

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 - 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

GUACAMOLE

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

DEVILED 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, Thai Sweet Chili // **'16** (GF)

PRETZEL

Served With Bier Cheese, House Pickles, House Mustard Blend // **'13** (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, Sticky Hoisen, Thai Sweet Chili, Ranch, Honey Mustard or Bleu Cheese // **'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)

BURRATA

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

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**

BREAKFAST SMASH *

Two Smash Burger Patties, Sunnyside Up Egg, Bacon, Potato Hash, Munster Cheese, Hollandaise Sauce, House Made Hot Sauce, Potato Bun // **'19**

CAESAR WRAP

Caesar Dressing, Lettuce Mix, Grilled Chicken // **'18**

BUFFALO WRAP

Fried Chicken, Lettuce, Tomato, Ranch, Buffalo Sauce // **'18**

GBLT

Guacamole, Bacon, Lettuce, Tomato, Garlic Aioli // **'18**

SIDES

BACON (GF) **'6**

HAND CUT FRIES **'6**

PICKLED VEGGIES **'6**

SAUSAGE **'6**

CHOICE SIDE SALAD **'6**

POTATO SALAD **'6**

BREAKFAST POTATOES **'6**

SIDE OF FRUIT **'6**

BRUNCH

HUEVOS *

Choice of Eggs, Black Bean Puree, Queso Fresco, Salsa Verde, Pico, Jalapeno, Cilantro Crema, Guacamole, Chili Oil, Smoked Chicken, Fried Tortilla // **'16**

SMOTHERED BREAKFAST BURRITO

Chorizo, Black Bean Puree, Pico, Egg, Chihuahua 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 BISCUIT

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

BENNIE *

Crispy Prosciutto, Romesco Sauce, Hollandaise Sauce, Poach Egg, Cornbread // **'16**

SALMON BENNIE *

Smoked Salmon, Chive Crème Fraîche, Hollandaise Sauce, Fried Capers, Potato Latkes, Poach Egg // **'18**

EGGS IN PURGATORY *

Pan Fried Focaccia, Arrabiata Sauce, Ricotta Cheese, Poach Egg, Basil // **'16**

TURKISH EGGS *

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

PANCAKES

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

FISH & CHIPS

Hand Cut Fries, Remoulade, Slaw // **'19**

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**

DRINKS

SOUTHPARK

SUFFOLK PUNCH

HOPPY

NEW! SGP 7
 LOW ABV IPA / 5.2% ABV
 BRIGHT, CRISP HOPS, CLEAN, REFRESHING,
 BALANCED, CRUSHABLE

PULP PRESCRIPTION BREWERS PICK 8
 HAZY IPA / 7% ABV
 CITRA, NELSON & MOTUEKA HOPS

JOYRIDE 7
 IPA / 7.2% ABV
 SIMCOE, MOSAIC, AZACCA HOPS

DARKER

NEW! LOST IN THE COLD A COLLAB WITH **DAKLORE** 8
 IMPERIAL RYE STOUT / 10% ABV
 CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS

ALES

NEW! STONE FRUIT STUNNER 7
 FRUITED SOUR ALE / 5.2% ABV
 FRESH PEACHES & APRICOTS

TROPICAL TREE TOPS 7
 FRUITED SOUR ALE / 5.2% ABV
 MANGO, PINK GUAVA, PINEAPPLE, & PASSION FRUIT
 +MAKE IT A BEERMOSA (ADD PROSECCO): \$3

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!

PINEAPPLE MARGARITA SELTZER 6.5
 HARD SELTZER / 6% ABV
 PINEAPPLE, LIME & SALT

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

LAGERS

IT'S BACK! PACIFIC STANDARD TIME 7
 WEST COAST PILSNER / 4.7% ABV
 RESINOUS, CRISP, REFRESHING

A COLLAB WITH **HOPFLY BREWING CO.**

DAYDREAM 6.5
 ANYTIME LAGER / 5% ABV
 CRISP, SIMPLE, AUTHENTIC

BLUE DAISY 7
 PILSNER / 4.9% ABV
 CLEAN, CRISP HOPS

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
 Friuli, 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

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