

WEEKEND LUNCH

SOUTHPARK

SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO

GF : GLUTEN FREE

D : DAIRY FREE

V: VEGETARIAN

SUFFOLK PUNCH

HOURS

SAT & SUN: 10AM - 2PM

“ * ” THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

FEATURED

SOUTHERN SUNRISE BOWL

Coto Family Farms Collards, Creamy Cheese Grits, Southern Caviar, Sunny Farm Egg, & A Touch of Hazelnut Salsa Macha // **‘12** (GF/V)

GRANDE BREAKFAST BURRITO

Smoked Bacon & Sausage, Scrambled Farm Eggs, Cheddar Cheese, Pico De Gallo & Crispy Breakfast Potatoes // **‘14**

SHARED

PARM FRITES

Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // **‘13** (GF/V)

QUEEN CITY PRETZEL

Bob’s Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese & Spicy Brown Mustard // **‘10** (V)

WHIPPED RICOTTA

Grilled Ciabatta Bread, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // **‘14** (V)

CRISPY AHI TUNA WONTON NACHOS*

Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // **‘17**

CHARCUTERIE & CHEESE BOARD

Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // **‘26**

MAINS

SUBSTITUTE GLUTEN FREE BUN: \$2 | ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD

SMASH BURGER*

Two Beef Patties, Muenster Cheese, Scarlet Lettuce, Tomato, Shaved Onion, Pickle, SPB Sauce, Challah Bun // **‘18**

CHICKEN AVOCADO CLUB

Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Scarlet Lettuce, Challah Bun // **‘19** (Chef’s Choice: Try It With Fried Chicken Breast!)

ROASTED HARMONY RIDGE FARMS RAINBOW CARROTS

Collard Green Kimchee, Korean Chili Aioli, Crispy Nuts & Seeds // **‘13** (GF-No Crispy Nuts & Seeds) (V)
ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | BLACKENED MAHI-MAHI \$6
TURKEY BURNT ENDS \$5

HADDOCK & CHIPS

Blue Daisy Beer Battered Haddock Filet, Belgium Style Fries, Sweet & Sour Coleslaw, Creole Remoulade Sauce // **‘16**

SPB POKE BOWL*

Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // **‘18**

SIDES

ANSON MILLS GRITS (GF) **‘6**

SEASONAL FRUIT (GF/V) **‘6**

BELGIAN CUT FRIES (GF/V) **‘6**

CRISPY BREAKFAST POTATOES (GF/V) **‘6**

SIDE HOUSE SALAD (GF/V) **‘6**

LOADED SCALLOPED POTATO SALAD (GF) **‘6**

ROASTED HARMONY RIDGE FARM CARROTS (GF/V) **‘6**

SMACKED CUCUMBER SALAD (GF/V) **‘6**

BRUNCH

BLUEBERRY BLISS FRENCH TOAST

French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // **‘12** (V – No Bacon)

THE BREAKFAST BOWL*

Over Easy Farm Eggs, Smoked Sausage Patties & Bacon Slices, Country Style Gravy, Creamy Anson Mills Grits, Cheddar Cheese // **‘16** (Chef’s Choice Substitute Grits For Crispy Breakfast Potatoes)

THE MORNING CLASSIC BISCUIT

Choice of Crispy Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // **‘7**

SIGNATURE AVOCADO TOAST

Creamy Avocado Spread on Wheatberry Toast, Sunny Farm Egg, Roasted Grape Tomato, Pickled Red Onion, Cotija Cheese, Poblano Sour Cream, & Hazelnut Salsa Macha // **‘12** (V)

FARMHOUSE VEGGIE OMELET

Peppers, Onion, Roasted Wild Mushrooms, Roasted Grape Tomato, Cotija Cheese, & Poblano Sour Cream // **‘12** (GF/V)

SEASONAL FRUIT BOWL

Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef’s Seasonal Selection // **‘11** (GF/V)

BREAKFAST TACOS

Scrambled Farm Eggs, Smoked Bacon & Sausage, Country Style Gravy, Pico de Gallo, Cojita Cheese, Griddled Flour & Corn Tortillas // **‘11** (GF – Corn Tortillas Only & No Gravy)

SMOKEY HUEVOS RANCHEROS

Smoked Turkey Burnt Ends, Refried Black Beans, Sunny Farm Egg, Pico De Gallo, Shaved Chilies, Cotija Cheese, and Poblano Sour Cream with Corn Tortillas // **‘13** (GF)

FRIED CHICKEN BISCUIT

Breaded & Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // **‘16** (Sub Fried Chicken for Grilled)

SALADS, GRAINS & THINGS

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | BLACKENED OR PAN SEARED MAHI-MAHI \$6 | ATLANTIC SALMON \$8

ICEBERG WEDGE

Smoked Bacon, Roasted Sweet Corn, Heirloom Grape Tomatoes, Clemson Blue, Shaved Onion, Buttermilk Blue Cheese Dressing // **‘14** (GF)

CHOPPED CHIPOTLE SALAD

Roasted Sweet Corn, Heirloom Grape Tomato, Red Onion, Lunchbox Peppers, Chipotle Herb Crema, Chopped Coto Family Farms Kale, Crispy Nuts & Seeds // **‘12** (GF – No Crispy Nuts & Seeds) (V)

QUINOA TABOULEH SALAD

Tri Colored Quinoa, Cucumber, Tomato, Mixed Olives, Green Onion, Feta Crumble, Fresh Herbs, Citrus Vinaigrette // **‘13** (GF/V)

PESTO CAESAR SALAD

Artisan Romaine Heart, Olive Tapenade, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Crispy Nuts & Seeds // **‘13** (GF – No Crispy Nuts & Seeds) (V)

SESAME GINGER SALAD

Coto Family Farm Field Greens, Mandarin Oranges, Radish, Carrots, Edamame, Wonton Crumble, Carrot Ginger Dressing // **‘12** (V)

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DRINKS

SOUTHPARK

LAGERS

IT'S BACK!
FOREVERFEST

FESTBIER / 5% ABV
SMOOTH & TOASTY LAGER

7

4649

JAPANESE RICE LAGER / 4.4% ABV
SLIGHTLY DRY, LIGHT-BODIED, REFRESHING

6.5

DAYDREAM

BREWERS PICK
ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, AUTHENTIC

6.5

BLUE DAISY

PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

7

HOPPY

IT'S BACK!
JUICIEST THING YOU GOT

HAZY IPA / 6.8% ABV
STRATA CGX, NELSON & CITRA

7.5

FINE LINES

PALE ALE / 5.5% ABV
FLORAL, CITRUS, PINE

7

HYDE IN THE HAZE

HAZY IPA / 6% ABV
IDAHO 7, EL DORADO & CITRA HOPS

7

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

ALES

IT'S BACK!
LATE NIGHT HYPE

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

7

NEW FRUIT GOOFIN'

FRUITED SOUR ALE / 5.2% ABV
FRESH RASPBERRIES & PINEAPPLE

7

SUN JAM

FRUITED SOUR ALE / 5.2% ABV
FRESH STRAWBERRIES, TANGERINES & PINEAPPLE

7

JAWRIPPER - SMOOTHIE SURFER

FRUITED SMOOTHIE SOUR / 6% ABV
MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE

10

BAYERN ECHO

HEFEWEIZEN / 4.9% ABV
CLASSIC, NOTES OF BANANA & CLOVE

6.5

BLUEBERRY LEMONADE

WHEAT ALE / 4.5% ABV
FRESH BLUEBERRIES AND LEMONS

7.5

TROPICAL TREE TOPS

FRUITED SOUR ALE / 5.2% ABV
MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW
+MAKE IT A BEERMOSA(ADD PROSECCO): \$3

7

SUFFOLK CIDERS | GLUTEN FRIENDLY

CIDER PRODUCED BY FLAT ROCK CIDER COMPANY

ALL CIDERS MADE FROM NC APPLES

SUFFOLK CIDER

CIDER / 6% ABV
SEMI-SWEET CIDER | ROTATING FLAVORS

6.5

SUFFOLK SELTZERS | GLUTEN FRIENDLY

ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!

IT'S BACK!
PALOMA SELTZER

HARD SELTZER / 6% ABV
GRAPEFRUIT, LIME

6.5

PINEAPPLE MARGARITA SELTZER

HARD SELTZER / 6% ABV
PINEAPPLE, LIME & SALT

6.5

NATURAL WINE

ORGANIC WITH
ZERO ADDITIVES

ARCA NOVA VINHO VERDE

Portugal // Glass/Bottle

9/34

ARCA NOVA ROSÉ

France // Glass/Bottle

11/40

WHITE / ROSÉ WINE

TERRA SERENA PROSECCO

On Draft

9

GIULIANO ROSATI PINOT GRIGIO

Fruili, Italy // Glass/Bottle

10/36

READERS CHARDONNAY

Washington State // Glass/Bottle

11/40

LOBSTER REEF SAUVIGNON BLANC

New Zealand // Glass/Bottle

10/36

WINDISCH FAMILY RIESLING

Germany // Glass/Bottle

11/40

RED WINE

MATTHEW FRITZ PINOT NOIR

California // Glass/Bottle

12/44

IN SITU CABERNET SAUVIGNON

Chile // Glass/Bottle

13/48

THE ARBORIST RED BLEND

Paso Robles, California // Glass/Bottle

11/40

CANE SUGAR SODAS + MORE

CANE SUGAR COCA - COLA (MEXICO)

4

SPRITE (MEXICO)

4

DIET COCA - COLA

3

COKE ZERO

3

JARRITOS GRAPEFRUIT

4

LEMONADE

3

GOOD TO GROW JUICE

FRUIT FUSION, GRAPE, STRAWBERRY KIWI, TROPICAL FUSION, ORANGE MANGO

6.5

ICED TEA - SWEET/UNSWEET

3

LENNY BOY KOMBUCHA - ROTATING FLAVORS

6.5

FIJI WATER

3

SANPELLEGRINO SPARKLING WATER

4

SANPELLEGRINO SPARKLING

BLOOD ORANGE, LEMON, & POMEGRANATE

4

SUMMER SPRITZES

MINT TO BE

Ketel One Cucumber Mint Vodka, Lime, Prosecco, Soda Water

12

PEACH PLEASE!

Giffard Crème de Peche, Prosecco, Soda Water

12

SIPPIN' ON PASSION

Elderflower, Lemon, Passionfruit, Prosecco, Soda Water

12

SIGNATURE COCKTAILS

ROSE-BERRY MULE

Deep Eddy Vodka, Lime, Cranberry Juice, Rosemary, Ginger Beer
SUB | TITO'S: \$2
BELVEDERE: \$4

13

SPICY BERRY MARG

Astral Reposado Tequila, Blueberry Red Pepper Agave, Lime
SUB | HORNITOS REPOSADO: \$2
HERRADURA: \$6

13

GOLDEN HOUR

Jim Beam, Blood Orange, Lemon, Mint. Topped with Club Soda
SUB | BULLEIT BOURBON: \$2
WOODFORD RESERVE: \$4

13

WILDFLOWER BLUES

Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Topped with Club Soda
SUB | HORNITOS PLATA: \$2
HERRADURA: \$6

13

JADED TOURIST

Ketel One Peach and Orange Blossom Vodka, Lemon, Lime, & Passionfruit. Topped with Club Soda

14

COLD BREW MARTINI

Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur

14