

BRUNCH MENU

SOUTHPARK

SUFFOLK PUNCH

SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN

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

SHAREABLE

GUACAMOLE

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

DEVILED EGGS

Hot Honey, Green Oil, Fried Shallot // **'13** (V)

WINGS

Eight Count of Crispy Fried Wings. Choice Of Sauce: Buffalo, Hot Honey, BBQ, Carolina Gold, Sticky Hoisen // **'16** (GF)

PRETZEL

Served With Bier Cheese, House Pickles, House Mustard Blend // **'13** (V)

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

Three Tendies, French Fries, Choice Of Sauce Buffalo, Hot Honey, BBQ, Carolina Gold, Sticky Hoisen, 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 Chefs Choice Focaccia, Mango Chutney, Pangratata, Local Honey // **'15** (V)

PIMENTO CHEESE

House Made Chefs Choice Focaccia, Chow Chow // **'15** (V)

BURRATA

House Made Chefs Choice Focaccia, Prosciutto, Roasted Tomatoes, Garlic Confit // **'16**

HANDHELDS

SUBSTITUTE GLUTEN FREE BUN: \$2 | SERVED WITH FRIES SUBSTITUTE ANOTHER SIDE FOR +\$1

SMASH

Two Smash Burger Patties, Munster Cheese, SPB, House Made Pickles, Shredded Lettuce, Tomato, Potato Bun // **'18**

BREAKFAST SMASH *

Two Smash Burger Patties, Sunnyside Up Egg, Bacon, Potato Hash, Munster Cheese, Hollandaise Sauce, House Made Hot Sauce, Potato Bun // **'19**

CAESAR WRAP

Caesar Dressing, Lettuce Mix, Grilled Chicken // **'18**

BUFFALO WRAP

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

GBLT

Guacamole, Bacon, Lettuce, Tomato, Garlic Aioli // **'18**

SIDES

BACON (GF) **'6**

HAND CUT FRIES **'6**

PICKLED VEGGIES **'6**

SAUSAGE **'6**

CHOICE SIDE SALAD **'6**

POTATO SALAD **'6**

BREAKFAST POTATOES **'6**

SIDE OF FRUIT **'6**

BRUNCH

HUEVOS *

Choice of Eggs, Black Bean Puree, Queso Fresco, Salsa Verde, Pico, Jalapeno, Cilantro Crema, Guacamole, Chili Oil, Smoked Chicken, Fried Tortilla // **'16**

SMOTHERED BREAKFAST BURRITO

Chorizo, Black Bean Puree, Pico, Egg, Chihuahua Cheese, Queso Fresco, Salsa Verde, Bier Cheese // **'17**

CHICKEN BISCUIT

Fried Chicken, Biscuit, Egg, Cheddar Cheese Country Gravy // **'17**

BREAKFAST BOWL *

Choice of Egg, Bacon or Sausage, Country Gravy, Grits, Cheddar Cheese // **'17**

MORNING CLASSIC BISCUIT

Bacon or Sausage, Egg, Cheddar Cheese // **'9**

BENNIE *

Crispy Prosciutto, Romesco Sauce, Hollandaise Sauce, Poach Egg, Cornbread // **'16**

SALMON BENNIE *

Smoked Salmon, Chive Crème Fraîche, Hollandaise Sauce, Fried Capers, Potato Latkes, Poach Egg // **'18**

EGGS IN PURGATORY *

Pan Fried Focaccia, Arrabiata Sauce, Ricotta Cheese, Poach Egg, Basil // **'16**

TURKISH EGGS *

Greek Yogurt, Chili Oil, Roasted Garlic, Dill, Focaccia, Poach Egg // **'15**

PANCAKES

Four Pancakes, Berries, Powder Sugar, Pure Maple Syrup // **'15**

GUACO TOAST

Guacamole, Choice of Egg, Pickled Onion, Chili Oil, Pico, Queso Fresco, Micro Salad // **'15** *

BISCUITS AND GRAVY *

Two Biscuits, Country Gravy, Choice Egg // **'15**

FRUIT PARFAIT

Chefs' Choice Fruits, Berry Blend Greek Yogurt, Honey, Granola, Mint // **'13**

FISH & CHIPS

Hand Cut Fries, Remoulade, Slaw // **'19**

SALADS

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | SHRIMP \$6 | ATLANTIC SALMON \$8

POACHED PEAR

Spring Mix, Goat Cheese, Poached Pear, Pistachio, Cranberry Vinaigrette // **'16** (GF/V)

CHOPPED

Spring Mix, Roasted Peppers, Corn, Tomatoes, Red Onion, Chipotle Ranch, Pangratata // **'15** (V)

CAESAR

Caesar Dressing, Parmesan, Anchovies, Cornbread Croutons // **'16**


DRINKS

SOUTHPARK


SUFFOLK PUNCH


HOPPY


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

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


LAGERS

 **IT'S BACK!**
PILZN **6.5**
 CZECH-STYLE PILSENER / 4% ABV
 CRISP, CLEAN, LIGHT

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

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

ALES

 **NEW!**
DREAMSICLE **7**
 FRUITED SOUR ALE / 5.2% ABV
 FRESH TANGERINES & MARSHMALLOW

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

SUFFOLK SELTZERS | GLUTEN FRIENDLY

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

 **NEW!**
RASPBERRY SELTZER **6.5**
 HARD SELTZER / 6% ABV
 MADE WITH FRESH RASPBERRIES

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**
 Friuli, Italy // Glass/Bottle

Y3 CHARDONNAY **13/48**
 Nappa 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

THE ARBORIST RED BLEND **11/40**
 Paso Robles, California // Glass/Bottle

SEASONAL SPIRITS

BLUSH & BLOSSOM **14**
 Ketel One Peach & Orange Blossom Vodka, Agave, Grapefruit, Lime, Club Soda

BLACKBERRY SAGE MARG **14**
 Astral Reposado Tequila, Blackberry, Lime, Triple Sec, Sage

SMOKEY SUNSET **15**
 Astral Blanco Tequila, Illegal Mezcal, Aperol, Lime, Vanilla

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