tomato Sauce, Mozzarella, Confit Garlic Toasted Baguette // **\$18**

THAT'S A WRAP

Blackened Springer Mtn. Farms Chicken Breast, Fresh Lettuce, Heirloom Tomato, Avocado, Creamy Smoked Parmesan and Lemon Dressing // **\$17**

FISH & CHIPS

Blue Daisy Battered Haddock Fillet, Belgian Style Fries, Heirloom Carrot Slaw, Remoulade Sauce // **\$20**

TENDIE TIME

TENDIE TUESDAYS | **\$10** LARGE PLATE OF CHICKEN TENDERS AND FRIES

Buttermilk Hand Breaded Jumbo Chicken Tenderloins // **\$18**

Tossed In Your Choice of Sauce: Soy Ginger, Bang Bang Sauce, Buffalo, Strawberry Hot // **\$1**

Served With Fries | Substitute Another Side + **\$1**

TACOS

BLACKENED SHRIMP TACOS

Shaved Cabbage, Pico de Gallo, Queso Fresco, Avocado Lime Crema, Corn & Flour Tortillas // **\$18**

PINEAPPLE PORK TACOS

Shredded Pork Shoulder, Creamy Heirloom Carrot Slaw, Pineapple & Pickled Red Onion Salsa, Pineapple BBQ Sauce, Corn & Flour Tortillas // **\$18**

CBR TACOS

Fried Chicken, Chopped Bacon, Pico, Romaine, Smoked Cheddar, House Ranch // **\$18**

* * CONSUMING RAW OR UNDERCOOKED ITEMS
MAY LEAD TO FOOD-BORNE ILLNESS.

* * INDICATES AN ITEM IS MADE
TO ORDER.



LAGERS

SHADOWS OF PRAGUE BREWERS PICK

CZECH DARK LAGER / 4% ABV
DARK, CRISP, ROAST

6.5

DAYDREAM

ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, AUTHENTIC

6.5

BLUE DAISY

PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

7

ALES

STEADY REINS

AMBER ALE / 5% ABV
SMOOTH, TOASTY, SUBTLE HOPS

6.5

NEW FRUIT GOOFIN

FRUITED SOUR ALE / 5.2% ABV
FRESH RASPBERRIES & PINEAPPLE

7

LATE NIGHT HYPE

COFFEE BLONDE ALE / 5% ABV
CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS

7

DARKER

IT'S BACK!

LOST IN THE COLD

IMPERIAL RYE STOUT / 10% ABV
VERMONT COFFEE & VERMONT MAPLE SYRUP

8

BARREL AGED LOST IN THE COLD

BARREL AGED IMPERIAL RYE STOUT / 10% ABV
CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS

A COLLAB WITH
 OAKLORE DISTILLING

8

NIGHT RIDE

VANILLA PORTER / 5.2% ABV
SMOOTH, ROASTY, VANILLA

7

SUFFOLK CIDERS | GLUTEN FRIENDLY

CIDER PRODUCED BY FLAT ROCK CIDER COMPANY

ALL CIDERS MADE FROM NC APPLES

SUFFOLK CIDER PASSION FRUIT ORANGE GUAVA

CIDER / 6% ABV
SEMI-SWEET CIDER WITH PINEAPPLE ORANGE & GUAVA

6.5

SUFFOLK CIDER PINEAPPLE RASPBERRY

CIDER / 6% ABV
SEMI-SWEET CIDER WITH PINEAPPLE & RASPBERRY

6.5

HOPPY

OVER THE COUNTER

HAZY IPA / 5.8% ABV
TROPICAL, CITRUS, BERRIES

7.5

PULP PRESCRIPTION BREWERS PICK

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

8

TROPICAL IPA

TROPICAL IPA / 6% ABV
BURSTING WITH TROPICAL AROMAS & FLAVORS

7

JOYRIDE

IPA / 7.2% ABV
SIMCOE, MOSAIC, AZACCA HOPS

7

SUFFOLK SELTZERS | GLUTEN FRIENDLY

ALL OF OUR SELTZERS ARE MADE IN HOUSE, AND WITH REAL FRUIT!

PALOMA SELTZER

HARD SELTZER / 6% ABV
FRESH GRAPEFRUIT, LIME

6.5

PINEAPPLE MARGARITA SELTZER

HARD SELTZER / 6% ABV
FRESH PINEAPPLE, LIME & SALT

6.5

REFRESHING ALTERNATIVES

ALL ALCOHOL FREE

N/A BEER

ATHLETIC RUN WILD IPA

UNTITLED ART N/A ITALIAN STYLE PILSNER

6.5

6.5

N/A COCKTAILS

ROSEBERRY MOCKTAIL

Rosemary, Cranberry, Lime, Ginger Ale

6

CREAMSICLE MOCKTAIL

Orange Juice, Oat Milk, Lime, & Vanilla

6

HIBISCUS SPRITZ MOCKTAIL

Hibiscus Tea, Lime, & Agave. Topped With Club Soda

6

OTHER N/A DRINKS

LENNY BOY KOMBUCHA | ROTATING FLAVORS

6.5

LIQUID DEATH SEVERED LIME | 19.2 OZ

5

LIME SPARKLING WATER

5.5

LIQUID DEATH SWEET REAPER | 19.2 OZ

5.5

ICED TEA

5.5

LIQUID DEATH REST IN PEACHES | 19.2 OZ

5.5

ICED TEA

5.5

LIQUID DEATH DEAD BILLIONAIRE | 19.2 OZ

5.5

LEMONADE + TEA

5.5

LIQUID DEATH DOCTOR DEATH | 19.2 OZ

5.5

COLA

5.5

LIQUID DEATH MOUNTAIN WATER | 19.2 OZ

4

SPARKLING WATER

4

THC INFUSIONS

5MG DELTA 9 THC PER SERVING

HIGH RISE BLUEBERRY | 12 OZ CAN

8

HIGH RISE BLOOD ORANGE | 12 OZ CAN

8

FIVE FLOWERS | ROTATING FLAVORS | DRAFT

8

PEACH, LEMONADE, & ROSE LEMONADE