

# 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 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**

### 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

## 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 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, 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.



## LAGERS

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

A COLLAB  
WITH  
 HOP FLY  
BREWING CO.

7

**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**

A COLLAB WITH  
 OAKLORE  
DISTILLING

8

BARREL AGED IMPERIAL RYE STOUT / 10% ABV

CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS

## 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

6.5

**SUFFOLK CIDER PINEAPPLE RASPBERRY** 6.5

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

## HOPPY

NEW!  
**OVER THE COUNTER**

HAZY IPA / 5.8% ABV  
 TROPICAL, CITRUS, BERRIES

7.5

**PULP PRESCRIPTION** BREWERS PICK 8

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  
 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 BLOOD ORANGE | 12 OZ CAN

8

FIVE FLOWERS | ROTATING FLAVORS | DRAFT

8

PEACH, LEMONADE, & ROSE LEMONADE