

SOUTHPARK

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

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

Pimento Cheese, Chow Chow, French Baguette // \$14 (V)

Tarte Filled With Caramelized Apples, Oatmeal Brown Sugar Crumble,
Orange Caramel, Chantilly Cream // **'10**

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

Choice Of Sauce: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch, Hot Honey, Thai Sweet Chili.

Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // **'15**

Bob's Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese
& Spicy Brown Mustard // **'10 (V)**

Chef's Selection of Rotating Artisan Meats, Cheeses, & Accompaniments.
Served with House Flatbread Crackers // **'15**

Chef Choice Focaccia, Local Honey, Extra Virgin Olive Oil, Mango Chutney,
Fresh Herbs, Crispy Nuts & Seeds // **'14** (V)

Crispy Hand Breaded Chicken Tenders, Choice Of 3 Dipping Sauces.
(Hot Honey, BBQ, SPB Sauce, Thai Sweet Chili, Garlic Aioli, Chipotle Ranch) // **15**
Add Any Side: **3**

Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli,
Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // 17

Curry Ketchup & SPB Sauce // **13** (GF/V)

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

Choice of Just Cheese Or Pepperoni, Marinara Sauce, Mozzarella and Parmesan // \$18

ADD ANOTHER TACO FOR \$5

Chopped Fried Chicken Breast Tossed in Hot Honey, Roasted Corn Salsa,
Poblano Sour Cream, Shredded Cabbage, Cilantro, Flour & Corn Tortillas // 13

Mango & Pineapple Salsa, Shaved Cabbage, Cilantro Lime Vinaigrette,
Fresh Cilantro, Flour & Corn Tortillas // **\$13 (GF – Corn Tortillas Only)**

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6

BLACKENED OR PAN SEARED MAHI-MAHI \$6 | SHRIMP \$6 | ATLANTIC SALMON \$8

Smoked Bacon, Roasted Sweet Corn, Heirloom Grape Tomatoes, Clemson Blue,
Shaved Onion, Buttermilk Blue Cheese Dressing // **\$14** (GF)

Roasted Sweet Corn, Heirloom Grape Tomato, Red Onion, Lunchbox Peppers,
Chipotle Herb Crema, Local Spring Mix, Crispy Nuts & Seeds // **12**
(GF - No Crispy Nuts & Seeds) (V)

Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing,
Crispy Nuts & Seeds // **'13** (GF - No Crispy Nuts & Seeds) (V)

Coto Family Farm Field Greens, Mandarin Oranges, Radish, Carrots, Edamame,
Wonton Crumble, Carrot Ginger Dressing // **12** (V)

SUBSTITUTE GLUTEN FREE BUN: \$2 | ALL SANDWICHES COME WITH CHOICE OF SIDE ITEM

Smash Patties, Muenster Cheese, Lettuce, Tomato,
Shaved Onion, Pickle, SPB Sauce, Challah Bun // **'18**

Smash Patties, Pimento Cheese, Lettuce, Heirloom Tomato, Garlic Aioli
Choice of Side Item // **'19**

Smash Patties, Munster Cheese, Avocado Puree, Pico, Lettuce, Shaved Red Onions.
Choice of Side Item // **'19**

Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber,
Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Sushi Rice // 18

Salmon Filet, Sorghum Glaze, Sweet Potato Puree, Broccolini // '18

Old Mill Grits, Blackened Shrimp, Corn, Shishito Peppers, Andouille Sausage,
Tomato Bacon Gravy // **'21 (v)**

Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato,
Flour Tortilla. Choice of Side Item // ***19**

Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato,
Lettuce, Challah Bun // **'19 (Chef's Choice: Try It With Fried Chicken Breast!)**

Blue Daisy Beer Battered Haddock Filet, Belgian Style Fries, Asian Citrus Slaw,
Creole Remoulade Sauce // **16**

BELGIAN STYLE '6
FRIES (GF/V)

BAKED MAC & CHEESE (V) \$7

**SWEET POTATO :7
BRÛLÉE (V)**

**CHOICE SIDE
SALAD** \$6

GARLIC CONFIT '6
BROCCOLINI (GF/V)

CRISPY BITS \$6
GREEN BEANS (V)

POTATO SALAD (GF) 6

SMACKED CUCUMBER SALAD (GF/V)

ROASTED BUTTERED CORN (V)

