



PROPER GOOD CRAFT



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

SHARED PLATES

**MARINATED TOMATOES
& CUCUMBERS** // \$6 **GF, D**

GRILLED HALOUMI

Allan Benton's country ham, local honey,
crostini // \$13 (**GF w/o bread**)

SANDWICHES

(served with field green salad or fries)

EGG SANDWICH

Scrambled eggs, cheddar, tomato,
sourdough brioche
// \$10

BLT

Local tomato, Middle Ground Farms
Butterhead lettuce, apple cider bacon,
herbed mayo, Duke's Bread wheat toast
// \$13

**THE QUEEN'S FAVORITE
VEGGIE BURGER**

House crafted black bean & brown rice
patty, local arugula, sorghum BBQ
sauce, goat cheese crema, sourdough
brioche // \$14

A LA CARTE

Linney's Mill Stone Ground Grits // \$4

Roasted New Potatoes // \$4

Apple Cider Bacon // \$5

House Cut Fries **GF, D** // \$6

Side Salad **GF, D** // \$4

Seasonal Fruit **GF, D** // \$5

BRUNCH ENTRÉES

CHICKEN-N-BISCUIT

Flash fried chicken, scratch-made biscuit,
scrambled eggs, peppercorn-chive gravy
// \$14

ROASTED VEGETABLE HASH

Seasonal local farm vegetables,
over easy eggs, chives
// \$12 **GF, (D w/o butter)**

***STEAK & EGGS**

Seared flat iron steak, smashed potato
cake, sunny up eggs // \$18 **GF**

***CRAB CAKE BENEDICT**

House made crab cakes, English muffin,
poached eggs, Tabasco Hollandaise // \$16

COUNTRY HAM & GRITS

Allan Benton's country ham, Linney's Mill
stone ground grits, local greens,
red eye gravy, eggs // \$15 **GF**

SALADS

ADD PRESTIGE FARMS GRILLED CHICKEN // \$6

ADD NC SHRIMP // \$6

ADD HOUSE CRAFTED VEGGIE BURGER // \$6

FARM GREENS

Mixed local lettuces, carrot, onion, tomato,
shaved onion, herb vinaigrette // \$9 **GF, D**

FARRO VERDE

Anson Mills Farro Verde, roasted summer
squashes, kale, shaved Parmesan, tomato
vinaigrette // \$9 **D (Vegan w/o cheese)**

ITEMS MARKED WITH " * " MAY CONTAIN RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY INCREASE YOUR RISK
OF FOOD-BORNE ILLNESS.

AS A SCRATCH KITCHEN, WE POLITELY ASK THAT YOU TRY TO
AVOID SUBSTITUTIONS DURING BUSY TIMES OF SERVICE.
THANK YOU



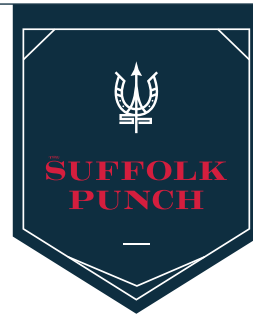
THE SUFFOLK PUNCH

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 & Tapahouse, 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.



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#suffolkpunchclt | @suffolkpunchclt | thesuffolkpunch.com



BRUNCH 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

Flash fried Joyce Farms chicken, mashed potatoes, sauteed spinach, gravy

TUESDAY

Shrimp curry, rice, local vegetables, coconut, cream, cilantro

WEDNESDAY

Chef's whim pasta

THURSDAY

Pulled pork shoulder, baked beans, jalapeno cheddar

FRIDAY

Fish & Chips - Beer Battered Flounder, fish camp slaw, house fries, tartar

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