


# SUCCOTASH PRIME

## SNACKS

DEVILED EGGS 	(EACH) <b>\$150</b>
Pickled Green Tomato  OR Bacon Jam	
CRISPY GREEN BEANS 	<b>\$6</b>
Wasabi Ranch	
WEISENBERGER MILLS CORNBREAD CAKES 	<b>\$7</b>
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	<b>\$17</b>
CoL. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	

## STARTERS

PECAN STICKY BUNS 	<b>\$7</b>
Deliciousness	
SMOKED CHICKEN WINGS 	<b>\$11</b>
Spice Rub, Celery Slaw, White BBQ Sauce	
FRIED GREEN TOMATO SALAD 	<b>\$12</b>
Arugula, Feta Cheese, Buttermilk Dressing	
MARYLAND CRAB CAKE	<b>\$20</b>
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

\$28/ADULT | \$13/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVILED EGGS / FRIED GREEN TOMATOES  
CHICKEN & WAFFLES / SHRIMP 'N'GRITS  
CITRUS SALAD & SMOKED BEETS OR COLLARDS, KIMCHI & COUNTRY HAM  
STICKY BUNS  
*no substitutions please*

## MAINS

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

## SIDES

COLLARDS, KIMCHI & COUNTRY HAM 	<b>\$7</b>	SMOKED BEET & CITRUS SALAD 	<b>\$7</b>
OLD BAY MAC'N'CHEESE 	<b>\$9</b>	BUTTERMILK BISCUITS 	<b>\$4</b>
FRENCH FRIES 	<b>\$4</b>	MAPLE-GLAZED SLAB BACON 	<b>\$8</b>
CHEESY GRITS 	<b>\$7</b>	GARLIC SMASHED POTATOES 	<b>\$5</b>



CREAMY CORN SUCCOTASH   **\$8**

## BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	<b>\$10</b>	BELLINI	<b>\$9</b>
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	<b>\$10</b>	MIMOSA	<b>\$9</b>
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
OLD SMOKEY	<b>\$14</b>	BELLE'S PUNCH	<b>\$11</b> SINGLE <b>\$49</b> PITCHER (serves 5)
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 <b>\$6</b>	GRAPEFRUIT COOLER <b>\$6</b>	VIRGIN BELLE'S PUNCH <b>\$6</b>
Basil, Ginger, Lime, Elderflower Tonic	Grapefruit, Cinnamon, Pink Grapefruit Soda	Blood Peach, Ginger, Pineapple, Mint, Bubbles

A **KNEAD** RESTAURANT | BRUNCH | WINTER 2022  
CULINARY DIRECTOR: EDWARD LEE  
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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.