

WEEKEND LUNCH		SUFFOLK PUNCH		HOURS
SOUTHPARK				SAT & SUN: 10AM - 2PM
SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO		GF : GLUTEN FREE	D : DAIRY FREE	V: VEGETARIAN
FEATURED		BRUNCH		
SPB POKE BOWL*		SOUTHERN SUNRISE BOWL		
Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // '18		Coto Family Farms Collards, Creamy Cheese Grits, Southern Caviar, Sunny Farm Egg, & A Touch of Hazelnut Salsa Macha // '12 (GF/V)		
TUSCAN BREAKFAST PIZZA		BLUEBERRY BLISS FRENCH TOAST		
Smoked Bacon, Fennel Sausage, Scrambled Eggs, Peppermill Gravy, Cheddar & Mozzarella Cheeses, Herbs // '18		French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // '12 (V – No Bacon)		
SHARED		THE BREAKFAST BOWL*		
PARM FRITES		Over Easy Farm Eggs, Smoked Sausage Patties & Bacon Slices, Country Style Gravy, Creamy Anson Mills Grits, Cheddar Cheese // '16 (Chef’s Choice Substitute Grits For Crispy Breakfast Potatoes)		
Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // '13 (GF/V)		THE MORNING CLASSIC BISCUIT		
QUEEN CITY PRETZEL		Choice of Crispy Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // '7		
Bob’s Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese & Spicy Brown Mustard // '10 (V)		SIGNATURE AVOCADO TOAST		
WHIPPED RICOTTA		Creamy Avocado Spread on Wheatberry Toast, Sunny Farm Egg, Tomato Confit, Pickled Red Onion, Cotija Cheese, Poblano Sour Cream, & Hazelnut Salsa Macha // '12 (V)		
Grilled Ciabatta Bread, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // '14 (V)		FARMHOUSE VEGGIE OMELET		
CRISPY AHI TUNA WONTON NACHOS*		Peppers, Onion, Roasted Wild Mushrooms, Tomato Confit, Cotija Cheese, & Poblano Sour Cream // '12 (GF/V)		
Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // '17		SEASONAL FRUIT BOWL		
CHARCUTERIE & CHEESE BOARD		Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef’s Seasonal Selection // '11 (GF/V)		
Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // '26		BREAKFAST TACOS		
MAINS		Scrambled Farm Eggs, Smoked Bacon & Sausage, Country Style Gravy, Pico de Gallo, Cojita Cheese, Griddled Flour & Corn Tortillas // '11 (GF – Corn Tortillas Only & No Gravy)		
SUBSTITUTE GLUTEN FREE BUN: \$2 ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD		SMOKEY HUEVOS RANCHEROS		
SMASH BURGER*		Smoked Turkey Burnt Ends, Refried Black Beans, Sunny Farm Egg, Pico De Gallo, Shaved Chilies, Cotija Cheese, and Poblano Sour Cream with Corn Tortillas // '13 (GF)		
Two Beef Patties, Muenster Cheese, Scarlet Lettuce, Tomato, Shaved Onion, Pickle, SPB Sauce, Challah Bun // '18		FRIED CHICKEN BISCUIT		
CHICKEN AVOCADO CLUB		Breaded & Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // '16 (Sub Fried Chicken for Grilled)		
Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Scarlet Lettuce, Challah Bun // '19 (Chef’s Choice: Try It With Fried Chicken Breast!)		SALADS, GRAINS & THINGS		
ROASTED HARMONY RIDGE FARMS RAINBOW CARROTS		ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 TURKEY BURNT ENDS \$5 TWO EGGS \$4		
Collard Green Kimchee, Korean Chili Aioli, Crispy Nuts & Seeds // '13 (GF-No Crispy Nuts & Seeds)(V)		ICEBERG WEDGE		
ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 BLACKENED MAHI-MAHI \$6 TURKEY BURNT ENDS \$5		Smoked Bacon, Roasted Sweet Corn, Heirloom Grape Tomatoes, Clemson Blue, Shaved Onion, Buttermilk Blue Cheese Dressing // '14 (GF)		
HADDOCK & CHIPS		CHOPPED CHIPOTLE SALAD		
Blue Daisy Beer Battered Haddock Filet, Belgium Style Fries, Sweet & Sour Coleslaw, Creole Remoulade Sauce // '16		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)		
AHI TUNA TACOS*		STRAWBERRY QUINOA SPINACH SALAD		
Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Shaved Cabbage, Scallion, Furikake // '14		Candied Walnuts, Shaved Onion, Feta Crumble, White Balsamic Vinaigrette // '13 (GF/V)		
SIDES		MEDITERRANEAN SALAD		
ANSON MILLS GRITS (GF) '6	SEASONAL FRUIT (GF/V) '6	BELGIAN CUT FRIES (GF/V) '6	Coto Family Farm Field Greens, Marinated Olives, Banana Peppers, Heirloom Grape Tomato, Shaved Onion, Parmesan, Feta Vinaigrette // '12 (GF/V)	
CRISPY BREAKFAST POTATOES (GF/V) '6	SIDE HOUSE SALAD (GF/V) '6	LOADED SCALLOPED POTATO SALAD (GF) '6	SESAME GINGER SALAD	
ROASTED HARMONY RIDGE FARM CARROTS (GF/V) '6	SMACKED CUCUMBER SALAD (GF/V) '6		Coto Family Farm Field Greens, Mandarin Oranges, Radish, Carrots, Edamame, Wonton Crumble, Carrot Ginger Dressing // '12 (V)	
“ * ” 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				

DRINKS		SUFFOLK PUNCH	
SOUTHPARK			
LAGERS		SUFFOLK CIDERS GLUTEN FRIENDLY	
4649 6.5		CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES	
JAPANESE RICE LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING		SUFFOLK CIDER 6.5 CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS	
DAYDREAM BREWERS PICK 6.5		NATURAL WINE ORGANIC WITH ZERO ADDITIVES	
ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC		ARCA NOVA VINHO VERDE 9/34 Portugal // Glass/Bottle	
BLUE DAISY 7		ARCA NOVA ROSÉ 11/40 ance // Glass/Bottle	
PILSNER / 4.9% ABV CLEAN, CRISP HOPS		WHITE / ROSÉ WINE	
HOPPY		TERRA SERENA PROSECCO 9 On Draft	
FINE LINES 7		GIULIANO ROSATI PINOT GRIGIO 10/36 Friuli, Italy // Glass/Bottle	
PALE ALE / 5.5% ABV FLORAL, CITRUS, PINE		READERS CHARDONNAY 11/40 Washington State // Glass/Bottle	
HYDE IN THE HAZE 7		LOBSTER REEF SAUVIGNON BLANC 10/36 New Zealand // Glass/Bottle	
HAZY IPA / 6% ABV IDAHO 7, EL DORADO & CITRA HOPS		WINDISCH FAMILY RIESLING 11/40 Germany // Glass/Bottle	
PULP PRESCRIPTION BREWERS PICK 8		RED WINE	
HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS		MATTHEW FRITZ PINOT NOIR 12/44 California // Glass/Bottle	
TROPICAL IPA 7		IN SITU CABERNET SAUVIGNON 13/48 Chile // Glass/Bottle	
TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS		THE ARBORIST RED BLEND 11/40 Paso Robles, California // Glass/Bottle	
JOYRIDE 7		CANE SUGAR SODAS + MORE	
IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS		CANE SUGAR COCA - COLA (MEXICO) 3	
ALES		ICED TEA - SWEET/UNSWEET 3	
NEW! NEW FRUIT GOOFIN' 7		SPRITE (MEXICO) 3	
FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE		DIET COCA - COLA 2.5	
SUN JAM 7		COKE ZERO 2.5	
FRUITED SOUR ALE / 5.2% ABV FRESH STRAWBERRIES, TANGERINES & PINEAPPLE		JARRITOS 3	
JAWRIPPER - SMOOTHIE SURFER 10		LENNY BOY KOMBUCHA - ROTATING FLAVORS 6.5	
FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE		FIJI WATER 3	
BAYERN ECHO 6.5		SANPELLEGRINO SPARKLING WATER 4	
HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE		SANPELLEGRINO SPARKLING 4	
BLUEBERRY LEMONADE 7.5		LEMONADE 3	
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			
SUFFOLK SELTZERS GLUTEN FRIENDLY			
ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!			
IT'S BACK! PALOMA SELTZER 6.5			
HARD SELTZER / 6% ABV GRAPEFRUIT, LIME			
PINEAPPLE MARGARITA SELTZER 6.5			
HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT			