

MAIN MENU

SOUTHPARK

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

GF : GLUTEN FREE

D : DAIRY FREE

V: VEGETARIAN

SUFFOLK PUNCH

HOURS

MON - FRI: 11AM - CLOSE SAT & SUN: AFTER 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

SHARED

DEVEILED EGGS

Hot Honey Drizzle, Crispy Shallots, Micro Herbs // '12 (V)

PIMENTO CHEESE PLATE

Pimento Cheese, Chow Chow, French Baguette // '14 (V)

TSP WINGS

Choice Of Sauce: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch, Hot Honey, Thai Sweet Chili.
Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // '15

BAVARIAN PRETZEL

10oz Bavarian Style Pretzel, Blue Daisy Beer Cheese, Spicy Mustard, House Pickle Chips // '13 (V)

CHARCUTERIE & CHEESE BOARD

Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments.
Served with House Flatbread Crackers // '15

WHIPPED RICOTTA

Chef Choice Focaccia, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Pangritata // '14 (V)

TENDIE TIME

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

Crispy Hand Breaded Chicken Tenders, Choice Of 3 Dipping Sauces.
(Hot Honey, BBQ, SPB Sauce, Thai Sweet Chili, Garlic Aioli, Chipotle Ranch) // '18

Served With Fries | Substitute Another Side + '1

SMOKED BBQ CHICKEN NACHOS

Beer Cheese, Roasted Corn, Chow Chow, Black Bean Puree, Fried Shishito Peppers, Green Onion, Tortilla Chips // '17

CHICKEN QUESADILLA

Smoked Chicken, Pepper Blend, Pico De Gallo, Queso Fresco, Avocado Puree, Salsa Verde // '18

PARM FRITES

Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Garlic Aioli & SPB Sauce // SMALL: '9 LARGE: '13 (GF/V)

PIZZA

CAROLINA BBQ

Roasted BBQ Chicken, Caramelized Onion, Eastern NC BBQ Sauce, Mozzarella & Cheddar Cheeses, Ranch Drizzle // '18

CHEESE OR PEPPERONI

Choice of Just Cheese Or Pepperoni, Marinara Sauce, Mozzarella and Parmesan // '18

TACOS

ADD ANOTHER TACO FOR \$5 (GF – Corn Tortillas Only)

HOT HONEY CHICKEN TACOS

Chopped Fried Chicken Breast Tossed in Hot Honey, Roasted Corn Salsa, Poblano Sour Cream, Shredded Cabbage, Cilantro, Flour & Corn Tortillas // '13

BEER BATTERED FISH TACOS

Remoulade, Cirtus Slaw, Green Onions, Flour & Corn Tortillas // '13

SHRIMP TACOS

Pepper Blend, Cucumber, Avocado, Cilantro, Cilantro Lime Crema, Flour & Corn Tortillas // '13

SOUP/SALAD

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | SHRIMP \$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, Local Spring Mix, Pangritata // '12

(GF – No Crispy Nuts & Seeds) (V)

PESTO CAESAR SALAD

Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Pangritata // '13 (V)

SOUP DU JOR

Bowl of Chefs Choice Soup With Accoutrements // '10

SOUTHPARK SIGNATURES

SUBSTITUTE GLUTEN FREE BUN: \$2 | ALL SANDWICHES COME WITH CHOICE OF SIDE ITEM

SMASH BURGER*

Smash Patties, Muenster Cheese, Lettuce, Tomato, Pickle, SPB Sauce // '18

PIMENTO CHEESE SMASH BURGER*

Smash Patties, Pimento Cheese, Lettuce, Heirloom Tomato, Garlic Aioli
Choice of Side Item // '19

AVOCADO SMASH BURGER*

Smash Patties, Munster Cheese, Avocado Puree, Pico, Lettuce. Choice of Side Item // '19

SHORT RIB MELT

Braised Short rib, Caramelized Onions, Smoke Gouda, Seared Bread // '19

NIGHT RIDE BRAISED SHORT RIB

Buttermilk Mashed Potatoes, Green Beans, Pearl Onions, Demi Glace // '23

SORGHUM GLAZED SALMON*

Salmon Filet, Sorghum Glaze, Sweet Potato Puree, Broccolini // '18

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato, Flour Tortilla. Choice of Side Item // '19

CHICKEN AVOCADO CLUB

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

HADDOCK AND CHIPS

Blue Daisy Beer Battered Haddock Filet, Belgian Style Fries, Citrus Slaw, Creole Remoulade Sauce // '16

DESSERT

CHOCOLATE MOUSSE

Chantilly Cream, Berries // '10

SEASONAL FRUIT PARFAIT

Seasonal Fruit, Chefs Choice Yogurt Blend, Granola // '10

SIDES

BELGIAN STYLE '6 FRIES (GF/V)

CHOICE SIDE '6 SALAD

POTATO SALAD (GF) '6

BAKED MAC '7 & CHEESE (V)

GARLIC CONFIT '6 BROCCOLINI (GF/V)

BUTTERMILK MASHED '6 POTATOES

SWEET POTATO '7 BRÛLÉE (V)

PANGRITATA '6 GREEN BEANS (V)

ROASTED BUTTERED '6 CORN (V)

CUP OF SOUP '7

PICKLED '6 VEGETABLES

CHOW CHOW '7

DRINKS			SUFFOLK PUNCH		
SOUTHPARK					
HOPPY			LAGERS		
	PULP PRESCRIPTION BREWERS PICK	8		IT'S BACK! SHADOWS OF PRAGUE BREWERS PICK	6.5
HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS			CZECH DARK LAGER / 4% ABV DARK, CRISP, ROAST		
	TROPICAL IPA	7		DAYDREAM	6.5
TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS			ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC		
	JOYRIDE	7		BLUE DAISY	7
IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS			PILSNER / 4.9% ABV CLEAN, CRISP HOPS		
DARKER			NATURAL WINE ORGANIC WITH ZERO ADDITIVES		
	NEW! LOST IN THE COLD	8		ARCA NOVA VINHO VERDE	9/34
IMPERIAL RYE STOUT / 10% ABV VERMONT COFFEE & VERMONT MAPLE SYRUP			Portugal // Glass/Bottle		
	NEW! LOST IN THE COLD	8		ARCA NOVA ROSÉ	11/40
A COLLAB WITH  OAKLORE DISTILLING CO IMPERIAL RYE STOUT / 10% ABV CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS			France // Glass/Bottle		
	NIGHT RIDE	7	WHITE / ROSÉ WINE		
VANILLA PORTER / 5.2% ABV SMOOTH, ROASTY, VANILLA				TERRA SERENA PROSECCO	9
			On Draft		
				GIULIANO ROSATI PINOT GRIGIO	10/36
			Fruili, Italy // Glass/Bottle		
	STEADY REINS	6.5		READERS CHARDONNAY	11/40
AMBER ALE / 5% ABV SLEMOOTH, TOASTY, SUBTLE HOPS			Washington State // Glass/Bottle		
	NEW FRUIT COOFIN'	7		LOBSTER REEF SAUVIGNON BLANC	10/36
FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE			New Zealand // Glass/Bottle		
	LATE NIGHT HYPE	7		WINDISCH FAMILY RIESLING	11/40
COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS			Germany // Glass/Bottle		
SUFFOLK CIDERS GLUTEN FRIENDLY			RED WINE		
CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES				MATTHEW FRITZ PINOT NOIR	12/44
	SUFFOLK CIDER	6.5	California // Glass/Bottle		
CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS				IN SITU CABERNET SAUVIGNON	13/48
			Chile // Glass/Bottle		
				THE ARBORIST RED BLEND	11/40
			Paso Robles, California // Glass/Bottle		
SUFFOLK SELTZERS GLUTEN FRIENDLY			SEASONAL SPIRITS		
ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!				PALOMA SELTZER	6.5
HARD SELTZER / 6% ABV GRAPEFRUIT, LIME				PINEAPPLE MARGARITA SELTZER	6.5
			HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT		
			KEY LIME PIE		
			Smirnoff Whipped Cream Vodka, Lime, Pineapple, Ginger Beer		
			BUTTER PECAN PIE		
			Bulleit Rye Whiskey, Butter Pecan, Walnut & Orange Bitters		
			APPLE PIE		
			Astral Reposado Tequila, Apple, Lemon, Lime, Warming Spices, Cinnamon		
			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 HORNITOS REPOSADO: \$2 HERRADURA: \$6		
				WILDFLOWER BLUES	13
			Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Club Soda SUB HORNITOS PLATA: \$2 HERRADURA: \$6		
				SWEATER WEATHER	13
			Absolut Pears Vodka, Spiced Pear, Lemon, Ginger Beer		
				COLD BREW MARTINI	14
			Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur		