

SUCCOTASH PRIME

STARTERS

SHRIMP COCKTAIL 🌿 Gochujang Cocktail Sauce, Avocado Salsa	\$17
MARYLAND CRAB CAKE Curried Remoulade, Carrot Salad, Carrot Vinaigrette	\$21
SMOKED CHICKEN WINGS 🌿 Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13
HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
BIBB SALAD 🌿 Bacon, Goat Cheese, Tomatoes, Dates, Bacon Vinaigrette	\$15
FRIED GREEN TOMATO SALAD 🌿🌿 Arugula, Feta Cheese, Buttermilk Dressing	\$14
CAESAR SALAD Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan	\$14



FRIED CHICKEN

CHICKEN & WAFFLES
Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego
APPETIZER \$14 | MAIN \$26

DIRTY CHICKEN
Legs & Thighs, Honey Gochujang Sauce,
Blue Cheese, Pickles, Nori Flakes
APPETIZER \$16 | MAIN \$30

MAINS

*PIMENTO CHEESE BURGER Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19
SHRIMP'N'GRITS 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27
CRISPY LOCAL BLUE CATFISH 🌿 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$24
GRILLED EGGPLANT STEAK Beets, Butternut Squash, Brown Rice, Mint Chimichurri	\$22
BBQ BEYOND BURGER 🌿 Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries, Gochujang Ketchup	\$20
APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw	\$31
TODAY'S CATCH Grilled Broccolini, Mint Chimichurri, Burnt Lemon	M/P

SNACKS

DEVILED EGGS 🌿 Pickled Green Tomato 🌿 OR Bacon Jam	(EACH) \$1.50
CRISPY GREEN BEANS 🌿🌿 Wasabi Ranch	\$7
WEISENBERGER MILLS CORNBREAD CAKES 🌿 Cornbread Crisps, Sorghum Butter, Seasonal Jam	\$7
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$17

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
\$59/ADULT | \$24/CHILD (12 AND UNDER)

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
*SMOKED & SLICED RIBEYE / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES
CHOCOLATE BOURBON PECAN PIE / YUZU CHEESECAKE
no substitutions please

STEAKS

*FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ADD CRABCAKE \$19 / ADD SHRIMP \$12

ONE INCLUDED / ADDITIONAL + \$3

Bourbon Bordelaise	Horseradish Cream
Peppercorn-Caper Gravy	Blue Cheese/Furikake
Soy Ginger Glaze	Cajun-Spiced Butter
Mint Chimichurri	Onion-Bacon Jam

HANGER / 12 Oz / 28-Day Dry / 7 Hills / VA	\$39
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$59
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$64
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$119

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$8	CHEESY GRITS 🌿🌿	\$8
OLD BAY MAC'N'CHEESE 🌿	\$10	WATERMELON & FRIED PEANUTS 🌿	\$7
FRENCH FRIES 🌿	\$5	CREAMY CORN SUCCOTASH	\$9

TODAY'S VEGGIE \$8