

🕶 STARTERS 🟎	
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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	\$14

Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan

FRIED CHICKEN	Ĩ
CHICKEN & WAFFLES Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego STARTER \$14   MAIN \$26	
DIRTY CHICKEN Legs & Thighs, Honey Gochujang Sauce, Blue Cheese, Pickles, Nori Flakes STARTER \$16   MAIN \$30	
MAINS +-	
*PIMENTO CHEESE BURGER Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchu	\$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 V 🥓 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

DEVILED EGGS 🖋 Pickled Green Tomato 🗖 OR Bacon Jam	(EACH)	\$1.50
CRISPY GREEN BEANS 🕬		\$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

🕶 SNACKS 🕶



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

FROM OUR <b>Southern</b> FROM OUR <b>PRIDE</b> SMOKER			
MAKEIT	NICE	• • • • • • • • • • • •	
ONE INCLUDED / A	DDITIONAL + \$3	0 0 0	
Bourbon Bordelaise 🖋 Peppercorn-Caper Gravy 🖋 Soy Ginger Glaze 🖋 Mint Chimichurri V 🖋	Horseradish Cream 🖋 Blue Cheese/Furikake 🕯 Cajun-Spiced Butter 🖋 Onion-Bacon Jam	<b>1</b> ,555	
HANGER / 12 Oz / 28-Day Dry / 7 Hills / V.	A	\$39	
PETIT FILET MIGNON / 8 oz / 28-day	y / 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 I	Hills / VA	\$64	

APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw

\*TODAY'S CATCH 🖋

Grilled Broccolini, Mint Chimichurri, Burnt Lemon

\$31

M/P

BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS \$119



ADD CRABCAKE \$19 / ADD SHRIMP \$12



COLLARDS, KIMCHI & COUNTRY HAM 🔎	\$8	CHEESY GRITS 🕬 🖋	\$8
OLD BAY MAC'N'CHEESE 🕖	\$10	WATERMELON & FRIED PEANUTS V" 🔎	\$7
FRENCH FRIES V 🗯	\$5	CREAMY CORN SUCCOTASH 🕬	\$9

TODAY'S VEGGIE 🖋 \$8

A KNEAD RESTAURANT | SUPPER | FALL 2021 CULINARY DIRECTOR: EDWARD LEE FOLLOW US 🖸 🖪 /SUCCOTASHRESTAURANT

SERVICE @ SUCCOTASH

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

STRAWS AVAILABLE UPON REQUEST

PLEASE NOTIFY US OF ANY ALLERGIES



Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.