

FEATURED			BRUNCH		
GRANDE BREAKFAST BURRITO			BLUEBERRY BLISS FRENCH TOAST		
Smoked Bacon & Sausage, Scrambled Farm Eggs, Cheddar Cheese, Pico De Gallo, Chipotle Aioli & Crispy Breakfast Potatoes // '14			French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // '12 (V – No Bacon)		
PIMENTO CHEESE PLATE			THE BREAKFAST BOWL *		
Pimento Cheese, Chow Chow, French Baguette // '14 (V)			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)		
TSP WINGS			THE MORNING CLASSIC BISCUIT		
Sauce Options: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch, Hot Honey, Thai Sweet Chili. Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // '15			Choice of Crispy Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // '7		
SHARED			SIGNATURE AVOCADO TOAST		
PARM FRITES			Creamy Avocado Spread on Wheatberry Toast, Sunny Farm Egg, Roasted Grape Tomato, Pickled Red Onion, Cotija Cheese, Poblano Sour Cream, & Hazelnut Salsa Macha // '12 (V)		
Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // '13 (GF/V)			FARMHOUSE VEGGIE OMELET		
BAVARIAN PRETZEL			Peppers, Onion, Roasted Wild Mushrooms, Roasted Grape Tomato, Cotija Cheese, & Poblano Sour Cream // '12 (GF/V)		
Bob’s Local Pretzel. Served with Blue Daisy Pilsner Beer Cheese & Spicy Brown Mustard // '10 (V)			SEASONAL FRUIT BOWL		
WHIPPED RICOTTA			Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef’s Seasonal Selection // '11 (GF/V)		
Grilled Ciabatta Bread, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // '14 (V)			BREAKFAST TACOS		
CRISPY AHI TUNA WONTON NACHOS *			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)		
Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // '17			SMOKEY HUEVOS RANCHEROS		
TENDIE TIME TENDIE TUESDAYS '10 LARGE PLATE OF CHICKEN TENDERS AND FRIES			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)		
Crispy Hand Breaded Chicken Tenders, Choice Of 3 Dipping Sauces. (Hot Honey, BBQ, SPB Sauce, Thai Sweet Chili, Garlic Aioli, Chipotle Ranch) // '18			FRIED CHICKEN BISCUIT		
Served With Fries Substitute Another Side + '1			Breaded & Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // '16 (Sub Fried Chicken for Grilled)		
CHARCUTERIE & CHEESE BOARD			BLUE DAISY SHRIMP & GRITS		
Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // '15			Old Mill Grits, Blackened Shrimp, Corn, Shishito Peppers, Andouille Sausage, Tomato Bacon Gravy // '21 (V)		
MAINS			SALADS, GRAINS & THINGS		
SUBSTITUTE GLUTEN FREE BUN: \$2 ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD			ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 BLACKENED OR PAN SEARED MAHI-MAHI \$6 SHRIMP \$6 ATLANTIC SALMON \$8		
SMASH BURGER *			ICEBERG WEDGE		
Smash Patties, Muenster Cheese, Lettuce, Tomato, Shaved Onion, Pickle, SPB Sauce, Challah Bun // '18			Smoked Bacon, Roasted Sweet Corn, Heirloom Grape Tomatoes, Clemson Blue, Shaved Onion, Buttermilk Blue Cheese Dressing // '14 (GF)		
PIMENTO CHEESE SMASH BURGER *			CHOPPED CHIPOTLE SALAD		
Smash Patties, Pimento Cheese, Lettuce, Tomato, Garlic Aioli, Choice of Side Item // '19			Roasted Sweet Corn, Heirloom Grape Tomato, Red Onion, Lunchbox Peppers, Chipotle Herb Crema, Chopped Coto Family Farms Kale, Crispy Nuts & Seeds // '12 (GF – No Crispy Nuts & Seeds) (V)		
AVOCADO SMASH BURGER *			PESTO CAESAR SALAD		
Smash Patties, Munster Cheese, Avocado Puree, Pico, Lettuce, Shaved Red Onions. Choice of Side Item // '19			Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Crispy Nuts & Seeds // '13 (GF – No Crispy Nuts & Seeds) (V)		
CHICKEN AVOCADO CLUB			SESAME GINGER SALAD		
Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Lettuce, Challah Bun // '19 (Chef’s Choice: Try It With Fried Chicken Breast!)			Coto Family Farm Field Greens, Mandarin Oranges, Radish, Carrots, Edamame, Wonton Crumble, Carrot Ginger Dressing // '12 (V)		
CHICKEN CAESAR WRAP			SIDES		
Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato, Flour Tortilla. Choice of Side Item // '19					
HADDOCK & CHIPS					
Blue Daisy Beer Battered Haddock Filet, Belgium Style Fries, Sweet & Sour Coleslaw, Creole Remoulade Sauce // '16					
SPB POKE BOWL *					
Marinated Tuna, Avocado, Edamame, Pickled Red Onion, Cucumber, Mandarin Oranges, Carrot Ribbon, Furikake, Korean Aioli, Jasmine Rice // '18					
“ * ” 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			ANSON MILLS '6 GRITS (GF)		
			SEASONAL '6 FRUIT (GF/V)		
			BELGIAN CUT '6 FRIES (GF/V)		
			CRISPY BREAKFAST '6 POTATOES (GF/V)		
			CHOICE SIDE '6 SALAD		
			POTATO SALAD (GF) '6		
			SMACKED CUCUMBER '6 SALAD (GF/V)		
			GARLIC CONFIT '6 BROCCOLINI (GF/V)		
			SWEET POTATO '7 BRÛLÉE (V)		
			CRISPY BITS '6 GREEN BEANS (V)		
			ROASTED BUTTERED '6 CORN (V)		

DRINKS		SUFFOLK PUNCH	
SOUTHPARK			
HOPPY	 NEW! ADVANCED IPA A COLLAB WITH PILOT BREWING WEST COAST IPA / 7.4% ABV BREWED WITH FONIO GRAIN. GRAPEFRUIT, PINE RESIN, STONE FRUIT	7	
	 PULP CLOUDS MARSHMALLOW HAZY IPA / 7% ABV CITRA, NELSON, MOTUEKA HOPS & MARSHMALLOW	8	
	 JUICIEST THING YOU GOT HAZY IPA / 6.8% ABV STRATA CGX, NELSON & CITRA	7.5	
	 FINE LINES PALE ALE / 5.5% ABV FLORAL, CITRUS, PINE	7	
	 PULP PRESCRIPTION BREWERS PICK HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS	8	
	 TROPICAL IPA TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS	7	
	 JOYRIDE IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS	7	
ALES	 NEW! STEADY REINS AMBER ALE / 5% ABV SMOOTH, TOASTY, SUBTLE HOPS	6.5	
	 LATE NIGHT HYPE COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS	7	
	 NEW FRUIT GOOFIN' FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE	7	
	 JAWRIPPER - SMOOTHIE SURFER FRUITED SMOOTHIE SOUR / 6% ABV MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE & MANGO SOFT SERVE	10	
	 BAYERN ECHO HEFEWEIZEN / 4.9% ABV CLASSIC, NOTES OF BANANA & CLOVE	6.5	
	 BLUEBERRY LEMONADE WHEAT ALE / 4.5% ABV FRESH BLUEBERRIES AND LEMONS	7.5	
LAGERS	 IT'S BACK! PILZN CZECH-STYLE PILSENER / 4% ABV CRISP, CLEAN, LIGHT	6.5	
	 THE 49ER 49ERS GOLDEN LAGER / 4.4% ABV SLIGHTLY DRY, LIGHT-BODIED, REFRESHING	6.5	
	 DAYDREAM BREWERS PICK ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC	6.5	
	 BLUE DAISY PILSNER / 4.9% ABV CLEAN, CRISP HOPS	7	
SUFFOLK CIDERS GLUTEN FRIENDLY	 SUFFOLK CIDER CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS	6.5	
NATURAL WINE	 ORGANIC WITH ZERO ADDITIVES ARCA NOVA VINHO VERDE Portugal // Glass/Bottle	9/34	
	 ARCA NOVA ROSÉ France // Glass/Bottle	11/40	
WHITE / ROSÉ WINE	 TERRA SERENA PROSECCO On Draft	9	
	 GIULIANO ROSATI PINOT GRIGIO Fruili, Italy // Glass/Bottle	10/36	
	 READERS CHARDONNAY Washington State // Glass/Bottle	11/40	
	 LOBSTER REEF SAUVIGNON BLANC New Zealand // Glass/Bottle	10/36	
	 WINDISCH FAMILY RIESLING Germany // Glass/Bottle	11/40	
RED WINE	 MATTHEW FRITZ PINOT NOIR California // Glass/Bottle	12/44	
	 IN SITU CABERNET SAUVIGNON Chile // Glass/Bottle	13/48	
	 THE ARBORIST RED BLEND Paso Robles, California // Glass/Bottle	11/40	
SUFFOLK SELTZERS GLUTEN FRIENDLY		ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!	
 PALOMA SELTZER HARD SELTZER / 6% ABV GRAPEFRUIT, LIME		6.5	
 PINEAPPLE MARGARITA SELTZER HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT		6.5	
SEASONAL SPIRITS			
KEY LIME PIE		12	
Smirnoff Whipped Cream Vodka, Lime, Pineapple, Ginger Beer			
BUTTER PECAN PIE		13	
Bulleit Rye Whiskey, Butter Pecan, Walnut & Orange Bitters			
APPLE PIE		12	
Astral Reposado Tequila, Apple, Lemon, Lime, Warming Spices, Cinnamon			
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			
WILDFLOWER BLUES		13	
Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Club Soda SUB HORNITOS PLATA: \$2 HERRADURA: \$6			
SWEATER WEATHER		13	
Absolut Pears Vodka, Spiced Pear, Lemon, Ginger Beer			
COLD BREW MARTINI		14	
Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur			