

# SUCCOTASH®

## STARTERS

COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$17
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
PIMENTO CHEESE FUNDIDO	\$12
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
SMOKED CHICKEN WINGS	\$12
Topped with White BBQ Sauce, Celery Slaw	
WEISENBERGER MILLS SKILLET CORNBREAD	\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PEEL'N'EAT SHRIMP	(HALF DOZEN) \$15 (DOZEN) \$29
Sambal Cocktail, Green Goddess, Remoulade	
*LOCAL OYSTERS ON THE HALF SHELL	(HALF DOZEN) \$16 (DOZEN) \$31
Cheerwine Mignonette, Sambal Cocktail	
SEASONAL SOUP	\$9

## SALADS

FRIED GREEN TOMATOES	\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
CAESAR	\$15
Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan	
FARMER'S MARKET	\$11
Apple-Sorghum Vinaigrette	

## 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}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD  
CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES  
MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM  
BUTTER PECAN COOKIES'N'CREAM  
*no substitutions please*

## 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

## MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES	\$18
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
PULLED PORK SANDWICH	\$15
Collards, House Pickles, French Fries	
DELTA RICE BOWL	\$18
Smoked Tofu, Roasted Carrot, Chard, Crispy Eggplant, Veggie Kimchi • ADD SALMON POKE + \$3	
AVOCADO TOAST BLT	\$15
Sally Lunn Bread, Bacon, Smashed Avocado, Tomato • ADD FRIED EGG + \$2	
DIRTY CHICKEN COBB	\$19
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
CRISPY CATFISH SANDWICH	\$14
Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	
SHRIMP'N'GRITS	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
*PIMENTO CHEESE BURGER	\$16
Bacon Jam, House Pickles, French Fries	
CRISPY CHICKEN SANDWICH	\$15
Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	
*ROASTED SALMON	\$25
Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	
BBQ BEYOND BURGER	\$18
Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	

## SIDES

HAND-CUT FRENCH FRIES	\$4	SUCCOTASH CURRY	\$7
COLLARDS, KIMCHI & COUNTRY HAM	\$6	CITRUS, DATES & BLUE CHEESE	\$7
MAC'N'CHEESE	\$8	CHEESY GRITS	\$7
BOURBON-PICKLED JALAPEÑOS	\$4	SEASONAL SIDE	\$6

## 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 @ 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

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 KNEAD RESTAURANT | LUNCH | FALL 2021  
CULINARY DIRECTOR: EDWARD LEE  
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