

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

BelGioioso Burratta, 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**

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 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**

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

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INDICATES AN ITEM IS MADE TO ORDER.

BEER SOUTH END		SUFFOLK PUNCH BREWING		 — \$3 BEERS THURSDAYS		
LAGERS			HOPPY			
	SHADOWS OF PRAGUE BREWERS PICK	6.5		JUICIEST THING YOU GOT	7.5	
CZECH DARK LAGER / 4% ABV DARK, CRISP, ROAST			HAZY IPA / 6.8% ABV STRATA CGX, NELSON & CITRA			
	DAYDREAM	6.5		PULP PRESCRIPTION BREWERS PICK	8	
ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC			HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS			
	BLUE DAISY	7		TROPICAL IPA	7	
PILSNER / 4.9% ABV CLEAN, CRISP HOPS			TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS			
ALES					JOYRIDE	7
			IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS			
DARKER			SUFFOLK SELTZERS GLUTEN FRIENDLY			
			ALL OF OUR SELTZERS ARE MADE IN HOUSE, AND WITH REAL FRUIT!			
	STEADY REINS	6.5		PALOMA SELTZER	6.5	
AMBER ALE / 5% ABV SMOOTH, TOASTY, SUBTLE HOPS			HARD SELTZER / 6% ABV FRESH GRAPEFRUIT, LIME			
	NEW FRUIT GOOFIN	7			PINEAPPLE MARGARITA SELTZER	6.5
FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE			HARD SELTZER / 6% ABV FRESH PINEAPPLE, LIME & SALT			
		LATE NIGHT HYPE	7	REFRESHING ALTERNATIVES		
COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS			ALL ALCOHOL FREE			
DARKER			N/A BEER			
			ATHLETIC RUN WILD IPA			6.5
			UNTITLED ART N/A ITALIAN STYLE PILSNER			6.5
		IT'S BACK! LOST IN THE COLD	8	N/A COCKTAILS		
IMPERIAL RYE STOUT / 10% ABV VERMONT COFFEE & VERMONT MAPLE SYRUP			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			
	BARREL AGED LOST IN THE COLD	A COLLAB WITH 	8	OTHER N/A DRINKS		
IMPERIAL RYE STOUT / 10% ABV CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS			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
SUFFOLK CIDERS GLUTEN FRIENDLY			THC INFUSIONS			
CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES			5MG DELTA 9 THC PER SERVING			
	SUFFOLK CIDER PASSION FRUIT ORANGE GUAVA	6.5	HIGH RISE BLUEBERRY 12 OZ CAN			8
CIDER / 6% ABV SEMI-SWEET CIDER WITH PINEAPPLE ORANGE & GUAVA			HIGH RISE BLOOD ORANGE 12 OZ CAN			8
	SUFFOLK CIDER PINEAPPLE RASPBERRY	6.5	FIVE FLOWERS ROTATING FLAVORS DRAFT			8
CIDER / 6% ABV SEMI-SWEET CIDER WITH PINEAPPLE & RASPBERRY			PEACH, LEMONADE, & ROSE LEMONADE			