MAIN MENU

SOUTHPARK

SUFFOLK PUNCH

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

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

GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN

FEATURED

CRISPY PLANTAIN TOSTONES

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

SUFFOLK LOADED FRIES

Seasoned Fries, Beer Cheese, Burnt Ends, Pickled Onions, Scallions, Ranch, Parm, Herbs // $14

TSP WINGS

Choice Of Sauce: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch.
Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // $15

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)

TUSCAN STYLE PIZZAS

THREE CHEESE & BACON

Mozzarella, Parm, Boursain Cheese, Bacon Jam, Tomato & Garlic Oil, Pickled Onions,& Spring Mix // $18

CAROLINA BBQ

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

CLASSICO

Pepperoni, Tomato Sauce, Mozzarella & Parmesan Cheeses // $18

TACOS

ADD ANOTHER TACO FOR $5

CARNITAS TACOS

Crispy Pork, Blistered Pepper Salsa, Roasted Corn Salsa, Cilantro, Shredded Cabbage, Flour & Corn Tortillas // $13

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**)

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, 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)

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 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, 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

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

SOUTHPARK

SUFFOLK PUNCH

HOPPY

PULP CLOUDS IT'S BACK! — 8
MARSHMALLOW HAZY IPA / 7% ABV
CITRA, NELSON, MOTUEKA HOPS & MARSHMALLOW

JUICIEST THING YOU GOT — 7.5
HAZY IPA / 6.8% ABV
STRATA CGX, NELSON & CITRA

FINE LINES — 7
PALE ALE / 5.5% ABV
FLORAL, CITRUS, PINE

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! STEADY REINS — 6.5
AMBER ALE / 5% ABV
SMOOTH, TOASTY, SUBTLE HOPS

LATE NIGHT HYPE — 7
COFFEE BLONDE ALE / 5% ABV
CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS

NEW FRUIT GOOFIN' — 7
FRUITED SOUR ALE / 5.2% ABV
FRESH RASPBERRIES & 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

LAGERS

IT'S BACK! PILZN — 6.5
CZECH-STYLE PILSENER / 4% ABV
CRISP, CLEAN, LIGHT

FOREVERFEST — 7
FESTBIER / 5% ABV
SMOOTH & TOASTY LAGER

THE 49ER — 6.5
GOLDEN LAGER / 4.4% ABV
SLIGHTLY DRY, LIGHT-BODIED, REFRESHING

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
France // Glass/Bottle

WHITE / ROSÉ WINE

TERRA SERENA PROSECCO — 9
On Draft

GIULIANO ROSATI PINOT GRIGIO — 10/36
Fruili, Italy // Glass/Bottle

READERS CHARDONNAY — 11/40
Washington State // 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

SUFFOLK SELTZERS | GLUTEN FRIENDLY

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

SEASONAL SPIRITS

KEY LIME PIE — 12
Smirnoff Whipped Cream Vodka, Lime, Pineapple, Ginger Beer

BUTTER PECAN PIE — 13
Bulleit Rye Whiskey, Butter Pecan, Walnut & Orange Bitters

APPLE PIE — 12
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