

MAIN MENU

SOUTHPARK

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

GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN

SUFFOLK PUNCH

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

FEATURED

SPB POKE BOWL *

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

CHICKEN PARMESAN

Breaded & Fried Chicken Breast, Mozzarella & Parmesan Cheeses,
Tomato Sauce, Chow - Chow, Garlic Aioli, Ciabatta Bun. Choice of Side Item // **‘17**

MOJO PORK TOSTONES

Mojo Roasted Pork Loin, Crispy Plantain Tostones, Avocado Spread,
Pickled Red Onion, Cojita, Mango & Pineapple Salsa, Mojo Sauce // **‘15** (GF)

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)

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**

ROASTED HARMONY RIDGE FARMS RAINBOW CARROTS

Collard Green Kimchee, Korean Chili Aioli, Crispy Nuts & Seeds // **‘13**
(GF-No Crispy Nuts & Seeds) (V)

ADD: **CHICKEN BREAST (GRILLED OR FRIED)** \$6 | **BLACKENED MAHI-MAHI** \$6
TURKEY BURNT ENDS \$5

GLAZED SALMON BOWL

Stir Fry Yakisoba Noodles, Broccolini, Rainbow Carrots, Sweet Peppers,
Citrus Segments, Green Curry Miso Broth // **‘20**

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**

SALADS

ADD: **CHICKEN BREAST (GRILLED OR FRIED)** \$6 | **BLACKENED MAHI-MAHI** \$6
TURKEY BURNT ENDS \$5 | **TWO EGGS** \$4

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 Creama, Chopped Coto Family Farms Kale, Crispy Nuts & Seeds // **‘12**
(GF – No Crispy Nuts & Seeds)

STRAWBERRY QUINOA SPINACH SALAD

Shaved Onion, Feta Crumble, Candied Walnuts, White Balsamic Vinaigrette // **‘13** (GF/V)

MEDITERRANEAN SALAD

Coto Family Farm Field Greens, Marinated Olives, Banana Peppers, Heirloom Grape
Tomato, Shaved Onion, Parmesan, Feta Vinaigrette // **‘12** (GF/V)

SESAME GINGER SALAD

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

TACOS

ADD ANOTHER TACO FOR \$5

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)

MOJO PORK TACOS

Mojo Roasted Pork Loin & Mojo Sauce, Chopped Onion & Fresh Cilantro,
Cotija Cheese, Flour & Corn Tortillas // **‘13**
(GF – Corn Tortillas Only)

TUSCAN STYLE PIZZAS

SAUSAGE & PEPPERS

Fennel Sausage, Sweet Peppers, Garlic, Caramelized Onion, Tomato Sauce, Feta
& Mozzarella Cheeses. Finished with Fresh Basil // **‘18**

THAI CHILI CHICKEN

Grilled Chicken Breast, Sweet Thai Chili Sauce, Spanish Onion, Sweet Peppers,
Cilantro, Mozzarella & Parmesan Cheeses, & Finished With Crispy Nuts & Seeds // **‘18**

BURRATA BASIL

Local Siano Burrata, Fresh Cut Basil, Heirloom Tomatoes, Balsamic, Sea Salt // **‘18**

CLASSICO

Pepperoni, Tomato Sauce, Mozzarella & Parmesan Cheeses // **‘18**

SIDES

BELGIAN STYLE **‘6**
FRIES (GF/V)

BAKED POTATO **‘6**
SALAD (GF)

SIDE CHIPOTLE **‘6**
CHOPPED SALAD

BAKED MAC **‘7**
& CHEESE (V)

SMACKED CUCUMBER **‘6**
SALAD (GF/V)

ROASTED HARMONY **‘6**
RIDGE FARM CARROTS (GF/V)

DRINKS		SUFFOLK PUNCH	
SOUTHPARK			
LAGERS  4649 JAPANESE RICE LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING  DAYDREAM BREWERS PICK ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC  BLUE DAISY PILSNER / 4.9% ABV CLEAN, CRISP HOPS HOPPY  FINE LINES PALE ALE / 5.5% ABV FLORAL, CITRUS, PINE  HYDE IN THE HAZE HAZY IPA / 6% ABV IDAHO 7, EL DORADO & CITRA HOPS  PULP PRESCRIPTION BREWERS PICK HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS  TROPICAL IPA TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS  JOYRIDE IPA / 7.2% ABV SIMGOE, MOSAIC, AZACCA HOPS ALES  NEW! NEW FRUIT GOOFIN' FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE  SUN JAM FRUITED SOUR ALE / 5.2% ABV FRESH STRAWBERRIES, TANGERINES & PINEAPPLE  JAWRIPPER - SMOOTHIE SURFER FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE  BAYERN ECHO HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE  BLUEBERRY LEMONADE WHEAT ALE / 4.5% ABV FRESH BLUEBERRIES AND LEMONS  TROPICAL TREE TOPS FRUITED SOUR ALE / 5.2% ABV MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW  MAKE IT A BEERMOSA (ADD PROSECCO): \$3 SUFFOLK SELTZERS GLUTEN FRIENDLY ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!  IT'S BACK! PALOMA SELTZER HARD SELTZER / 6% ABV GRAPEFRUIT, LIME  PINEAPPLE MARGARITA SELTZER 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 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 ance // 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	SUMMER SPRITZES MINT TO BE 12 Ketel One Cucumber Mint Vodka, Lime, Prosecco, Soda Water PEACH PLEASE! 12 Giffard Crème de Peche, Prosecco, Soda Water SIPPIN' ON PASSION 12 Elderflower, Lemon, Passionfruit, Prosecco, Soda Water 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 GOLDEN HOUR 13 Jim Beam, Blood Orange, Lemon, Mint. Topped with Club Soda SUB BULLEIT BOURBON: \$2 WOODFORD RESERVE: \$4 WILDFLOWER BLUES 13 Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Topped with Club Soda SUB HORNITOS PLATA: \$2 HERRADURA: \$6 JADED TOURIST 14 Ketel One Peach and Orange Blossom Vodka, Lemon, Lime, & Passionfruit. Topped with Club Soda COLD BREW MARTINI 14 Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur
		CANE SUGAR SODAS + MORE	
		CANE SUGAR COCA - COLA (MEXICO) 3	ICED TEA - SWEET/UNSWEET 3
		SPRITE (MEXICO) 3	LENNY BOY KOMBUCHA - ROTATING FLAVORS 6.5
		DIET COCA - COLA 2.5	FIJI WATER 3
		COKE ZERO 2.5	SANPELLEGRINO SPARKLING WATER 4
		JARRITOS GRAPEFRUIT & FRUIT PUNCH 3	SANPELLEGRINO SPARKLING BLOOD ORANGE, LEMON, & POMEGRANATE 4
		LEMONADE 3	