

LUNCH MENU

SOUTHPARK

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

SUFFOLK PUNCH

HOURS

MON - FRI: 11AM - 4PM

“ * ” 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** (GF/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, Mango Habanero // **‘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, Mango Habanero, 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)

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**

BATTERED FISH TACOS

Slaw, Remoulade // **‘17**

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

SOUP/SALAD

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

WINTER

Spring Mix, Goat Cheese, Poach 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**

SOUP

Soup Du Jour with Accoutrements // **‘10**

HANDHELDS

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

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**

SHORT RIB MELT

Smoked Gouda, Caramelized Onion, Short Rib // **‘20**

CHICKEN AVO

Guacamole, Pico, Munster, Garlic Aioli // **‘18**

CAESAR WRAP

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

BUFFALO WRAP

Fried Chicken, Lettuce, Tomato, Ranch, Bleu Cheese Crumble, Buffalo Sauce // **‘18**

GBLT

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

CHEESESTEAK

Shaved Ribeye, White American Cheese, Beir Cheese, Caramelized Onion, Amoroso Roll, Garlic Aioli // **‘20**

SIDES

HAND CUT FRIES (GF/V) **‘6**

CHOICE SIDE SALAD **‘6**

POTATO SALAD **‘6**

PICKLED VEGGIES **‘6**

CUP OF SOUP **‘7**

DRINKS			SUFFOLK PUNCH		
SOUTHPARK					
HOPPY			LAGERS		
	NEW! OVER THE COUNTER	7.5		IT'S BACK! PACIFIC STANDARD TIME	7
	HAZY IPA / 5.8% ABV TROPICAL, CITRUS, BERRIES			WEST COAST PILSNER / 4.7% ABV RESINOUS, CRISP, REFRESHING	
					
	PULP PRESCRIPTION BREWERS PICK	8		DAYDREAM	6.5
	HAZY IPA / 7% ABV CITRA, NELSON & MOTUEKA HOPS			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		
	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
	IMPERIAL RYE STOUT / 10% ABV CONDITIONED IN OAKLORE BARRELS FOR 12 MONTHS			France // Glass/Bottle	
					
ALES			WHITE / ROSÉ WINE		
	NEW FRUIT COOFIN'	7		TERRA SERENA PROSECCO	9
	FRUITED SOUR ALE / 5.2% ABV FRESH RASPBERRIES & PINEAPPLE			On Draft	
	TROPICAL TREE TOPS	7		GIULIANO ROSATI PINOT GRIGIO	10/36
	FRUITED SOUR ALE / 5.2% ABV MANGO, PINK GUAVA, PINEAPPLE, & PASSION FRUIT +MAKE IT A BEERMOSA (ADD PROSECCO): '3			Fruiili, Italy // Glass/Bottle	
	SUFFOLK CIDER	6.5		READERS CHARDONNAY	11/40
	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS			Washington State // Glass/Bottle	
SUFFOLK CIDERS GLUTEN FRIENDLY			LOBSTER REEF SAUVIGNON BLANC		
	CIDER PRODUCED BY FLAT ROCK CIDER COMPANY ALL CIDERS MADE FROM NC APPLES			WINDISCH FAMILY RIESLING	11/40
				Germany // Glass/Bottle	
	SUFFOLK CIDER	6.5		MATTHEW FRITZ PINOT NOIR	12/44
	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS			California // Glass/Bottle	
	SUFFOLK CIDER	6.5		IN SITU CABERNET SAUVIGNON	13/48
	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS			Chile // Glass/Bottle	
	SUFFOLK CIDER	6.5		THE ARBORIST RED BLEND	11/40
	CIDER / 6% ABV SEMI-SWEET CIDER ROTATING FLAVORS			Paso Robles, California // Glass/Bottle	
SUFFOLK SELTZERS GLUTEN FRIENDLY			RED WINE		
	PALOMA SELTZER	6.5		MATTHEW FRITZ PINOT NOIR	12/44
	HARD SELTZER / 6% ABV GRAPEFRUIT, LIME			California // Glass/Bottle	
	PINEAPPLE MARGARITA SELTZER	6.5		IN SITU CABERNET SAUVIGNON	13/48
	HARD SELTZER / 6% ABV PINEAPPLE, LIME & SALT			Chile // Glass/Bottle	
SEASONAL SPIRITS			WHITE / ROSÉ WINE		
	KEY LIME PIE	12		TERRA SERENA PROSECCO	9
	Smirnoff Whipped Cream Vodka, Lime, Pineapple, Ginger Beer			On Draft	
	BUTTER PECAN PIE	13		GIULIANO ROSATI PINOT GRIGIO	10/36
	Bulleit Rye Whiskey, Butter Pecan, Walnut & Orange Bitters			Fruiili, Italy // Glass/Bottle	
	APPLE PIE	12		READERS CHARDONNAY	11/40
	Astral Reposado Tequila, Apple, Lemon, Lime, Warming Spices, Cinnamon			Washington State // Glass/Bottle	
SIGNATURE COCKTAILS			LOBSTER REEF SAUVIGNON BLANC		
	ROSE-BERRY MULE	13		WINDISCH FAMILY RIESLING	11/40
	Deep Eddy Vodka, Lime, Cranberry Juice, Rosemary, Ginger Beer SUB TITO'S: \$2 BELVEDERE: \$4			Germany // Glass/Bottle	
	SPICY BERRY MARG	13		MATTHEW FRITZ PINOT NOIR	12/44
	Astral Reposado Tequila, Blueberry Red Pepper Agave, Lime SUB HORNITOS REPOSADO: \$2 HERRADURA: \$6			California // Glass/Bottle	
	WILDFLOWER BLUES	13		IN SITU CABERNET SAUVIGNON	13/48
	Astral Reposado Tequila, Triple Sec, Blueberry, Hibiscus, & Lime. Club Soda SUB HORNITOS PLATA: \$2 HERRADURA: \$6			Chile // Glass/Bottle	
	SWEATER WEATHER	13		THE ARBORIST RED BLEND	11/40
	Absolut Pears Vodka, Spiced Pear, Lemon, Ginger Beer			Paso Robles, California // Glass/Bottle	
	COLD BREW MARTINI	14		THE ARBORIST RED BLEND	11/40
	Hex Cold Brew, Tito's Vodka, Chocolate Liqueur, Coffee Liqueur			Paso Robles, California // Glass/Bottle	