

# DINNER MENU

SOUTHPARK

# SUFFOLK PUNCH

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

## HOURS

MON - FRI: 4PM - 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

## SHAREABLE

### CORNBREAD BITES

Served with Whipped Honey Butter // '12 (V)

### GUACAMOLE

Tortilla Chips, Pico De Gallo // '15 (V)

### DEVEILED EGGS

Hot Honey, Green Oil, Fried Shallot // '13 (V)

### WINGS

Eight Count of Crispy Fried Wings. Choice Of Sauce: Buffalo, Hot Honey, BBQ, Carolina Gold, Sticky Hoisen, Thai Sweet Chili // '16 (GF)

### PRETZEL

Served With Bier Cheese, House Pickles, House Mustard Blend // '13 (V)

### NACHOS

Smoked Chicken, Bier Cheese, Black Bean Puree, Shishito Peppers, Chow Chow, Roasted Corn, Carolina Gold BBQ // '20

### TENDIE TIME TENDIE TUESDAYS | \$10 LARGE PLATE OF CHICKEN TENDERS AND FRIES

Three Tendies, French Fries, Choice Of Sauce Buffalo, Hot Honey, BBQ, Carolina Gold, Sticky Hoisen, Thai Sweet Chili, Ranch, Honey Mustard or Bleu Cheese // '18

Served With Fries | Substitute Another Side + '1

### PARM FRITES

Hand Cut Fries, Parmesan, Herb Blend, Sea Salt. Served with Garlic Aioli & SPB Sauce // SMALL: '9 LARGE: '13 (GF/V)

### WHIPPED RICOTTA

House Made Chefs Choice Focaccia, Mango Chutney, Pangratata, Local Honey // '15 (V)

### PIMENTO CHEESE

House Made Chefs Choice Focaccia, Chow Chow // '15 (V)

### MEATBALL

Pomodoro, Ricotta, Basil, Olive Oil // '15

### BURRATA

House Made Chefs Choice Focaccia, Prosciutto, Roasted Tomatoes, Garlic Confit // '16

### CHEESE OR PEPPERONI PIZZA

Choice of 12" Cheese Or Pepperoni Pizza // '23

### QUESADILLAS

Smoked Chicken, Chiwawa Cheese, Queso Fresco. Pico, Pepper Blend, Sour Cream, Salsa Verde, Guacamole // '20

### CHARCUTERIE

Chef's Selection of Rotating Artisan Meats, Cheeses, & Accompaniments // '18

## TACOS

ADD ANOTHER TACO FOR \$8

### HOT HONEY CHICKEN TACOS

Corn Salsa, Cabbage, Cilantro Lime Crema // '14

### SHRIMP TACOS

Guacamole, Pepper Blend, Cucumber, Cilantro Lime Crema // '18

### CHORIZO TACOS

Queso Fresco, Corn Salsa, Cabbage, Salsa Verde // '16

## SIDES

HAND CUT FRIES (GF/V) '6

CHOICE SIDE SALAD '6

POTATO SALAD '6

PICKLED VEGGIES '6

GARLIC CONFIT BROCCOLINI (GF/V) '6

BUTTERMILK MASHED '6

MAC N CHEESE '7

BUTTERED CORN '6

GREEN BEAN PANGRATATA (V) '6

GF : GLUTEN FREE

D : DAIRY FREE

V: VEGETARIAN

## SALADS

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | SHRIMP \$6 | ATLANTIC SALMON \$8

### POACHED PEAR

Spring Mix, Goat Cheese, Poached Pear, Pistachio, Cranberry Vinaigrette // '16 (GF/V)

### CHOPPED

Spring Mix, Roasted Peppers, Corn, Tomatoes, Red Onion, Chipotle Ranch, Pangratata // '15 (V)

### CAESAR

Caesar Dressing, Parmesan, Anchovies, Cornbread Croutons // '16

## ENTREE

NO SUBSTITUTIONS ON ENTREES

### STEAK FRITES \*

Hanger Steak, Salsa Verde, Demi-glace, Hand Cut Fries // '25

### FISH N CHIPS

Hand Cut Fries, Remoulade, Slaw // '19

### SALMON \*

Israeli Cous Cous, Broccolini, Romesco Sauce, Micro Salad // '25

### GNOCCHI POMODORO

Potato Gnocchi, Ricotta, Pomodoro, Basil, Parmesan, Roasted Tomatoes // '22

## HANDHELDS

SUBSTITUTE GLUTEN FREE BUN: \$2 | SERVED WITH FRIES SUBSTITUTE ANOTHER SIDE FOR +\$1

### SMASH

Two Smash Burger Patties, Munster Cheese, SPB, House Made Pickles, Shredded Lettuce, Tomato, Potato Bun // '18

### AVO SMASH

Two Smash Burger Patties, Guacamole, Munster Cheese, Pico De Gallo, Shredded Lettuce, Potato Bun // '19

### PIMENTO SMASH

Two Smash Burger Patties, Pimento Cheese, Garlic Aioli, Lettuce, Tomato, Potato Bun // '19

### CHICKEN AVO

Guacamole, Pico, Munster, Lettuce, Garlic Aioli // '18

### CHEESESTEAK

Shaved Ribeye, White American Cheese, Beir Cheese, Caramelized Onion, Amoroso Roll // '20

# DRINKS

SOUTHPARK

# SUFFOLK PUNCH

## HOPPY

**NEW! SGP** 7  
 LOW ABV IPA / 5.2% ABV  
 BRIGHT, CRISP HOPS, CLEAN, REFRESHING,  
 BALANCED, CRUSHABLE

**PULP PRESCRIPTION** BREWERS PICK 8  
 HAZY IPA / 7% ABV  
 CITRA, NELSON & MOTUEKA HOPS

**JOYRIDE** 7  
 IPA / 7.2% ABV  
 SIMCOE, MOSAIC, AZACCA HOPS

## DARKER

**NEW! LOST IN THE COLD** A COLLAB WITH **DAKLORE** 8  
 IMPERIAL RYE STOUT / 10% ABV  
 CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS

## ALES

**NEW! STONE FRUIT STUNNER** 7  
 FRUITED SOUR ALE / 5.2% ABV  
 FRESH PEACHES & APRICOTS

**TROPICAL TREE TOPS** 7  
 FRUITED SOUR ALE / 5.2% ABV  
 MANGO, PINK GUAVA, PINEAPPLE, & PASSION FRUIT  
 +MAKE IT A BEERMOSA (ADD PROSECCO): \$3

**STEADY REINS** 6.5  
 AMBER ALE / 5% ABV  
 SMOOTH, TOASTY, SUBTLE HOPS

## SUFFOLK SELTZERS | GLUTEN FRIENDLY

ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!

**PINEAPPLE MARGARITA SELTZER** 6.5  
 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** 6.5  
 CIDER / 6% ABV  
 SEMI-SWEET CIDER | ROTATING FLAVORS

## LAGERS

**IT'S BACK! PACIFIC STANDARD TIME** 7  
 WEST COAST PILSNER / 4.7% ABV  
 RESINOUS, CRISP, REFRESHING

A COLLAB WITH **HOPFLY BREWING CO.**

**DAYDREAM** 6.5  
 ANYTIME LAGER / 5% ABV  
 CRISP, SIMPLE, AUTHENTIC

**BLUE DAISY** 7  
 PILSNER / 4.9% ABV  
 CLEAN, CRISP HOPS

## NATURAL WINE ORGANIC WITH ZERO ADDITIVES

**ARCA NOVA VINHO VERDE** 9/34  
 Portugal // Glass/Bottle

**ARCA NOVA ROSÉ** 11/40  
 France // Glass/Bottle

## WHITE / ROSÉ WINE

**TERRA SERENA PROSECCO** 9  
 On Draft

**GIULIANO ROSATI PINOT GRIGIO** 10/36  
 Friuli, 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

## SEASONAL SPIRITS

**BLUSH & BLOSSOM** 14  
 Ketel One Peach & Orange Blossom Vodka, Agave,  
 Grapefruit, Lime, Club Soda

**BLACKBERRY SAGE MARG** 14  
 Astral Reposado Tequila, Blackberry, Lime, Triple Sec, Sage

**SMOKEY SUNSET** 15  
 Astral Blanco Tequila, Illegal Mezcal, Aperol, Lime, Vanilla

## 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 | EPSOLON REPOSADO: \$4  
 HERRADURA: \$6

**WILDFLOWER BLUES** 13  
 Astral Reposado Tequila, Triple Sec, Blueberry,  
 Hibiscus, & Lime. Club Soda  
 SUB | EPSOLON BLANCO: \$3  
 HERRADURA: \$6

**COLD BREW MARTINI** 14  
 Hex Cold Brew, Tito's Vodka,  
 Chocolate Liqueur, Coffee Liqueur