

SHARED

GRANDE BREAKFAST BURRITO

Smoked Bacon & Sausage, Scrambled Farm Eggs, Cheddar Cheese, Pico De Gallo, Chipotle Aioli & Crispy Breakfast Potatoes // **'14**

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. Choice of Dipping Sauce: Ranch Or Blue Cheese. Served With Celery // **'15**

PARM FRITES

Belgian Style Fries, Parmesan, Fresh Herbs, Sea Salt. Served with Curry Ketchup & SPB Sauce // **'13** (GF/V)

BAVARIAN PRETZEL

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

WHIPPED RICOTTA

Grilled Ciabatta Bread, Local Honey, Extra Virgin Olive Oil, Mango Chutney, Fresh Herbs, Crispy Nuts & Seeds // **'14** (V)

CRISPY AHI TUNA WONTON NACHOS*

Ahi Tuna Tossed with Ginger, Garlic, Cucumber & Soy Sauce, Yuzu Kosho Aioli, Pickled Red Onion, Scallion, Furikake, Crispy Wonton Chips // **'17**

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**

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, Shaved Onion, Pickle, SPB Sauce, Challah Bun // **'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, Shaved Red Onions. Choice of Side Item // **'19**

CHICKEN AVOCADO CLUB

Grilled Chicken Breast, Avocado Spread, Bacon Jam, Swiss Cheese, Tomato, Lettuce, Challah Bun // **'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, 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

BRUNCH

BLUEBERRY BLISS FRENCH TOAST

French Toasted Blueberry Muffin with Blueberry Chevre, Crispy Apple Cider Bacon, and Drizzled with Hot Honey Syrup // **'12** (V – No Bacon)

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 Apple Cider Bacon or Sausage Patty, Scrambled Farm Eggs & Cheese on a Scratch Biscuit // **'7**

SIGNATURE AVOCADO TOAST

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)

FARMHOUSE VEGGIE OMELET

Peppers, Onion, Roasted Wild Mushrooms, Roasted Grape Tomato, Cotija Cheese, & Poblano Sour Cream // **'12** (GF/V)

SEASONAL FRUIT BOWL

Fresh Yogurt, Local Honey, Citrus Zest, and A Touch of Mint with Chef's Seasonal Selection // **'11** (GF/V)

BREAKFAST TACOS

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)

SMOKEY HUEVOS RANCHEROS

Smoked Turkey Burnt Ends, Refried Black Beans, Sunny Farm Egg, Pico De Gallo, Shaved Chilies, Cotija Cheese, & Cilantro Lime Crema with Corn Tortillas // **'13** (GF)

FRIED CHICKEN BISCUIT

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

BLUE DAISY SHRIMP & GRITS

Old Mill Grits, Blackened Shrimp, Corn, Shishito Peppers, Andouille Sausage, Tomato Bacon Gravy // **'21** (V)

SALADS, GRAINS & THINGS

ADD: CHICKEN BREAST (GRILLED OR FRIED) \$6 | BLACKENED OR PAN SEARED MAHI-MAHI \$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, Chopped Coto Family Farms Kale, 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)

SESAME GINGER SALAD

Local Mixed Greens, Mandarin Oranges, Radish, Carrots, Edamame, Wonton Crumble, Carrot Ginger Dressing // **'12** (V)

SIDES

OLD MILL GRITS (GF) '6	SEASONAL FRUIT (GF/V) '6	BELGIAN CUT FRIES (GF/V) '6
CRISPY BREAKFAST POTATOES (GF/V) '6	CHOICE SIDE SALAD '6	POTATO SALAD (GF) '6
SMACKED CUCUMBER SALAD (GF/V) '6	GARLIC CONFIT BROCCOLINI (GF/V) '6	SWEET POTATO BRÛLÉE (V) '7
CRISPY BITS GREEN BEANS (V) '6	ROASTED BUTTERED CORN (V) '6	

SOUTHPARK

LAGERS

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

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

ALL CIDERS MADE FROM NC APPLES

SUFFOLK CIDER 6.5
CIDER / 6% ABV
SEMI-SWEET CIDER | ROTATING FLAVORS

NEW!
 **SHADOWS OF PRAGUE** BREWERS PICK **6.5**
 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

PILSNER / 4.9% ABV

CLEAN, CRISP HOPS

ARCA NOVA VINHO VERDE 9/34

Portugal // Glass/Bottle

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

TERRA SERENA PROSECCO

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

MATTHEW FRITZ PINOT NOIR

California // Glass/Bottle

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

THE ARBORIST RED BLEND 11/40
 Paso Robles, California // Glass/Bottle

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

PALOMA SELTZER
HARD SELTZER / 6% ABV
GRAPEFRUIT, LIME

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

KEY LIME PIE

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

Deep Eddy Vodka, Lime, Cranberry Juice.
Rosemary, Ginger Beer
SUB | TITO'S: \$2
BELVEDERE: \$4

SPICY BERRY MARG

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

Absolut Pears Vodka, Spiced Pear, Lemon, Ginger Beer

COLD BREW MARTINI

Hex Cold Brew, Tito's Vodka,
Chocolate Liqueur, Coffee Liqueur