



# SUCCOTASH®

## STARTERS

NASHVILLE-STYLE HOT FRIED OYSTERS	\$16
Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ	\$18
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	
SMOKED CHICKEN WINGS	\$13
Topped with White BBQ Sauce, Celery Slaw	
PIMENTO CHEESE FUNDIDO	\$13
Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	
WEISENBERGER MILLS SKILLET CORNBREAD	\$10
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
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	\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese	
CAESAR	\$15
Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan	
FARMER'S MARKET	\$12
Apple-Sorghum Vinaigrette	

## SNACKS

DEVEILED EGGS	(EACH)	\$1.50
Green Tomato-Kimchi OR Bacon Jam		
HAM & CHEESE HUSH PUPPIES		\$8
Cajun Aioli		
FRIED PICKLES		\$6
Lemon-Sriracha Aioli		
JALAPEÑO POPPERS		\$7
Bacon Jam, Swiss Cheese, Buttermilk Dressing		
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	\$23
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
*ROASTED SALMON	\$26
Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	
SPICE-RUBBED BBQ PORK RIBS	\$25
Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Pea	
*PIMENTO CHEESE BURGER	\$18
Bacon Jam, House Pickles, French Fries	
CRISPY LOCAL BLUE CATFISH	\$23
Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	



FRIED CHICKEN & WAFFLES	\$26
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
CAST-IRON TROUT FILETS	\$24
Cajun Rub, Mushroom Dirty Rice, Creole Cream Sauce, Smoked Soy	
DIRTY FRIED CHICKEN	\$26
Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	
22 OZ. BONE-IN SMOKED BEEF SHORT RIB	\$41
Black BBQ Sauce, House Pickles	
*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE	\$49
Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	

DELTA RICE BOWL \$19  
Smoked Tofu, Roasted Carrots, Chard, Crispy Eggplant, Veggie Kimchi  
• ADD FRIED EGG + \$2




## SIDES

HAND-CUT FRENCH FRIES	\$4
COLLARDS, KIMCHI & COUNTRY HAM	\$6
MAC'N'CHEESE	\$10
BOURBON-PICKLED JALAPEÑOS	\$4

WATERMELON & FRIED PEANUTS	\$7
SUCCOTASH CURRY	\$7
CHEESY GRITS & SAUSAGE GRAVY	\$8
SEASONAL SIDE	\$7

A **KNEAD** RESTAURANT | SUPPER | SPRING 2022  
CULINARY DIRECTOR: EDWARD LEE  
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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.