

LUNCH MENU

SOUTHPARK

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

SUFFOLK PUNCH

HOURS

MON - FRI: 11AM - 4PM

“*” ITEMS ARE SERVED RAW OR UNDER COOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED ITEMS MAY LEAD TO FOOD-BORNE ILLNESS.

SHAREABLE

CORNBREAD BITES

Served with Whipped Honey Butter // **'12** (V)

GUACAMOLE

Tortilla Chips, Pico De Gallo // **'15** (V)

DEVEILED EGGS

Hot Honey, Green Oil, Fried Shallot // **'15** (V)

WINGS

8 Count. Sauces: Buffalo, Hot Honey, BBQ, Carolina Gold, Or Lemon Pepper (Dry Rub) Orange Pepper Dry Rub With Mango Chutney | Note: Crispy Wings Are Served With Sauce On The Side // **'16** (GF)

PRETZEL

Served With Bier Cheese, House Pickles, House Mustard Blend // **'18** (V)

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

Three Tendies, Choice Of Sauce: Buffalo, Hot Honey, BBQ, Carolina Gold, Lemon Pepper Dry Rub, Ranch, or Honey Mustard // **'18**

Served With Fries | Substitute Another Side + **'1**

PARM FRITES

Hand Cut Fries, Parmesan, Herb Blend, Sea Salt. Served with Garlic Aioli & SPB Sauce // **SMALL: '9** **LARGE: '13** (GF/V)

WHIPPED RICOTTA

House Made Chef's Choice Focaccia, Mango Chutney, Pangrattato, Local Honey // **'15** (V)

BURRATA

House-Made Chef's Choice Focaccia, Prosciutto, Melon, Honey, Pickled Heirloom Tomato, Balsamic Glaze, Arugula // **'18**

FRIED GREEN TOMATOES

Fried Green Tomato, Chow Chow, Tomato Aioli, Arugula // **'15**

TOMATO BRUSCHETTA

Roasted Tomato, Sun-Dried Tomato, Pickled Heirloom Tomato, Whipped Goat Cheese, Basil, Focaccia // **'14**

TACOS

ALL TACOS ARE SERVED WITH CORN & FLOUR TORTILLAS | ADD ANOTHER TACO FOR \$8

HOT HONEY CHICKEN TACOS

Corn Salsa, Cabbage, Cilantro Lime Crema // **'16**

AHI TUNA TACOS *

Ponzu, Avocado, Fried Tortilla, Sushi-Grade Tuna (GF Not Available; No Substitutions) // **'17**

BIRRIA TACOS

Braised Beef, Chihuahua Cheese, Onion, Cilantro, Lime, & Consommé For Dipping // **'17**

AL PASTOR TACOS

Braised Pork, Pineapple, Onion, Cilantro, Salsa Roja // **'16**

CHORIZO PAPAS BRAVAS TACOS

Spicy Chorizo, Crispy Potatoes, Brava Sauce, Aji Verde, Queso Fresco, Cilantro // **'15**

GF : GLUTEN FREE

D : DAIRY FREE

V: VEGETARIAN

SALADS

CHOOSE HALF OR WHOLE SIZE SALAD

ADD: STEAK * \$12 | GRILLED CHICKEN \$8 | FRIED CHICKEN \$9 | SHRIMP \$10
BLACKENED HADDOCK \$10 | VEGGIE BURGER \$9

CHOPPED

Spring Mix, Roasted Peppers, Corn, Tomatoes, Red Onion, Chipotle Ranch, Pangrattato // **HALF: '8** **WHOLE: '16** (V)

WATERMELON FETA

Arugula, Watermelon, Feta, Cucumber, Basil, Honey, Lime Vinaigrette // **HALF: '8** **WHOLE: '16**

CAESAR

Caesar Dressing, Parmesan, Cornbread Croutons // **HALF: '8** **WHOLE: '17** (V)

MAIN

SERVED WITH CHOICE OF SIDE | SUBSTITUTE VEGGIE PATTY: \$2

ADD: SMASH PATTY * \$8 | CHICKEN \$8 | FRIED CHICKEN \$9 | BACON \$4

SMASH *

Munster Cheese, SPB, House Made Pickles, Shredded Lettuce, Tomato // **'19**

AVO SMASH *

Guacamole, Munster Cheese, Pico De Gallo, Shredded Lettuce // **'19**

CHICKEN AVO

Guacamole, Pico, Munster, Garlic Aioli, Shredded Lettuce, Tomato // **'18**

CAESAR WRAP

Caesar Dressing, Pangrattato, Lettuce Mix, Grilled Chicken // **'19**

BUFFALO WRAP

Fried Chicken, Lettuce, Tomato, Ranch, Buffalo Sauce // **'18**

CHICKEN SALAD CROISSANT

Chicken Salad, Lettuce, Tomato, Apples // **'15**

GBLT

Guacamole, Bacon, Lettuce, Tomato, Garlic Aioli // **'19**

LUNCH CHEESESTEAK

Shaved Ribeye, White American, Bier Cheese, Caramelized Onion, Amoroso Roll // **'14**

LUNCH FISH & CHIPS

Hand Cut Fries, Tartar Sauce, Slaw // **'14**

HOT HONEY CHICKEN SANDWICH

Hot Honey, Fried Chicken Breast, Slaw, House-Made Pickles // **'19**

QUESADILLAS

Smoked Chicken, Chihuahua Cheese, Queso Fresco, Pico, Pepper Blend, Sour Cream, Salsa Verde, Guacamole // **'20**

CUBAN SANDWICH

Braised Pork, Lusty Monk Mustard, House Pickles, Soppressata, Munster Cheese, Amoroso Roll // **'19**

VEGGIE BURGER

Veggie Patty, Goat Cheese, Cucumber, Arugula, Lime Vinaigrette, Pickled Red Onions // **'19**

SIDES

HAND CUT FRIES (GF/V) **'6**

CHOICE SIDE SALAD **'6**

HOUSE CHIPS **'6**

PICKLED VEGGIES **'6**

POTATO SALAD **'6**

DRINKS

SOUTHPARK

SUFFOLK PUNCH

HOPPY

 **NEW! SUN BREAK** 7

TROPICAL IPA / 7% ABV
AMARILLO, AZACCA, & MOSAIC HOPS

 **OVER THE COUNTER** 7


IPA / 5.8% ABV
JUICY, CITRA & MOSAIC HOPS

 **BREWERS PICK PULP PRESCRIPTION** 8

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

 **NEW! BREWER'S CHOICE** 7

IPA / 5.2% ABV
STRATA, MOSAIC, & CASCADE HOPS

 **JOYRIDE** 7

IPA / 7.2% ABV
SIMCOE, MOSAIC, AZACCA HOPS

LAGERS

 **DAYDREAM** 7

ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, AUTHENTIC

 **BLUE DAISY** 7

PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

ALES

 **IT'S BACK! TROPICAL TREE TOPS** 7

FRUITED SOUR ALE / 5.2% ABV
MANGO, PINK GUAVA, PINEAPPLE,
& PASSION FRUIT

 **DREAMSICLE** 7

FRUITED ALE / 5.2% ABV
FRESH TANGERINES & MARSHMALLOW

 **STEADY REINS** 7

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

SUFFOLK SELTZERS | GLUTEN FRIENDLY

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

 **NEW! MARIONBERRY LEMONADE SELTZER** 6.5

HARD SELTZER / 5% ABV
MADE WITH FRESH MARIONBERRIES
& LEMONS

SUFFOLK CIDERS | GLUTEN FRIENDLY

CIDER PRODUCED BY FLAT ROCK CIDER COMPANY
ALL CIDERS MADE FROM NC APPLES

 **SUFFOLK CIDER - BLACKBERRY** 6.5

CIDER / 6% ABV
SEMI-SWEET CIDER WITH BLACKBERRIES

NATURAL WINE

ORGANIC WITH ZERO ADDITIVES

ARCA NOVA VINHO VERDE 9/34

Portugal // Glass/Bottle

LA TOURNÉE ROSÉ 12/44

France // Glass/Bottle

WHITE / ROSÉ WINE

TERRA SERENA PROSECCO 9

On Draft

GIULIANO ROSATI PINOT GRIGIO 10/36

Fruili, Italy // Glass/Bottle

Y3 CHARDONNAY 13/48

Napa Valley // Glass/Bottle

LOBSTER REEF SAUVIGNON BLANC 10/36

New Zealand // Glass/Bottle

WINDISCH FAMILY RIESLING 11/40

Germany // Glass/Bottle

RED WINE

MATTHEW FRITZ PINOT NOIR 12/44

California // Glass/Bottle

IN SITU CABERNET SAUVIGNON 13/48

Chile // Glass/Bottle

SEASONAL SPIRITS

STRAWBERRY BASIL SMASH 13

Jim Beam, Strawberry, Lemon, Basil
and Club Soda

CREAMSICLE 13

Smirnoff Whipped, Vanilla, Lime, OJ,
and Oat Milk

HIBISCUS SPRITZ 13

Deep Eddy, Hibiscus, Lemon, Club Soda,
and Prosecco

SIGNATURE COCKTAILS

ROSE-BERRY MULE 13

Deep Eddy Vodka, Lime, Cranberry Juice,
Rosemary, Ginger Beer

SUB | TITO'S: \$2 | BELVEDERE: \$4

SPICY BERRY MARG 13

Astral Reposado Tequila, Blueberry

Red Pepper Agave, Lime

SUB | EPSOLON REPOSADO: \$4

HERRADURA: \$6

WILDFLOWER BLUES 13

Astral Reposado Tequila, Triple Sec,

Blueberry, Hibiscus, & Lime. Club Soda

SUB | EPSOLON BLANCO: \$3

HERRADURA: \$6

COLD BREW MARTINI 14

Hex Cold Brew, Tito's Vodka,

Chocolate Liqueur, Coffee Liqueur

N/A OPTIONS

HOPPIN PALOMA 9

Grapefruit, Lime, Agave, Untitled Art Juicy IPA

SWEET HEAT 7

Blueberry Red Pepper Agave, Lime, OJ,
and Club Soda

VANILLA CLOUD DIRTY SODA 8

Coke, Vanilla, Cream

THE SODA LAB 8

Choice of Base: (Coke, Diet, Coke Zero or Sprite)

Choice of Syrup: (Vanilla, Raspberry, Strawberry,
Blueberry, Passion Fruit, Caramel, Hazelnut)

Topped with Choice of Milk: (Cream, Oat Milk,
Almond Milk or Coconut Milk)

UNTITLED ART - JUICY IPA 6.5

UNTITLED ART - ITALIAN-STYLE PILSNER 6.5

UNTITLED ART - MANGO DRAGONFRUIT SOUR 6.5