



SUCCOTASH

PRIME

WEDNESDAY



WINGSDAY

SERVED UNTIL 8PM

(SUBJECT TO AVAILABILITY)

\$1.50 ea. / *minimum 4 per style*

SMOKED CHICKEN WINGS 

Spice Rub, Celery Slaw, Alabama White BBQ Sauce

DIRTY WINGS

Crumbled Blue Cheese, Pickled Chow Chow

MISO-MUSTARD HONEY-GLAZED WINGS 

Sesame Seeds, Korean Chile

PLEASE NOTIFY US OF ANY ALLERGIES



Vegan



Vegetarian



Gluten-Free

Gluten-Free designation 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.
Please, no more than four credit cards per table.

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

SPRING 2022

SUCCOTASH PRIME

HAPPY HOUR

SERVED DAILY 4-8PM
(SUBJECT TO AVAILABILITY)

WINE

SPARKLING

SANTA MARINA, PROSECCO \$9
VENETO, IT

WHITE

ANNALISA, PINOT GRIGIO \$7
VENETO, IT

ROSÉ

MONT GRAVET, CINSAULT \$7
LANGUEDOC, FR

RED

VIÑA TEMPRANA, GARNACHA \$8
CAMPO DE BORJA, SP

BEER

DRAFT

RIGHT PROPER BREWING \$5
Lager/Washington, DC/4.7%

3 STARS GHOST WHITE \$6
Belgian IPA/Washington, DC/ 5.9%

PORT CITY OPTIMAL WIT \$6
Wheat Ale/ Alexandria, VA/4.9%

SUCCOTASH ALE \$5
Red Ale/Salisbury, MD/5.9%

BOTTLE

DC BRAU THE CORRUPTION \$6
India Pale Ale/Washington, DC/6.5%

DOGFISH SEAQUENCH ALE \$6
Lime Session Sour/Milton, DE/4.9%

CORONA EXTRA \$4
German Lager/Mexico/4.7%

MILLER LITE \$4
Light Lager/Milwaukee, WI/4.2%

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FROM THE KITCHEN


DEVILED EGGS 	(EACH) \$1.50 ea.
Pickled Green Tomato  OR Bacon Jam	
SMOKED CHICKEN WINGS 	\$1.50 ea.
Spice Rub, Celery Slaw, Alabama White BBQ Sauce (min. 4 per order)	
WEISENBERGER MILLS CORNBREAD CAKES 	\$5
Cornbread Crisps, Sorghum Butter, Seasonal Jam	
HAM & CHEESE HUSH PUPPIES	\$5
Cajun Aioli	
CHICKEN & WAFFLES (HALF)	\$12
Legs & Thighs, Bourbon Maple Syrup, Pickled Okra, Aged Manchego	
HOT FRIED OYSTERS	\$13
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$14
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
*PIMENTO CHEESE BURGER	\$16
Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	

COCKTAILS

MILK PUNCH	\$8
Old Forester Bourbon, Aged Rum, Clarified Milk, Pineapple, Lemon, Creole Bitters	
SOUTHERN SANGRIA	\$7
Redemption Bourbon, Orange Liqueur, Red Wine, Watermelon	
	Pitcher (serves 5) \$35
BELLE'S PUNCH	\$8
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
	Pitcher (serves 5) \$39

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KNEAD RESTAURANT
BY THE FISH

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