

WEEKEND LUNCH SOUTHPARK 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
FEATURED SPB POKE BOWL Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // ‘18 SHARED PARM FRITES Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // ‘13 (GF/V) QUEEN CITY PRETZEL Bob’s Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese & Spicy Brown Mustard // ‘10 (V) 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 CHARCUTERIE & CHEESE BOARD Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // ‘26 MAINS SUBSTITUTE GLUTEN FREE BUN: \$2 ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD SMASH BURGER* Two Beef Patties, Muenster Cheese, Scarlet Lettuce, Tomato, Shaved Onion, Pickle, SPB Sauce, Brioche Bun // ‘18 CHICKEN AVOCADO CLUB Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Scarlet Lettuce, Griddled Brioche Bun // ‘19 (Chef’s Choice: Try It With Fried Chicken Breast!) 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 HADDOCK & CHIPS Blue Daisy Beer Battered Haddock Filet, Belgium Style Fries, Sweet & Sour Coleslaw, Creole Remoulade Sauce // ‘16 AHI TUNA TACOS* Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Shaved Cabbage, Scallion, Furikake // ‘14 (GF – Corn Tortillas Only & Without Soy Sauce) SIDES ANSON MILLS ‘6 GRITS (GF) SEASONAL ‘6 FRUIT (GF/V) BELGIAN CUT ‘6 FRIES (GF/V) CRISPY BREAKFAST ‘6 POTATOES (GF/V) SIDE HOUSE ‘6 SALAD (GF/V) LOADED SCALLOPED ‘6 POTATO SALAD (GF) ROASTED HARMONY ‘6 RIDGE FARM CARROTS (GF/V) SMACKED CUCUMBER ‘6 SALAD (GF/V)		BRUNCH SOUTHERN SUNRISE BOWL Coto Family Farms Collards, Creamy Cheese Grits, Southern Caviar, Sunny Farm Egg, & A Touch of Hazelnut Salsa Macha // ‘12 (GF/V) BLUEBERRY BLISS FRENCH TOAST French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // ‘12 (V – No Bacon) THE BREAKFAST BOWL* 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) THE MORNING CLASSIC BISCUIT Choice of Crispy Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // ‘7 SIGNATURE AVOCADO TOAST Creamy Avocado Spread on Wheatberry Toast, Sunny Farm Egg, Tomato Confit, Pickled Red Onion, Cotija Cheese, Poblano Sour Cream, & Hazelnut Salsa Macha // ‘12 (V) FARMHOUSE VEGGIE OMELET Peppers, Onion, Roasted Wild Mushrooms, Tomato Confit, Cotija Cheese, & Poblano Sour Cream // ‘12 (GF/V) SEASONAL FRUIT BOWL Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef’s Seasonal Selection // ‘11 (GF/V) BREAKFAST TACOS 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) SMOKEY HUEVOS RANCHEROS 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) FRIED CHICKEN BISCUIT Breaded & Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // ‘16 (Sub Fried Chicken for Grilled) SALADS, GRAINS & THINGS ADD: CHICKEN BREAST (GRILLED OR FRIED) \$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 Candied Walnuts, Shaved Onion, Feta Crumble, 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) “ * ” 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

