

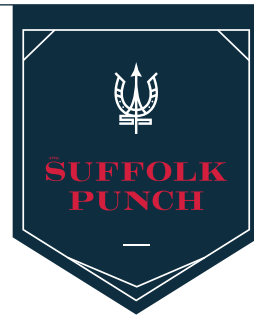
THE SUFFOLK PUNCH

Much like the beautiful Suffolk Punch horses who carry the same name, we were crafted for a purpose.

Our limitless supply of energy allows us to work tirelessly, fusing scientific practice with our creative passions to push conventional boundaries. We are a Brewery, Culinary Café & Taphouse, and Coffee Bar born from the philosophy of melding art and science to inspire thought and challenge expectations. We curate libations, food, and products for those who understand the value of craft and embrace new experiences. The Suffolk Punch embodies the craft spirit in every drink we serve, every meal we prepare, and every conversation we foster.



704.319.8650 | 2911 Griffith St | Queen City Represent
#suffolkpunchclt | @suffolkpunchclt | thesuffolkpunch.com



MENU

We pride ourselves in our culinary standards.

We source products as locally as possible, follow the seasons and avoid the use of gmo products and soy. Our guests' satisfaction and the advancement of the culinary scene are at the core of our mission.

DAILY LUNCH SPECIALS

\$12

MONDAY

Meatloaf, mashed potatoes, broccolini, mushroom gravy

TUESDAY

Chicken Pot Pie, biscuit crust, petite salad

WEDNESDAY

Chef's Whim

THURSDAY

Beer Braised Beef Tips, peppers, onions, carolina gold rice

FRIDAY

Beer Battered Flounder, peppadew slaw, house cut fries

PLEASE ASK SERVER FOR DAILY DINNER SPECIALS



The Suffolk Punch would like to thank the following:

Harmony Ridge Farms, Joyce Farms, Snake River Farms, Middle Ground Farm, Anson Mills, Prestige Farms, Mills Family Farm, Verdant Bakery, Copain Bakery

Eric Litaker, Executive Chef



PROPER GOOD CRAFT



All menu items are soy-free | GF = Gluten Free, D = Dairy Free

SMALL PLATES

FRIED GREEN TOMATOES

House made pimiento cheese, peppadew relish
// \$6 GF

SPINACH & ARTICHOKE FONDUE

Parmesan, crisp tortillas // \$9 GF

FRENCHED WINGS

Joyce Farms poulet rouge wings, Moroccan dry rub, pickled red onion, cilantro crema
// \$15 (D w/o crema)

PORK BELLY

Sorghum-stout glazed Cheshire Farms pork belly, butternut chile puree // \$11 GF

HOUSE MADE PEROGIES

Flash fried onions, pickled radish, caraway crema // \$8

SAUTEED NC SHRIMP

Roasted tomato beurre blanc, grilled artisan bread // \$14 (GF w/o bread)

SALADS

ADD PRESTIGE FARMS GRILLED CHICKEN // \$6
ADD NC SHRIMP // \$6
ADD BRAISED COULOTTE // \$7
ADD HOUSE CRAFTED VEGGIE BURGER // \$6

MIXED FIELD GREENS

Mixed lettuces, apple matchsticks, dried cranberry, crumbled bleu, lemon ginger vinaigrette // \$9 GF, D

BUTTERHEAD LETTUCE

Shaved red onion, chopped bacon, chive, spiced pecans, apple cider vinaigrette
// \$9 GF, D

SALT ROASTED BEETS

Sorghum berries, quinoa, frisee, whipped feta, orange honey gastrique // \$9 GF

SANDWICHES

(served with field green salad, or fries)

*THE SUFFOLK PUNCH BURGER

Mills Family Farm grass-fed beef, Ashe County Hoop Cheddar, butterhead lettuce, fried onions, house pickles, roasted tomato aioli, sourdough brioche // \$15

A PROPER GOOD REUBEN

House braised corned beef, fontina, sauerkraut, house made thousand island, grilled rye // \$13

THE OG CHICKEN SANDWICH

Prestige Farms grilled chicken cutlets, bacon, whole grain honey mustard, fontina, butterhead lettuce, sourdough brioche // \$13

THE QUEEN'S FAVORITE VEGGIE BURGER

House crafted black bean & brown rice patty, local arugula, sorghum BBQ sauce, goat cheese crema, sourdough brioche // \$12

BRAISED STEAK SANDWICH

Certified Angus Beef coulotte, French onion crema, cheddar, sauteed mushrooms, grilled campagne loaf // \$14

GRILLED PIMIENTO SANDWICH

House made pimiento cheese, green tomato jam, apple cider bacon, grilled campagne loaf // \$13

A LA CARTE

Petite field green salad // \$4
House cut fries // \$6
Local farm vegetables // \$6

DESSERT

Please ask server for daily desert offering

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WE POLITELY ASK THAT YOU TRY TO AVOID SUBSTITUTIONS DURING BUSY TIMES OF SERVICE. THANK YOU

