

# MAIN MENU

SOUTH END

# SUFFOLK PUNCH BREWING

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

# 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 Roasted 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

BelGioioso 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, Brioche 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)

### KALE CAESAR

Roasted Artichokes, Crispy Chickpeas, Shaved Radish, Hickory Smoked Parmesan, Caesar Dressing // **SMALL: \$10** **LARGE: \$16** (GF/V)

### SOUP OF THE DAY

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

**KIDS**  
12 & UNDER ONLY

#### 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**

## SIDES

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

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

PIMENTO MAC & CHEESE **\$7**

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

GORGONZOLA FRIED BRUSSELS **\$6**

## 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 QCP Sourdough // **\$18**

### CHICKEN SAMMIE

Buttermilk Marinated & Breaded Fried Springer Mtn. Farms Chicken Breast, Bang Bang Sauce, House Dill Pickle, Cabbage 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 Caesar Dressing // **\$17**

### FISH & CHIPS

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

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

### HAND BREADED CHICKEN TENDERS

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, Cabbage 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.

# BEER

SOUTH END

# SUFFOLK PUNCH BREWING



— \$3 BEERS  
THURSDAYS

## LAGERS

 **IT'S BACK!**  
**PACIFIC STANDARD TIME** 7  
WEST COAST PILSNER / 4.7% ABV  
RESINOUS, CRISP, REFRESHING

A COLLAB WITH  
HOPFLY BREWING CO.

 **DAYDREAM** 6.5  
ANYTIME LAGER / 5% ABV  
CRISP, SIMPLE, AUTHENTIC

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

## ALES

 **TROPICAL TREE TOPS** \$7  
FRUITED SOUR ALE / 5.2% ABV  
MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW

+ASK YOUR BARTENDER TO  
MAKE IT A BEERMOSA (ADD PROSECCO): \$3

 **STEADY REINS** 6.5  
AMBER ALE / 5% ABV  
SMOOTH, TOASTY, SUBTLE HOPS

## SUFFOLK CIDERS | GLUTEN FRIENDLY

CIDER PRODUCED BY FLAT ROCK CIDER COMPANY

ALL CIDERS MADE FROM NC APPLES

 **SUFFOLK CIDER PASSION FRUIT ORANGE GUAVA** 6.5  
CIDER / 6% ABV  
SEMI-SWEET CIDER WITH PINEAPPLE ORANGE & GUAVA

 **SUFFOLK CIDER PINEAPPLE RASPBERRY** 6.5  
CIDER / 6% ABV  
SEMI-SWEET CIDER WITH PINEAPPLE & RASPBERRY

## DARKER

 **IT'S BACK!**  
**LOST IN THE COLD** 8  
IMPERIAL RYE STOUT / 10% ABV  
VERMONT COFFEE & VERMONT MAPLE SYRUP

 **BARREL AGED LOST IN THE COLD** 8  
BARREL AGED IMPERIAL RYE STOUT / 10% ABV  
CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS

A COLLAB WITH  
OAKLORE DISTILLING CO.

## SUFFOLK SELTZERS | GLUTEN FRIENDLY

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

 **NEW!**  
**PINEAPPLE SUNRISE SELTZER** 6.5  
HARD SELTZER / 6% ABV  
FRESH PINEAPPLE, ORANGE, & CHERRY

 **PALOMA SELTZER** 6.5  
HARD SELTZER / 6% ABV  
FRESH GRAPEFRUIT, LIME

 **PINEAPPLE MARGARITA SELTZER** 6.5  
HARD SELTZER / 6% ABV  
FRESH PINEAPPLE, LIME & SALT

## HOPPY

 **NEW!**  
**SGP** 7  
LOW IPV IPA / 5.2% ABV  
BRIGHT, CRISP HOPS, CLEAN, REFRESHING, BALANCED, CRUSHABLE

 **NEW!**  
**THE HAZY ONE** 8  
HAZY IPA / 7% ABV  
DRY-HOPPED WITH NELSON, MOTUEKA, & HOP KIEF

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

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

## REFRESHING ALTERNATIVES

ALL ALCOHOL FREE

### N/A BEER

UNTITLED ART JUICY IPA 6.5  
UNTITLED ART N/A ITALIAN STYLE PILSNER 6.5

### N/A COCKTAILS

ROSEBERRY MOCKTAIL 6  
Rosemary, Cranberry, Lime, Ginger Ale  
CREAMSICLE MOCKTAIL 6  
Orange Juice, Oat Milk, Lime, & Vanilla  
HIBISCUS SPRITZ MOCKTAIL 6  
Hibiscus Tea, Lime, & Agave. Topped With Club Soda

### OTHER N/A DRINKS

LENNY BOY KOMBUCHA | ROTATING FLAVORS 6.5  
LIQUID DEATH SEVERED LIME | 19.2 OZ LIME SPARKLING WATER 5  
LIQUID DEATH SWEET REAPER | 19.2 OZ ICED TEA 5.5  
LIQUID DEATH REST IN PEACHES | 19.2 OZ ICED TEA 5.5  
LIQUID DEATH DEAD BILLIONAIRE | 19.2 OZ LEMONADE + TEA 5.5  
LIQUID DEATH DOCTOR DEATH | 19.2 OZ COLA 5.5  
LIQUID DEATH MOUNTAIN WATER | 19.2 OZ SPARKLING WATER 4

## THC INFUSIONS

5MG DELTA 9 THC PER SERVING

HIGH RISE BLUEBERRY | 12 OZ CAN 8  
HIGH RISE MANGO | 12 OZ CAN 8  
HIGH RISE BLOOD ORANGE | 12 OZ CAN 8  
FIVE FLOWERS | ROTATING FLAVORS | DRAFT 8  
PEACH, LEMONADE, & ROSE LEMONADE