

# SUCCOTASH®

SATURDAY & SUNDAY | 10AM-3PM

## SNACKS

DEVILED 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

## STARTERS

PECAN STICKY BUNS 		\$10
Deliciousness		
SMOKED CHICKEN WINGS 		\$12
Topped with White BBQ Sauce, Celery Slaw		
WEISENBERGER MILLS SKILLET CORNBREAD 		\$9
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions		
ICEBERG WEDGE SALAD 		\$15
Goopy Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing		
FRIED GREEN TOMATO SALAD 		\$12
Arugula, Radishes, Buttermilk Dressing, Goat Cheese		
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ		\$17
Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		
SEASONAL SOUP		\$9
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

## TASTE THE SOUTH

SERVED FAMILY STYLE

Must be ordered by entire table / Minimum 2 guests / Required for parties of 7-9  
\$25/ADULT | \$12/CHILD (12 AND UNDER)










GREEN TOMATO-KIMCHI DEVILED EGGS / FRIED GREEN TOMATO SALAD  
BISCUITS & GRAVY / FRIED CHICKEN & WAFFLES  
WARM POTATO SALAD OR COLLARDS, KIMCHI & COUNTRY HAM  
PECAN STICKY BUNS  
*no substitutions please*

## MAINS

SERVED A LA CARTE

FRENCH TOAST 	\$14
Corn-Crusted Brioche, Sweet Lemon Curd, Berries, Maple Syrup	
HANGOVER SPECIAL	\$18
Fried Eggs, Pulled Pork, Warm Potato Salad, Red-Eye Gravy, Buttermilk Biscuit	
*LOBSTER BENEDICT	\$29
Old Bay Hollandaise, Buttermilk Biscuit, Arugula, Warm Potato Salad	
FRIED CHICKEN & WAFFLES	\$18
Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	
BISCUITS & GRAVY	\$14
Buttermilk Biscuits, Black Pepper-Sausage Gravy	
DELTA RICE BOWL 	\$18
Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi	
• ADD SALMON POKE + \$3	
SHRIMP'N'GRITS 	\$22
Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	
DIRTY CHICKEN COBB	\$19
Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	
PULLED PORK SANDWICH	\$15
Collards, House Pickles, French Fries	
*PIMENTO CHEESE BURGER	\$17
Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	
AVOCADO TOAST BLT	\$16
Sally Lunn Bread, Smashed Avocado, Bacon, Tomato	
• ADD POACHED EGG + \$2	
*STEAK'N'EGGS 	\$49
Roseda Farms 20 oz. Bone-In Ribeye, Charred Vidalia Onion Butter, Warm Potato Salad	

## SIDES

MAPLE-GLAZED SLAB BACON 	\$7	WATERMELON & FRIED PEANUTS 	\$7
WARM POTATO SALAD 	\$5	COLLARDS, KIMCHI & COUNTRY HAM 	\$6
CHEESY GRITS & SAUSAGE GRAVY	\$8	MAC'N'CHEESE 	\$9
UMBER'S BUTTERMILK BISCUITS 	\$4	BOURBON-PICKLED JALAPEÑOS 	\$4
FRENCH FRIES 	\$4	SUCCOTASH CURRY 	\$7

## BRUNCH COCKTAILS

GOCHUJANG BLOODY MARY	\$10	BELLINI	\$9
Svedka Vodka, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Blood Peach, Peach Bitters, Ginger, Egg White	
SOUTHERN BLOODY	\$10	MIMOSA	\$9
Old Forrester Bourbon, Spicy Gochujang, Fire-Roasted Tomato, Horseradish		Fresh-Squeezed Orange, Regan's Orange Bitters	
OLD SMOKEY	\$12	BELLE'S PUNCH	SINGLE \$11 PITCHER (serves 5) \$49
House-Smoked Bulleit Bourbon, Coffee-Demerara Syrup, Regan's Orange Bitter		Mango-Infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	

## NON-ALCOHOLIC LIBATIONS

CHEERWINE CHERRY SODA	\$4	BOYLAN'S CREAM SODA	\$4
FRESH SQUEEZED LEMONADE	\$4	ABITA ROOT BEER	\$4
SPRECHER GRAPE SODA	\$4	VIRGIN BELLE'S PUNCH	\$5
		Blood Peach, Ginger, Pineapple, Mint, Bubbles	

## BRUNCH

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

SERVICE @ 

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.