MAIN MENU

SOUTHPARK

SUFFOLK PUNCH

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

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

GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN

SHARED

DEVILED EGGS
Hot Honey Drizzle, Crispy Shallots, Micro Herbs // $12 (V)

PIMENTO CHEESE PLATE
Pimento Cheese, Chow Chow, French Baguette // $14 (V)

SUFFOLK LOADED FRIES
Seasoned fries, Beer Cheese, Short Rib, Pickled Onion, Green Onion, Pico de Gallo, Ranch, Parmesan, Herbs // $14

TSP WINGS
Choice Of Sauce: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch, Hot Honey, Thai Sweet Chili.
Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // $15

BAVARIAN PRETZEL
10oz Bavarian Style Pretzel, Blue Daisy Beer Cheese, Spicy Mustard, House Pickle Chips // $13 (V)

CHARCUTERIE & CHEESE BOARD
Chef's Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // $15

WHIPPED RICOTTA
Chef Choice Focaccia, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // $14 (V)

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

Crispy Hand Breaded Chicken Tenders, Choice Of 3 Dipping Sauces. (Hot Honey, BBQ, SPB Sauce, Thai Sweet Chili, Garlic Aioli, Chipotle Ranch) // $18
Served With Fries | Substitute Another Side + $1

SMOKED BBQ CHICKEN NACHOS
Beer Cheese, Roasted Corn, Chow Chow, Black Bean Puree, Fried Shishito Peppers, Green Onion, Tortilla Chips // $17

PARM FRITES
Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Garlic Aioli & SPB Sauce // SMALL: $9 LARGE: $13 (GF/V)

PIZZA

SHORT RIB
Cheese Fondue , Demi-Glace, Mozzarella , Braised Short Rib, Caramelized Onions, Micro Salad // $19

CAROLINA BBQ
Roasted BBQ Chicken, Caramelized Onion, Eastern NC BBQ Sauce, Mozzarella & Cheddar Cheeses, Ranch Drizzle // $18

CHEESE OR PEPPERONI
Choice of Just Cheese Or Pepperoni, Marinara Sauce, Mozzarella and Parmesan // $18

TACOS

ADD ANOTHER TACO FOR $5 (GF – Corn Tortillas Only)

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

BEER BATTERED FISH TACOS
Remoulade, Cirtus Slaw, Green Onions, Flour & Corn Tortillas // $13

SHRIMP TACOS
Pepper Blend, Cucumber, Avocado, Cilantro, Cilantro Lime Crema, Flour & Corn Tortillas // $13

SOUP/SALAD

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

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 Crema, Local Spring Mix, Crispy Nuts & Seeds // $12 (GF – No Crispy Nuts & Seeds) (V)

PESTO CAESAR SALAD
Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Crispy Nuts & Seeds // $13 (GF – No Crispy Nuts & Seeds) (V)

SOUP DU JOR
Bowl of Chefs Choice Soup With Accoutrements // $10

SOUTHPARK SIGNATURES

SUBSTITUTE GLUTEN FREE BUN: $2 | ALL SANDWICHES COME WITH CHOICE OF SIDE ITEM

SMASH BURGER*
Smash Patties, Muenster Cheese, Lettuce, Tomato, Pickle, SPB Sauce // $18

PIMENTO CHEESE SMASH BURGER*
Smash Patties, Pimento Cheese, Lettuce, Heirloom Tomato, Garlic Aioli Choice of Side Item // $19

AVOCADO SMASH BURGER*
Smash Patties, Munster Cheese, Avocado Puree, Pico, Lettuce. Choice of Side Item // $19

SHORT RIB MELT
Braised Short Rib, Caramelized Onions, Smoke Gouda, Seared Bread // $19

NIGHT RIDE BRAISED SHORT RIB
Buttermilk Mashed Potatoes, Green Beans, Pearl Onions, Demi Glace // $19

SORGHUM GLAZED SALMON*
Salmon Filet, Sorghum Glaze, Sweet Potato Puree, Broccolini // $18

CHICKEN CAESAR WRAP
Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato, Flour Tortilla. Choice of Side Item // $19

CHICKEN AVOCADO CLUB
Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Lettuce // $19 (Chef's Choice: Try It With Fried Chicken Breast!)

HADDOCK AND CHIPS
Blue Daisy Beer Battered Haddock Filet, Belgian Style Fries, Citrus Slaw, Creole Remoulade Sauce // $16

DESSERT

CHOCOLATE MOUSSE
Chantilly Cream, Berries // $10

SEASONAL FRUIT PARFAIT
Seasonal Fruit, Chefs Choice Yogurt Blend, Granola // $10

SIDES

- BELGIAN STYLE FRIES (GF/V) $6
- CHOICE SIDE SALAD $6
- POTATO SALAD (GF) $6
- BAKED MAC & CHEESE (V) $7
- GARLIC CONFIT BROCCOLINI (GF/V) $6
- BUTTERMILK MASHED POTATOES $6
- SWEET POTATO BRÛLÉE (V) $7
- CRISPY BITS GREEN BEANS (V) $6
- ROASTED BUTTERED CORN (V) $6
- CUP OF SOUP $7
- PICKLED VEGETABLES $6
- CHOW CHOW $7

DRINKS

SOUTHPARK

SUFFOLK PUNCH

HOPPY

NEW!
ADVANCED IPA — A COLLAB WITH PILOT BREWING — 7
WEST COAST IPA / 7.4% ABV
BREWED WITH FONIO GRAIN.
GRAPEFRUIT, PINE RESIN, STONE FRUIT

JUICIEST THING YOU GOT — 7.5
HAZY IPA / 6.8% ABV
STRATA CGX, NELSON & CITRA

FINE LINES — 7
PALE ALE / 5.5% ABV
FLORAL, CITRUS, PINE

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

TROPICAL IPA — 7
TROPICAL IPA / 6% ABV
BURSTING WITH TROPICAL AROMAS & FLAVORS

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

DARKER

NEW!
LOST IN THE COLD — 8
IMPERIAL RYE STOUT / 10% ABV
VERMONT COFFEE & VERMONT MAPLE SYRUP

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

NIGHT RIDE — 7
VANILLA PORTER / 5.2% ABV
SMOOTH, ROASTY, VANILLA

ALES

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

NEW FRUIT GOOFIN' — 7
FRUITED SOUR ALE / 5.2% ABV
FRESH RASPBERRIES & PINEAPPLE

BAYERN ECHO — 6.5
HEFEWEIZEN / 4.9% ABV
CLASSIC, NOTES OF BANANA & CLOVE

BLUEBERRY LEMONADE — 7.5
WHEAT ALE / 4.5% ABV
FRESH BLUEBERRIES AND LEMONS

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

SHADOWS OF PRAGUE — BREWERS PICK — 6.5
CZECH DARK LAGER / 4% ABV
DARK, CRISP, ROAST

IT'S BACK!
PILZN — 6.5
CZECH-STYLE PILSENER / 4% ABV
CRISP, CLEAN, LIGHT

THE 49ER — 6.5
GOLDEN LAGER / 4.4% ABV
SLIGHTLY DRY, LIGHT-BODIED, REFRESHING

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
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

SUFFOLK SELTZERS | GLUTEN FRIENDLY

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

PALOMA SELTZER — 6.5
HARD SELTZER / 6% ABV
GRAPEFRUIT, LIME

PINEAPPLE MARGARITA SELTZER — 6.5
HARD SELTZER / 6% ABV
PINEAPPLE, LIME & SALT

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