


SUCCOTASH PRIME

SNACKS

DEVILED EGGS 	(EACH)	\$1.50
Pickled Green Tomato  OR Bacon Jam		
CRISPY GREEN BEANS 		\$6
Wasabi Ranch		
WEISENBERGER MILLS CORNBREAD CAKES 		\$7
Cornbread Crisps, Sorghum Butter, Seasonal Jam		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$17
CoL. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		

STARTERS

PECAN STICKY BUNS 		\$7
Deliciousness		
SMOKED CHICKEN WINGS 		\$11
Spice Rub, Celery Slaw, White BBQ Sauce		
FRIED GREEN TOMATO SALAD 		\$12
Arugula, Feta Cheese, Buttermilk Dressing		
MARYLAND CRAB CAKE		\$20
Curried Remoulade, Carrot Salad, Carrot Vinaigrette		

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More









\$25/ADULT | \$13/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES
CHICKEN & WAFFLES / SHRIMP 'N'GRITS
WATERMELON & FRIED PEANUTS OR COLLARDS, KIMCHI & COUNTRY HAM
STICKY BUNS
no substitutions please

MAINS

CHICKEN & WAFFLES		\$23
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego		
SHRIMP'N'GRITS 		\$24
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil		
BISCUITS & GRAVY		\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy		
FRENCH TOAST 		\$15
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup		
LOBSTER BENEDICT		\$29
Old Bay Hollandaise, Parmesan-Herb Biscuit, Watercress, Warm Potato Salad		
DIRTY CHICKEN COBB		\$19
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing		
HANGOVER SPECIAL		\$18
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit		
FRIED CHICKEN SANDWICH		\$16
Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries		
AVOCADO TOAST BLT		\$16
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato ADD *POACHED EGG +\$2		
*PIMENTO CHEESE BURGER		\$18
Sesame Bun, Slab Bacon Jam, House Pickles, French Fries		
*SMOKED STEAK'N'EGGS		\$39
12 Oz Hanger Steak, Eggs Your Way, Warm Potato Salad, Cajun-Spiced Butter		
BBQ BEYOND BURGER 		\$19
Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries, Gochujang Ketchup		

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	\$7	WATERMELON & FRIED PEANUTS 	\$7
OLD BAY MAC'N'CHEESE 	\$9	BUTTERMILK BISCUITS 	\$4
FRENCH FRIES 	\$4	MAPLE-GLAZED SLAB BACON 	\$8
CHEESY GRITS 	\$7	WARM POTATO SALAD 	\$5



CREAMY CORN SUCCOTASH   \$8

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$10	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
OLD SMOKEY	\$14	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House Smoked-Maker's Mark, Coffee-Demerara Syrup, Regan's Orange Bitters		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

NON-ALCOHOLIC LIBATIONS

GARDEN MULE \$6	GRAPEFRUIT COOLER \$6	VIRGIN BELLE'S PUNCH \$6
Basil, Ginger, Lime, Elderflower Tonic	Grapefruit, Cinnamon, Pink Grapefruit Soda	Blood Peach, Ginger, Pineapple, Mint, Bubbles

A **KNEAD** RESTAURANT | BRUNCH | FALL 2021
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ **SUCCOTASH**
PRIME

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

 Vegan  Vegetarian  Gluten-Free

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.