

DINNER MENU

SOUTHPARK

SUFFOLK PUNCH

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

HOURS

MON - FRI: 4PM - 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

SHAREABLE

CORNBREAD BITES

Served with Whipped Honey Butter // '12 (V)

GUACAMOLE

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

DEVEILED 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)

NACHOS

Smoked Chicken, Bier Cheese, Black Bean Puree, Shishito Peppers, Chow Chow, Roasted Corn, Carolina Gold BBQ // '20

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)

MEATBALL

Pomodoro, Ricotta, Basil, Olive Oil // '15

BURRATA

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

CHEESE OR PEPPERONI PIZZA

Choice of 12" Cheese Or Pepperoni Pizza // '23

QUESADILLAS

Smoked Chicken, Chiwawa Cheese, Queso Fresco. Pico, Pepper Blend, Sour Cream, Salsa Verde, Guacamole // '20

CHARCUTERIE

Chef's Selection of Rotating Artisan Meats, Cheeses, & Accompaniments // '18

TACOS

ADD ANOTHER TACO FOR \$8

HOT HONEY CHICKEN TACOS

Corn Salsa, Cabbage, Cilantro Lime Crema // '14

SHRIMP TACOS

Guacamole, Pepper Blend, Cucumber, Cilantro Lime Crema // '18

CHORIZO TACOS

Queso Fresco, Corn Salsa, Cabbage, Salsa Verde // '16

SIDES

HAND CUT FRIES (GF/V) '6

CHOICE SIDE SALAD '6

POTATO SALAD '6

PICKLED VEGGIES '6

GARLIC CONFIT BROCCOLINI (GF/V) '6

MAC N CHEESE '7

BUTTERED CORN '6

GF : GLUTEN FREE

D : DAIRY FREE

V: VEGETARIAN

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

ENTREE

NO SUBSTITUTIONS ON ENTREES

STEAK FRITES *

Hanger Steak, Salsa Verde, Demi-glace, Hand Cut Fries // '25

FISH N CHIPS

Hand Cut Fries, Remoulade, Slaw // '19

SALMON *

Israeli Cous Cous, Broccoli, Romesco Sauce, Micro Salad // '25

GNOCCHI POMODORO

Potato Gnocchi, Ricotta, Pomodoro, Basil, Parmesan, Roasted Tomatoes // '22

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

AVO SMASH

Two Smash Burger Patties, Guacamole, Munster Cheese, Pico De Gallo, Shredded Lettuce, Potato Bun // '19

PIMENTO SMASH

Two Smash Burger Patties, Pimento Cheese, Garlic Aioli, Lettuce, Tomato, Potato Bun // '19

CHICKEN AVO

Guacamole, Pico, Munster, Lettuce, Garlic Aioli // '18

CHEESESTEAK

Shaved Ribeye, White American Cheese, Beir Cheese, Caramelized Onion, Amoroso Roll // '20

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