

KITCHEN + BAR

SHAREABLES

PAN FRIED DUMPLINGS \$14

Pork + chicken, black garlic chili oil, sweet chili sauce, toasted sesame seeds, scallions

RHODE ISLAND CALAMARI \$18 PGF

Buttermilk dredge, flash fried, hot cherry peppers, lemon, honey cider glaze

TRUFFLE CAULIFLOWER \$14 PGF

Tempura battered, sherry vinegar, sea salt, grated romano, truffle aioli, fresh herbs

GIANT MEATBALL \$16

Red sauce, ricotta, grated romano, shaved parmesan, torn basil, herb focaccia, herb oil

CHICKEN WINGS \$16

Korean bbg, black truffle buffalo GF, or general tso (topped with peanut gremolata) Add Blue Cheese \$2 Add Ranch \$1

TRUFFLE FRIES \$12 GF

Crispy fries, grated romano, fresh herbs, spicy ketchup, roast garlic aioli

CRISPY FRIED BRUSSELS \$15 GF

Pork belly, sherry vinaigrette, whole grain dijon, honey, goat cheese

BANGKOK SHRIMP \$16 PGF

Sweet thai chili aioli, toasted sesame seeds, scallions

ARTICHOKE & JALAPEÑO DIP \$15 PGF

Marinated artichokes, roasted jalapeños, grated romano, sour cream, fontina, cheddar, warm pita chips

STICKY RIBS \$14

Slow cooked pork ribs, korean bbg, toasted sesame, peanut gremolata, scallions

SOUPS & SALADS

SPKB HOUSE SALAD Sm. \$8 | Lg. \$12 PGF

Petite greens, shaved red onion, cukes, grape tomato, heirloom carrots, banana peppers, focaccia croutons, house vinaigrette

CAESAR SALAD Sm. \$9 | Lg. \$13 PGF

Romaine, focaccia croutons, grated romano, shaved parmesan, cracked black pepper Add White Anchovy \$2

LINDBERGH SALAD \$16 GF

Radicchio, dried cherries, candied pecans, gorgonzola, honey balsamic vinaigrette

FRENCH ONION SOUP \$11 PGF

Caramelized onion, garlic, beef stock, brandy, herb toast points, swiss, asiago

TURN UP THE BEETZ \$16 GF

Petite greens, roasted beets, goat cheese, pickled red onion, heirloom carrots, toasted pistachios, white balsamic vinaigrette

AHI TUNA POKE SALAD \$22 PGF

Petite greens, avocado, cukes, fresh pineapple, scallions, pickled red onion, heirloom carrots, crispy wontons, sesame ginger dressing

HARVEST KALE SALAD \$18 GF

Kale, red cabbage, gala apples, ginger roasted pumpkin seeds, pickled red onion, goat cheese, parsnip crisps, champagne vinaigrette

CHEF'S DAILY SOUP

Ask your server

SALAD ADD ONS: Chicken \$6, Shrimp \$9, Salmon \$15, Bistro Filet \$18

HANDHELDS

SMASH BURGER \$19

Two brisket, chuck, and short rib blend patties, cooper's sharp american cheese, lettuce, grilled shaved onions, house pickles, smash sauce, toasted brioche bun Served With Crispy Fries

Add Crispy Bacon or Roasted Wild Mushrooms \$2

CHICKEN CHORIZO TACOS (3) \$18 GF

Jicama slaw, pico de gallo, avocado crema, cilantro, corn tortillas

Substitute Grilled or Fried Shrimp \$2

BLACK PASTRAMI REUBEN \$18

Swiss, sauerkraut, smash sauce, thick cut marble rye Served With Crispy Fries

TRUFFLE SHUFFLE SANDWICH \$19 | \$16

Shaved ribeye or grilled chicken, cooper's sharp american cheese, caramelized onions, roasted wild mushrooms, truffle aioli, soft sub roll

Served With Crispy Fries

Substitute Gluten Free Roll \$3

SIDES

Heirloom Roast Carrots \$7 GF

Whipped Potato \$8 GF

Warm Focaccia Bread \$7

Spiced Maple Squash Medley \$9 **cr**

Lemon Zest Asparagus \$8 GF

Crispy Brussels \$9 GF

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Southportguest

Password

Goodfood



GF = Gluten Free | PGF = Potentially Gluten Free (ask Server)

Note: Our fryers come in contact with items that are not gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Before placing your order, let your server know if any person in your party has a food allergy.

8.5% Meals Tax is NOT included in menu prices. We offer a 3% discount for paying cash, we DO NOT charge fees for using a credit card. All of our menu items are cooked to order. During our peak dinner hours, ticket times may run longer than usual. All tables are reserved for 1 1/2 hour time slots. Prices subject to change.