

# LUNCH MENU

SOUTHPARK

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

# SUFFOLK PUNCH

## HOURS

MON - FRI: 11AM - 4PM

“\*” ITEMS ARE SERVED RAW OR UNDER COOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED ITEMS MAY LEAD TO FOOD-BORNE ILLNESS.

## SHAREABLE

### CORNBREAD BITES

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

### GUACAMOLE

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

### DEVILED 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 // **'16** (GF)

### PRETZEL

Served With Bier Cheese, House Pickles, House Mustard Blend // **'15** (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, Ranch, or Honey Mustard // **'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)

### BURRATA

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

### QUESADILLAS

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

## 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**

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**

## 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**

### FISH & CHIPS

Hand Cut Fries, Remoulade, Slaw // **'19**

### CHICKEN AVO

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

### CAESAR WRAP

Caesar Dressing, Lettuce Mix, Grilled Chicken // **'18**

### BUFFALO WRAP

Fried Chicken, Lettuce, Tomato, Ranch, Buffalo Sauce // **'18**

### GBLT

Guacamole, Bacon, Lettuce, Tomato, Garlic Aioli // **'18**

### CHEESESTEAK

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

## SIDES

HAND CUT FRIES (GF/V) **'6**

CHOICE SIDE SALAD **'6**

PICKLED VEGGIES **'6**

POTATO SALAD **'6**


# DRINKS

SOUTHPARK

# SUFFOLK PUNCH

## HOPPY

 **BREWER'S CHOICE** 7  
IPA / 5.2% ABV  
STRATA, MOSAIC, & CASCADE HOPS

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

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

## LAGERS


 **PILZN** BREWERS PICK 7  
CZECH-STYLE PILSENER / 4% ABV  
CRISP, CLEAN, LIGHT

 **IT'S BACK! LIME DAYDREAM** 7  
LIME LAGER / 5% ABV  
CRISP, SIMPLE, TOUCH OF LIME

 **DAYDREAM** 7  
ANYTIME LAGER / 5% ABV  
CRISP, SIMPLE, AUTHENTIC

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

## ALES

 **DREAMSICLE** 7  
FRUITED ALE / 5.2% ABV  
FRESH TANGERINES & MARSHMALLOW

 **STEADY REINS** 7  
AMBER ALE / 5% ABV  
SMOOTH, TOASTY, SUBTLE HOPS

**SUFFOLK SELTZERS | GLUTEN FRIENDLY**  
ALL SELTZERS ARE MADE IN HOUSE, & WITH REAL FRUIT!

 **RASPBERRY SELTZER** 6.5  
HARD SELTZER / 6% ABV  
MADE WITH FRESH RASPBERRIES

## NATURAL WINE ORGANIC WITH ZERO ADDITIVES

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

**LA TOURNÉE ROSÉ** 12/44  
France // Glass/Bottle

## WHITE / ROSÉ WINE

**TERRA SERENA PROSECCO** 9  
On Draft

**GIULIANO ROSATI PINOT GRIGIO** 10/36  
Friuli, Italy // Glass/Bottle

**Y3 CHARDONNAY** 13/48  
Nappa Valley // Glass/Bottle

## RED WINE

**LOBSTER REEF SAUVIGNON BLANC** 10/36  
New Zealand // Glass/Bottle

**WINDISCH FAMILY RIESLING** 11/40  
Germany // Glass/Bottle

**MATTHEW FRITZ PINOT NOIR** 12/44  
California // Glass/Bottle

**IN SITU CABERNET SAUVIGNON** 13/48  
Chile // Glass/Bottle

## SEASONAL SPIRITS

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

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

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

## 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