

SHARED

PIMENTO CHEESE PLATE

Pimento Cheese, Chow Chow, French Baguette // **‘14** (V)

DEVEILED EGGS

Hot Honey Drizzle, Crispy Shallots, Micro Herbs // **‘12** (V)

TSP WINGS

Sauce Options: BBQ, Buffalo, Garlic Parmesan, Chipotle Ranch, Hot Honey, Thai Sweet Chili, Carolina Gold BBQ.
Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // **‘15**

PARM FRITES

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

BAVARIAN PRETZEL

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

WHIPPED RICOTTA

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

SMOKED BBQ CHICKEN NACHOS

Beer Cheese, Roasted Corn, Chow Chow, Black Bean Puree, Fried Shishito Peppers, Green Onion, Tortilla Chips // **‘17**

CHARCUTERIE & CHEESE BOARD

Chef’s Selection of Rotating Artisan Meats, Cheeses, & Accompaniments. Served with House Flatbread Crackers // **‘15**

MAINS

SUBSTITUTE GLUTEN FREE BUN: \$2 | ALL SANDWICHES COME WITH CHOICE OF BELGIAN CUT FRIES, CRISPY BREAKFAST POTATOES, OR SIDE SALAD

SMASH BURGER*

Smash Patties, Muenster Cheese, Lettuce, Tomato, Pickle, SPB Sauce // **‘18**

PIMENTO CHEESE SMASH BURGER*

Smash Patties, Pimento Cheese, Lettuce, Tomato, Garlic Aioli, Choice of Side Item // **‘19**

AVOCADO SMASH BURGER*

Smash Patties, Munster Cheese, Avocado Puree, Pico, Lettuce. Choice of Side Item // **‘19**

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, Carolina Gold BBQ) // **‘18**
Served With Fries | Substitute Another Side + **‘1**

CHICKEN AVOCADO CLUB

Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Lettuce // **‘19** (Chef’s Choice: Try It With Fried Chicken Breast!)

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Pesto Caesar Dressing, Parmesan, Roasted Tomato, Flour Tortilla. Choice of Side Item // **‘19**

HADDOCK & CHIPS

Blue Daisy Beer Battered Haddock Filet, Belgian Style Fries, Citrus Slaw, Creole Remoulade Sauce // **‘16**

BRUNCH

BERRY CHEESECAKE PANCAKES

Silver Dollar Buttermilk Pancakes, Cheesecake Topping, Seasonal Berries // **‘14**

THE BREAKFAST BOWL*

Over Easy Farm Eggs, Smoked Sausage Patties & Bacon Slices, Country Style Gravy, Creamy Old Mill Grits, Cheddar Cheese // **‘16** (Chef’s Choice Substitute Grits For Crispy Breakfast Potatoes)

THE MORNING CLASSIC BISCUIT

Choice of Crispy Applewood Smoked Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // **‘7**

AVOCADO TOAST

Avocado Puree on Wheatberry Toast, Sunny Farm Egg, Roasted Grape Tomato, Pickled Red Onion, Cotija Cheese, Cilantro Lime Crema, & Hazelnut Salsa Macha // **‘12** (V)

FARMHOUSE VEGGIE OMELET

Peppers, Onion, Roasted Wild Mushrooms, Roasted Grape Tomato, Smoked Gouda, & Cilantro Lime Crema // **‘12** (GF/V)

SEASONAL FRUIT BOWL

Seasonal Fruit, Chefs Choice Yogurt Blend, Granola // **‘11** (GF/V)

BREAKFAST TACOS

Scrambled Farm Eggs, Smoked Bacon & Sausage, Country Style Gravy, Pico de Gallo, Cheddar, Flour & Corn Tortillas // **‘11** (GF – Corn Tortillas Only & No Gravy)

SMOTHERED BREAKFAST BURRITO

Chorizo, Scrambled Eggs, Cheddar Cheese, Breakfast Potato, Black Bean Puree. Topped with Queso, Salsa Verde, Pico, & Cilantro Lime Crema // **‘15**

HUEVOS RANCHEROS

Smoked Chicken, Refried Black Beans, Sunny Farm Egg, Pico De Gallo, Shaved Chilies, & Cilantro Lime Crema with Corn Tortillas // **‘13** (GF)

FRIED CHICKEN BISCUIT

Fried Chicken Breast, Country Style Gravy, Scrambled Farm Egg & Cheese, Scratch Biscuit, Crispy Breakfast Potatoes // **‘16** (Sub Fried Chicken for Grilled)

SMOKED SALMON BENEDICT

Potato Latkes, Smoked Salmon, Poached Egg, Capers and Chive Hollandaise // **‘14**

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 Lettuce Mix, Pangritata // **‘12**
(GF – No Crispy Nuts & Seeds) (V)

PESTO CAESAR SALAD

Artisan Romaine Heart, Parmesan, Roasted Tomato, Pesto Ceasar Dressing, Pangritata // **‘13** (V)

SOUP DU JOR

Bowl of Chefs Choice Soup With Accoutrements // **‘10**

SIDES

OLD MILL GRITS (GF) **‘6**

CRISPY BREAKFAST **‘6**
POTATOES (GF/V)

PANGRITATA **‘6**
GREEN BEANS (V)

CUP OF SOUP **‘7**

SEASONAL **‘6**
FRUIT (GF/V)

CHOICE SIDE **‘6**
SALAD

GARLIC CONFIT **‘6**
BROCCOLINI (GF/V)

PICKLED **‘6**
VEGETABLES

BELGIAN CUT **‘6**
FRIES (GF/V)

BUTTERMILK **‘6**
MASHED POTATOES

SWEET POTATO **‘7**
BRÛLÉE (V)

ROASTED BUTTERED **‘6**
CORN (V)

DRINKS			SUFFOLK PUNCH			
SOUTHPARK						
HOPPY			LAGERS			
	PULP PRESCRIPTION BREWERS PICK	8		IT'S BACK! SHADOWS OF PRAGUE BREWERS PICK	6.5	
	HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS			CZECH DARK LAGER / 4% ABV DARK, CRISP, ROAST		
	TROPICAL IPA	7		DAYDREAM	6.5	
	TROPICAL IPA / 6% ABV BURSTING WITH TROPICAL AROMAS & FLAVORS			ANYTIME LAGER / 5% ABV CRISP, SIMPLE, AUTHENTIC		
	JOYRIDE	7		BLUE DAISY	7	
	IPA / 7.2% ABV SIMCOE, MOSAIC, AZACCA HOPS			PILSNER / 4.9% ABV CLEAN, CRISP HOPS		
DARKER			NATURAL WINE ORGANIC WITH ZERO ADDITIVES			
	NEW! LOST IN THE COLD	8		ARCA NOVA VINHO VERDE	9/34	
	IMPERIAL RYE STOUT / 10% ABV VERMONT COFFEE & VERMONT MAPLE SYRUP			Portugal // Glass/Bottle		
	NEW! LOST IN THE COLD	8		ARCA NOVA ROSÉ	11/40	
	A COLLAB WITH  OAKLORE DISTILLING CO.			France // Glass/Bottle		
	IMPERIAL RYE STOUT / 10% ABV CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS					
	NIGHT RIDE	7		TERRA SERENA PROSECCO	9	
	VANILLA PORTER / 5.2% ABV SMOOTH, ROASTY, VANILLA			On Draft		
ALES			WHITE / ROSÉ WINE			
	STEADY REINS	6.5		GIULIANO ROSATI PINOT GRIGIO	10/36	
	AMBER ALE / 5% ABV SLEMOOTH, TOASTY, SUBTLE HOPS			Fruili, Italy // Glass/Bottle		
	NEW FRUIT GOOFIN'	7		READERS CHARDONNAY	11/40	
	FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE			Washington State // Glass/Bottle		
	LATE NIGHT HYPE	7		LOBSTER REEF SAUVIGNON BLANC	10/36	
	COFFEE BLONDE ALE / 5% ABV CONDITIONED ON VANILLA HAZELNUT COFFEE BEANS			New Zealand // Glass/Bottle		
SUFFOLK CIDERS GLUTEN FRIENDLY			RED WINE			
CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES				MATTHEW FRITZ PINOT NOIR	12/44	
	SUFFOLK CIDER	6.5		California // Glass/Bottle		
	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS					
				IN SITU CABERNET SAUVIGNON	13/48	
				Chile // Glass/Bottle		
				THE ARBORIST RED BLEND	11/40	
				Paso Robles, California // Glass/Bottle		
SUFFOLK SELTZERS GLUTEN FRIENDLY			SEASONAL SPIRITS			
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		
						
				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		
						
				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 ESPOLON BLANCO: \$3 HERRADURA: \$6		
				WILDFLOWER BLUES	13	
				Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime, Club Soda		
				SUB ESPOLON BLANCO: \$3 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		