

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

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 - 3PM

“ * ” 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)

WHIPPED RICOTTA

House Made Chefs Choice Focaccia, Mango Chutney, Pangratata, Local Honey // '15 (V)

DEVILED 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, French Fries, 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)

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

HANDHELDS

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

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

SMASH *

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

BREAKFAST SMASH *

Sunnyside Up Egg, Bacon, Potato Hash, Muenster Cheese, Hollandaise Sauce, House Made Hot Sauce // '19

CHICKEN AVO

Guacamole, Pico, Muenster, Garlic Aioli, Shredded Lettuce, Tomato // '18

CAESAR WRAP

Caesar Dressing, Pangratata, 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

VEGGIE BURGER

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

HOT HONEY CHICKEN SANDWICH

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

BRUNCH

HUEVOS *

Choice of Eggs, Black Bean Puree, Queso Fresco, Salsa Verde, Pico, Jalapeno, Cilantro Crema,

Guacamole, Chili Oil, BBQ Chicken, Fried Tortilla // '16

CHORIZO CHILAQUILES

Tortilla Chips, Salsa Roja, Chorizo*, Queso Fresco, Corn, Charred Green Onion,

Sunny-Side-Up Egg // '16

SMOTHERED BREAKFAST BURRITO

Chorizo, Black Bean Puree, Pico, Egg, Chiwawa 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 CROISSANT *

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

SALMON BENNIE *

Smoked Salmon, Chive Crème Fraîche, Hollandaise Sauce, Fried Capers,

Potato Latkes, Poach Egg // '18

FRIED GREEN TOMATO BENNIE *

Bacon, Romesco Sauce, Hollandaise Sauce, Poach Egg, Cornbread // '16

TURKISH EGGS *

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

PANCAKES

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

LEMON RICOTTA PANCAKES

Four Pancakes, Whipped Lemon Ricotta, Blueberry Coulis, Honey // '15

AMARETTO ORANGE FRENCH TOAST *

Challah Bread, Orange Creme Anglaise, Amaretto-Orange Batter, Powdered Sugar // '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

LUNCH FISH & CHIPS

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

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)

SIDES

BACON (GF) '7

BISCUIT & HOMEMADE JELLY '7

PICKLED VEGGIES '6

SAUSAGE * '6

HOME FRIES '6

POTATO SALAD '6

CHOICE OF EGG * '2

HAND CUT FRIES '6

CHOICE SIDE SALAD '6

GRITS * '7

ADD CHEESE: '1

SIDE OF FRUIT '6

HOUSE CHIPS '6