

SUCCOTASH PRIME

STARTERS

GRILLED BBQ PRAWNS Spicy Cashew Slaw	\$17
MARYLAND CRAB CAKE Curried Remoulade, Carrot Salad, Carrot Vinaigrette	\$21
SMOKED CHICKEN WINGS 🌿 Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13
HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
*STEAK TARTARE Dark Miso, Pear-Radish Salad, Bourbon Salt, Grilled Bread	\$24
FRIED GREEN TOMATO SALAD 🌿 Arugula, Feta Cheese, Buttermilk Dressing	\$14
HEIRLOOM TOMATO SALAD 🌿 Peaches, Manchego, Popcorn, Bourbon Vinaigrette	\$15
CAESAR SALAD Anchovy Dressing, Cornbread Croutons, Fresh Corn, Parmesan	\$14
*SMOKED SKIRT STEAK SALAD 🌿 Tomato, Avocado, Pickled Peaches, Sesame-Balsamic Vinaigrette	\$25

SNACKS

DEVEILED EGGS 🌿 Pickled Green Tomato 🌿 OR Bacon Jam	(EACH) \$1.50
HAM & CHEESE HUSH PUPPIES Cajun Aioli	\$8
WEISENBERGER MILLS CORNBREAD CAKES 🌿 Cornbread Crisps, Sorghum Butter, Seasonal Jam	\$7
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$17

TASTE THE SOUTH

SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More
\$59/ADULT | \$24/CHILD {12 AND UNDER}

PICKLED GREEN TOMATO DEVEILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
*SMOKED & SLICED RIBEYE / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES
CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES
no substitutions please

FRIED CHICKEN

CHICKEN & WAFFLES

Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego

STARTER \$14 | MAIN \$26

DIRTY CHICKEN

Legs & Thighs, Honey Gochujang Sauce,
Blue Cheese, Pickles, Nori Flakes

STARTER \$16 | MAIN \$30

*STEAKS

FROM OUR **Southern PRIDE** SMOKER

MAKE IT NICE

ONE INCLUDED / ADDITIONAL + \$3

Bourbon Bordelaise 🌿	Horseradish Cream 🌿
Peppercorn-Caper Gravy 🌿	Blue Cheese-Furikake 🌿
Habanero-Lemongrass Sauce 🌿	Cajun Butter 🌿
Mint Chimichurri V 🌿	Onion-Bacon Jam

SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$41
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$59
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$64
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$119

MAKE IT FANCY

ADD CRABCAKE \$19 / ADD SHRIMP \$12

MAINS

DELTA RICE BOWL V Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi · ADD FRIED EGG + \$2 🌿	\$20
*PIMENTO CHEESE BURGER Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$19
SHRIMP'N'GRITS 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27
CRISPY LOCAL BLUE CATFISH 🌿 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$24
APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw	\$31
TODAY'S CATCH Grilled Summer Vegetables, Gochugara Gazpacho Sauce, Burnt Lemon	\$32

SIDES

COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$8	CHEESY GRITS & SAUSAGE GRAVY	\$9
OLD BAY MAC'N'CHEESE 🌿	\$10	WATERMELON & FRIED PEANUTS V 🌿	\$7
FRENCH FRIES V 🌿	\$5	CREAMY CORN SUCCOTASH 🌿	\$9
GARLIC SMASHED POTATOES 🌿	\$7	TODAY'S VEGGIE 🌿	\$8