



PROPER GOOD CRAFT



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

## SMALL PLATES

### GRILLED HALOUMI

Allan Benton's country ham, local honey, crostini // \$13 **GF**

### CHORIZO NACHOS

Harmony Ridge Farms chorizo, black beans, poblano, queso fresco, pickled red onion, cilantro, crema, pepper rings // \$13

### FRENCHED WINGS

Joyce Farms poulet rouge wings, sweet Thai chili sauce, scallions, benne seed, cilantro crema // \$15 **GF**

### BUFFALO SHRIMP

House made ranch, house made pickles, pickled red onions // \$12

## A LA CARTE

Petite field green salad // \$4

House cut fries, herb salt // \$6

Pasta salad // \$6

Marinated tomatoes & cucumbers // \$6

## SALADS

ADD PRESTIGE FARMS GRILLED CHICKEN // \$6

ADD NC SHRIMP // \$6

ADD HOUSE CRAFTED VEGGIE BURGER // \$6

### MIXED FIELD GREENS

Heirloom tomato, cucumber, carrot, shaved onion, herb vinaigrette // \$9 **GF, D**

### FARRO VERDE

Roasted summer squashes, kale, shaved parmesan, tomato vinaigrette // \$9

### ROASTED FARM VEGETABLES

Fresh herbs, garlic, beurre blanc // \$9 **GF**

## SANDWICHES

(served with field green salad, or fries)

### \*THE SUFFOLK PUNCH BURGER

Mills Family Farm grass-fed beef, cheddar, lettuce, onions, house mayo, sourdough brioche // \$16

### THE OG CHICKEN CLUB

Prestige Farms grilled chicken cutlets, bacon, whole grain honey mustard, fontina, butterhead lettuce, grilled rustic bread // \$14

### THE QUEEN'S FAVORITE VEGGIE BURGER

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

### BLT

Local tomato, apple cider bacon, lettuce, herbed mayo, Duke's wheat loaf // \$13

## MAINS

### PAN ROASTED CHICKEN BREAST

Anson mills farro verde, spinach, roasted red pepper pesto // \$18

### \*FLAT IRON STEAK

Certified Angus Beef, red wine & shallot reduction, roasted peppers, cafe de Paris butter // \$20 **GF**

### NORTH CAROLINA TROUT

Carolina gold rice pilau, creole rémoulade, chive oil // \$19 **GF**

## DESSERT

Please ask server for daily desert offering

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 & 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.*



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## 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*