



# SUCCOTASH

## PRIME

### SWEETS

CHOCOLATE BOURBON PECAN PIE 	\$9
Orange Whipped Cream, Flowers	
CHOCOLATE GANACHE "WAFFLE"	\$10
Bananas, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
NANA'S BANANA PUDDING	\$9
House Made Vanilla Wafers, Bourbon Caramel	
MINT JULEP ICE CREAM 	\$7
Smoked Sugar, Bourbon Syrup, Tea Cookie	
<i>HUMMINGBIRD CAKE</i> 	\$13

### COCKTAIL



COFFEE & CIGARETTES	\$22
SUCCOTASH-Maker's Mark Private Select Bourbon, St. George Coffee Liqueur, Carpano Antica, Amaro, Havana&Hide Bitters	

### BOURBON

ANGEL'S ENVY	\$16
COLONEL E.H. TAYLOR SMALL BATCH	\$20
ELMER T. LEE	\$32
GEORGE T. STAGG	\$90
HIGH WIRE MADEIRA FINISH	\$18
WOODFORD RESERVE DOUBLE OAKED	\$16

 Vegan  Vegetarian  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. Please, no more than four credit cards per table.*

CULINARY DIRECTOR: EDWARD LEE  
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WINTER 2022



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## DESSERT WINE

LA SPINETTA, 2018, MOSCATO D'ASTI, IT	\$9/\$63
DOMAINE DE DURBAN, 2019, MUSCAT DE BEAUMES-DE-VENISE, FR	\$11/\$44
KIRALYUDVAR, 'CUVÉE ILONA', 2011, TOKAJI, HU	\$16/\$96
INNISKILLIN WINES, 2014, ICEWINE NIAGARA, CA	\$132

## FORTIFIED

EMILIO HIDALGO, FINO, JEREZ, SP	\$10
LUSTAU, 'GONZALES OBREGON' AMONTILLADO, JEREZ, SP	\$16
RARE WINE CO., 'CHARLESTON' SERCIAL, NV, MADEIRA, PT	\$14
GRAHAM'S, SIX GRAPES PORT, DOURO VALLEY, PT	\$10
FERREIRA, LATE BOTTLED VINTAGE PORT, DOURO VALLEY, PT	\$16