

# SUCCOTASH®

## STARTERS

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

## SNACKS

DEVEILED EGGS 🌿 (EACH) Green Tomato-Kimchi 🌿 OR Bacon Jam	\$1.50
HAM & CHEESE HUSH PUPPIES Cajun Aioli	\$8
FRIED PICKLES 🌿 Lemon-Sriracha Aioli	\$6
JALAPEÑO POPPERS Bacon Jam, Swiss Cheese, Buttermilk Dressing	\$7
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 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23	FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$26
*ROASTED SALMON 🌿 Strawberry-Tamarind Glaze, Succotash, Miso Radishes, Crispy Shallots	\$26	TODAY'S CATCH Grilled Summer Vegetables, Gochugara Gazpacho Sauce, Burnt Lemon	\$32
SPICE-RUBBED BBQ PORK RIBS Apple Cider Vinegar BBQ, Pickled Peppers, Crispy Black Eyed Peas	\$25	DIRTY FRIED CHICKEN Legs & Thighs, Spicy Gochujang Honey, Blue Cheese, Pickles	\$26
*PIMENTO CHEESE BURGER Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18	22 OZ. BONE-IN SMOKED BEEF SHORT RIB Black BBQ Sauce, House Pickles	\$41
CRISPY LOCAL BLUE CATFISH 🌿 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$23	*ROSEDA FARM 20 OZ. DRY AGED BONE-IN RIBEYE 🌿 Bulgogi Mushrooms, Green Beans, Charred Vidalia Onion Butter	\$49

DELTA RICE BOWL 🌿 \$19  
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi  
• ADD FRIED EGG + \$2 🌿

## SIDES

HAND-CUT FRENCH FRIES 🌿	\$4	WATERMELON & FRIED PEANUTS 🌿	\$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	SUCCOTASH CURRY 🌿🌿	\$7
MAC'N'CHEESE 🌿	\$10	CHEESY GRITS & SAUSAGE GRAVY	\$8
BOURBON-PICKLED JALAPEÑOS 🌿	\$4	SEASONAL SIDE	\$7