

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

FEATURED

CRISPY PLANTAIN TOSTONES

Smoked Turkey Burnt Ends, Whipped Avocado, Pickled Red Onions,
Cojita Cheese, Mango & Pineapple Salsa, Cilantro Lime Vinaigrette // **'15** (GF)

CHICKEN CAESAR WRAP

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

ROASTED BLACK BEAN HUMMUS

Pico de Gallo, Cotija Cheese, Scallion. Served With Seasoned Crispy Chicharrónes
// **'15** (V- Substitute Chicharrónes for Fresh Vegetables)

SHARED

QUEEN CITY PRETZEL

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

CHARCUTERIE & CHEESE BOARD

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

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**

PARM FRITES

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

SOUTHPARK SIGNATURES

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

SMASH BURGER*

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

SPB POKE BOWL*

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

GLAZED SALMON BOWL

Stir Fry Yakisoba Noodles, Broccolini, Rainbow Carrots, Sweet Peppers,
Citrus Segments, Green Curry Miso Broth // **'21**

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!)

HADDOCK AND CHIPS

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

SALADS

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)

TACOS

ADD ANOTHER TACO FOR \$5

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**

BLACKENED MAHI TACOS

Mango & Pineapple Salsa, Shaved Cabbage, Cilantro Lime Vinaigrette,
Fresh Cilantro, Flour & Corn Tortillas // **'13**
(GF – Corn Tortillas Only)

TUSCAN STYLE PIZZAS

SAUSAGE & PEPPERS

Fennel Sausage, Sweet Peppers, Garlic, Caramelized Onion, Tomato Sauce, Feta
& Mozzarella Cheeses. Finished with Fresh Basil // **'18**

CAROLINA BBQ

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

BURRATA BASIL

Local Siano Burrata, Fresh Cut Basil, Heirloom Tomatoes, Balsamic, Sea Salt // **'18**

CLASSICO

Pepperoni, Tomato Sauce, Mozzarella & Parmesan Cheeses // **'18**

SIDES

BELGIAN STYLE *6
FRIES (GF/V)

BAKED POTATO *6
SALAD (GF)

SIDE CHIPOTLE *6
CHOPPED SALAD

BAKED MAC *7
& CHEESE (V)

SMACKED CUCUMBER *6
SALAD (GF/V)

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

DRINKS		SUFFOLK PUNCH	
SOUTHPARK			
LAGERS		SUMMER SPRITZES	
 IT'S BACK! FOREVERFEST FESTBIER / 5% ABV SMOOTH & TOASTY LAGER	7	 SUFFOLK CIDER CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS	6.5
 4649 JAPANESE RICE LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING	6.5	 SUFFOLK SELTZERS GLUTEN FRIENDLY ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!	
 DAYDREAM BREWERS PICK ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC	6.5	 IT'S BACK! PALOMA SELTZER HARD SELTZER / 6% ABV GRAPEFRUIT, LIME	6.5
 BLUE DAISY PILSNER / 4.9% ABV CLEAN, CRISP HOPS	7	 PINEAPPLE MARGARITA SELTZER HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT	6.5
HOPPY		NATURAL WINE	
 IT'S BACK! JUICIEST THING YOU GOT HAZY IPA / 6.8% ABV STRATA CGX, NELSON & CITRA	7.5	 ARCA NOVA VINHO VERDE Portugal // Glass/Bottle	9/34
 FINE LINES PALE ALE / 5.5% ABV FLORAL, CITRUS, PINE	7	 ARCA NOVA ROSÉ France // Glass/Bottle	11/40
 HYDE IN THE HAZE HAZY IPA / 6% ABV IDAHO 7, EL DORADO & CITRA HOPS	7	WHITE / ROSÉ WINE	
 PULP PRESCRIPTION BREWERS PICK HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS	8	 TERRA SERENA PROSECCO On Draft	9
 TROPICAL IPA TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS	7	 GIULIANO ROSATI PINOT GRIGIO Fruili, Italy // Glass/Bottle	10/36
 JOYRIDE IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS	7	 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
ALES		RED WINE	
 IT'S BACK! LATE NIGHT HYPE COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS	7	 MATTHEW FRITZ PINOT NOIR California // Glass/Bottle	12/44
 NEW FRUIT GOOFIN' FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE	7	 IN SITU CABERNET SAUVIGNON Chile // Glass/Bottle	13/48
 SUN JAM FRUITED SOUR ALE / 5.2% ABV FRESH STRAWBERRIES, TANGERINES & PINEAPPLE	7	 THE ARBORIST RED BLEND Paso Robles, California // Glass/Bottle	11/40
 JAWRIPPER - SMOOTHIE SURFER FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE	10	CANE SUGAR SODAS + MORE	
 BAYERN ECHO HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE	6.5	 CANE SUGAR COCA - COLA (MEXICO)	4
 BLUEBERRY LEMONADE WHEAT ALE / 4.5% ABV FRESH BLUEBERRIES AND LEMONS	7.5	 SPRITE (MEXICO)	4
 TROPICAL TREE TOPS FRUITED SOUR ALE / 5.2% ABV MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW +MAKE IT A BEERMOSA(ADD PROSECCO): \$3	7	 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