

MAIN MENU		SUFFOLK PUNCH		HOURS	
SOUTHPARK				MON - FRI: 11AM - CLOSE SAT & SUN: AFTER 2PM	
SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO				“ * ” 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	
GF : GLUTEN FREE		D : DAIRY FREE		V: VEGETARIAN	
FEATURED					
SPB POKE BOWL					
Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // ‘18					
SHARED					
MOJO PORK TOSTONES					
Mojo Roasted Pork Loin, Crispy Plantain Tostones, Avocado Spread, Pickled Red Onion, Cojita, Mango & Pineapple Salsa, Mojo Sauce // ‘15 (GF)					
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, Brioche Bun // ‘18					
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					
GLAZED SALMON BOWL					
Stir Fry Yakisoba Noodles, Broccolini, Rainbow Carrots, Sweet Peppers, Citrus Segments, Green Curry Miso Broth // ‘20					
CHICKEN AVOCADO CLUB					
Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Scarlet Lettuce, Griddled Brioche 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 MAHI-MAHI \$6 TURKEY BURNT ENDS \$5 TWO EGGS \$4					
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 Creama, Chopped Coto Family Farms Kale, Crispy Nuts & Seeds // ‘12 (GF – No Crispy Nuts & Seeds)					
STRAWBERRY QUINOA SPINACH SALAD					
Shaved Onion, Feta Crumble, Candied Walnuts, White Balsamic Vinaigrette // ‘13 (GF/V)					
MEDITERRANEAN SALAD					
Coto Family Farm Field Greens, Marinated Olives, Banana Peppers, Heirloom Grape Tomato, Shaved Onion, Parmesan, Feta Vinaigrette // ‘12 (GF/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)					
MOJO PORK TACOS					
Mojo Roasted Pork Loin & Mojo Sauce, Chopped Onion & Fresh Cilantro, Cotija Cheese, 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					
THAI CHILI CHICKEN					
Grilled Chicken Breast, Sweet Thai Chili Sauce, Spanish Onion, Sweet Peppers, Cilantro, Mozzarella & Parmesan Cheeses, & Finished With Crispy Nuts & Seeds // ‘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 FRIES (GF/V) ‘6		BAKED POTATO SALAD (GF) ‘6		SIDE CHIPOTLE CHOPPED SALAD ‘6
	BAKED MAC & CHEESE (V) ‘7		SMACKED CUCUMBER SALAD (GF/V) ‘6		ROASTED HARMONY RIDGE FARM CARROTS (GF/V) ‘6

DRINKS			SUFFOLK PUNCH					
SOUTHPARK								
LAGERS  4649 6.5 JAPANESE RICE LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING  LIME DAYDREAM 6.5 ANYTIME LAGER / 5% ABV CRISP, SIMPLE, TOUCH OF LIME  DAYDREAM BREWERS PICK 6.5 ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC  BLUE DAISY 7 PILSNER / 4.9% ABV CLEAN, CRISP HOPS			SUFFOLK CIDERS GLUTEN FRIENDLY CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES  SUFFOLK CIDER 6.5 CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS NATURAL WINE ORGANIC WITH ZERO ADDITIVES ARCA NOVA VINHO VERDE 9/34 Portugal // Glass/Bottle ARCA NOVA ROSÉ 11/40 ance // Glass/Bottle			SUMMER SPRITZES MINT TO BE 12 Ketel One Cucumber Mint Vodka, Lime, Prosecco, Soda Water PEACH PLEASE! 12 Giffard Crème de Peche, Prosecco, Soda Water SIPPIN' ON PASSION 12 Elderflower, Lemon, Passionfruit, Prosecco, Soda Water		
	HOPPY							
	 FINE LINES 7 HAZY IPA / 5.5% ABV FLORAL, CITRUS, PINE  HYDE IN THE HAZE 7 HAZY IPA / 6% ABV IDAHO 7, EL DORADO & CITRA HOPS  PULP PRESCRIPTION BREWERS PICK 8 HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS  TROPICAL IPA 7 TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS  JOYRIDE 7 IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS							
	ALES							
	NEW!  NEW FRUIT COOFIN' 7 FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE  SUN JAM 7 FRUITED SOUR ALE / 5.2% ABV FRESH STRAWBERRIES, TANGERINES & PINEAPPLE  JAWRIPPER - SMOOTHIE SURFER 10 FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE  BAYERN ECHO 6.5 HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE  BLUEBERRY LEMONADE 7.5 WHEAT ALE / 4.5% ABV FRESH BLUEBERRIES AND LEMONS  TROPICAL TREE TOPS 7 FRUITED SOUR ALE / 5.2% ABV MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW +MAKE IT A BEERMOSA (ADD PROSECCO): +3							
SUFFOLK SELTZERS GLUTEN FRIENDLY ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT! IT'S BACK!  PALOMA SELTZER 6.5 HARD SELTZER / 6% ABV GRAPEFRUIT, LIME  PINEAPPLE MARGARITA SELTZER 6.5 HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT								
			WHITE / ROSÉ WINE					
			RED WINE					