

SUCCOTASH®

STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$18
SMOKED CHICKEN WINGS 🌿 Topped with White BBQ Sauce, Celery Slaw	\$13
PIMENTO CHEESE FUNDIDO 🌿 Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$13
WEISENBERGER MILLS SKILLET CORNBREAD 🌿 Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$10
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	
SEASONAL SOUP	\$9

SALADS

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

SNACKS

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

TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9
\$43/ADULT | \$21/CHILD (12 AND UNDER)

GREEN TOMATO-KIMCHI DEVEILED EGGS / SKILLET CORNBREAD

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD

CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES

SPICE-RUBBED BBQ PORK RIBS

MAC'N'CHEESE / COLLARDS, KIMCHI & COUNTRY HAM

BUTTER PECAN COOKIES'N'CREAM / CHOCOLATE BOURBON PECAN PIE

no substitutions please

MAINS

SERVED A LA CARTE

SHRIMP'N'GRITS 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$26
*ROASTED SALMON 🌿 Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$26	CAST-IRON TROUT FILETS 🌿 Cajun Rub, Mushroom Dirty Rice, Creole Cream Sauce, Smoked Soy	\$24
SPICE-RUBBED BBQ PORK RIBS Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Pea	\$25	BBQ BEYOND BURGER 🌿 Plant-Based Burger, Mushrooms, Swiss, Apple Cider BBQ, Crispy Shallots, Pickled Okra, Onion, French Fries	\$20
*PIMENTO CHEESE BURGER Bacon Jam, House Pickles, French Fries	\$18	DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$26
CRISPY LOCAL BLUE CATFISH 🌿 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$23	22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$41
DELTA RICE BOWL 🌿 Smoked Tofu, Roasted Carrot, Chard, Crispy Eggplant, Veggie Kimchi • ADD FRIED EGG + \$2 🌿	\$19	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE 🌿 Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	\$49

SIDES

HAND-CUT FRENCH FRIES 🌿	\$4	CITRUS, DATES & BLUE CHEESE 🌿🌿	\$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	SUCCOTASH CURRY 🌿🌿	\$7
MAC'N'CHEESE 🌿	\$10	CHEESY GRITS 🌿🌿	\$7
BOURBON-PICKLED JALAPEÑOS 🌿	\$4	SEASONAL SIDE	\$7