


SUCCOTASH®

SATURDAY & SUNDAY | 10AM-3PM

SNACKS

DEVILED EGGS 	(EACH)	\$1.50
Green Tomato-Kimchi  OR Bacon Jam		
HUSH PUPPIES 		\$6
Green Tomato Jam		
FRIED PICKLES 		\$6
Lemon-Sriracha Aioli		
JALAPEÑO POPPERS		\$7
Bacon Jam, Swiss Cheese, Buttermilk Dressing		
PUPPIES, PICKLES & POPPERS		\$15

STARTERS

PECAN STICKY BUNS 		\$10
Deliciousness		
SMOKED CHICKEN WINGS 		\$11
Topped with White BBQ Sauce, Celery Slaw		
WEISENBERGER MILLS SKILLET CORNBREAD 		\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions		
CAESAR SALAD		\$14
Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan		
FRIED GREEN TOMATO SALAD  		\$11
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$13
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
SEASONAL SOUP		\$9
PEEL'N'EAT SHRIMP 	(HALF DOZEN)	\$15
Sambal Cocktail, Green Goddess, Remoulade		
	(DOZEN)	\$29
*LOCAL OYSTERS ON THE HALF SHELL 	(HALF DOZEN)	\$16
Cheerwine Mignonette, Sambal Cocktail		
	(DOZEN)	\$31

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$25/ADULT | \$12/CHILD (12 AND UNDER)

















GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM
PECAN STICKY BUNS
no substitutions please

MAINS

SERVED A LA CARTE

HANGOVER SPECIAL		\$18
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit		
LOBSTER BENEDICT		\$29
Old Bay Hollandaise, Buttermilk Biscuit, Arugula, Warm Potato Salad		
BISCUITS & GRAVY		\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy		
FRENCH TOAST 		\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup		
DELTA RICE BOWL  		\$17
Smoked Tofu, Roasted Carrots, Chard, Crispy Eggplant, Veggie Kimchi · ADD SALMON POKE + \$3		
SHRIMP'N'GRITS 		\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil		
DIRTY CHICKEN COBB		\$17
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing		
FRIED CHICKEN & WAFFLES		\$16
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego		
PULLED PORK SANDWICH		\$15
Collards, House Pickles, French Fries		
*PIMENTO CHEESE BURGER		\$16
Bacon Jam, House Pickles, French Fries		
AVOCADO TOAST BLT		\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato · ADD POACHED EGG + \$2		
BBQ BEYOND BURGER 		\$17
Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries		
*STEAK'N'EGGS 		\$49
Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad		

SIDES

MAPLE-GLAZED SLAB BACON 	\$7	CITRUS, DATES & BLUE CHEESE  	\$7
WARM POTATO SALAD  	\$4	COLLARDS, KIMCHI & COUNTRY HAM 	\$6
CHEESY GRITS  	\$7	MAC'N'CHEESE 	\$8
UMBER'S BUTTERMILK BISCUITS 	\$4	BOURBON-PICKLED JALAPEÑOS  	\$4
HAND-CUT FRENCH FRIES  	\$4	SUCCOTASH CURRY  	\$6

BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish			
SOUTHERN BLOODY	\$10	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish			
OLD SMOKEY	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House-Smoked Bulleit Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter			
Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles			

NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
DR. ENUF LEMON LIME SODA	\$4	ABITA ROOT BEER	\$4
FRESH SQUEEZED LEMONADE	\$4	VIRGIN BELLE'S PUNCH	\$5
SPRECHER GRAPE SODA	\$4	Blood Peach, Ginger, Pineapple, Mint, Bubbles	

SERVICE @ 

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.

A  RESTAURANT | BRUNCH | FALL 2021
CULINARY DIRECTOR: EDWARD LEE
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