

SUCCOTASH PRIME

STARTERS

MARYLAND CRAB CAKE Curried Remoulade, Carrot Salad, Carrot Vinaigrette	\$19
SMOKED CHICKEN WINGS Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$12
HOT FRIED OYSTERS Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
TOMATO BISQUE Cheddar Cheese Crisp, Basil	\$8

SALADS

**ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8
*SKIRT STEAK \$12**

ROASTED GOLDEN BEETS Seasonal Fruit, Snap Peas, Pecans, Biscuit Croutons, Tarragon Vinaigrette	\$15
KALE & FARRO Sweet Potato, Feta, Paprika Vinaigrette	\$15
FRIED GREEN TOMATOES Arugula, Feta Cheese, Buttermilk Dressing	\$13
ICEBERG WEDGE Goopy Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing.	\$16



FRIED CHICKEN

CHICKEN & WAFFLES \$19
Legs & Thighs, Bourbon Maple Syrup,
Pickled Okra, Aged Manchego

DIRTY CHICKEN \$21
Legs & Thighs, Spicy Honey Gochujang,
Blue Cheese, Pickles, Nori

MAINS

CRISPY CHICKEN SANDWICH Sesame Bun, Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$16
DELTA RICE BOWL Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD FRIED EGG + \$2	\$19
*PIMENTO CHEESE BURGER Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$18
SHRIMP'N'GRITS Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$23
SMOKED PORTABELLA SANDWICH Ciabatta, Mozzarella, Heirloom Tomato, Red Pepper Aioli, Pickled Red Onion, Alfalfa Sprouts	\$16
CRISPY CATFISH SANDWICH Sesame Bun, Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$16
TODAY'S CATCH Broccolini, Mint Chimichurri, Burnt Lemon	\$29

SNACKS

DEVILED EGGS Pickled Green Tomato OR Bacon Jam	(EACH) \$1.50
HAM & CHEESE HUSH PUPPIES Cajun Aioli	\$7
WEISENBERGER MILLS CORNBREAD CAKES Cornbread Crisps, Sorghum Butter, Seasonal Jam	\$6
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess	\$17

EXPRESS

*SKIRT STEAK OR TODAY'S CATCH

SALAD / FRENCH FRIES

MINT JULEP ICE CREAM

no substitutions please

\$29

*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	Onion-Bacon Jam

SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$39
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$44
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$58
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$62
BONE-IN TOMAHAWK (SERVES 2) / 42 Oz / 45-Day Wet / Creekstone Farms / KS	\$119



MAKE IT FANCY

ADD CRABCAKE \$19 / ADD SHRIMP \$12

SIDES

COLLARDS, KIMCHI & COUNTRY HAM	\$7	CHEESY GRITS & SAUSAGE GRAVY	\$8
OLD BAY MAC'N'CHEESE	\$9	WATERMELON & FRIED PEANUTS	\$6
FRENCH FRIES	\$5	CREAMY CORN SUCCOTASH	\$8
GARLIC SMASHED POTATOES	\$6	TODAY'S VEGGIE	\$7

LUNCH

A **KNEAD** RESTAURANT | FALL 2022
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   /SUCCOTASHRESTAURANT

SERVICE @ **SUCCOTASH**
PRIME

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.

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, especially if you have certain medical conditions.