



SUCCOTASH®

WEDNESDAY



WINGS DAY




SERVED UNTIL 7PM
SUBJECT TO AVAILABILITY

\$2 ea. / *minimum 4 per style*

SMOKED CHICKEN WINGS 
Topped with White BBQ Sauce, Celery Slaw

DIRTY WINGS
Crumbled Blue Cheese, Pickled Chow Chow

MISO MUSTARD HONEY-GLAZED WINGS 
Sesame Seeds, Korean Chile


 Vegan  Vegetarian  Gluten-Free

PLEASE NOTIFY US OF ANY ALLERGIES

**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.*

Please, no more than four credit cards per table.

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT



SUCCOTASH®

HAPPY HOUR

MONDAY - FRIDAY / 4-7PM




SUBJECT TO AVAILABILITY

WINE

CHARDONNAY, DOMAINE DE BERNIER LOIRE VALLEY, FRANCE	\$5
MOSCATO, CENTORRI PIEMONTE, ITALY	\$5
MERLOT, H3 HORSE HEAVEN HILLS COLUMBIA VALLEY, WA	\$6

DRAFT BEER

SUCCOTASH ALE Irish Red Ale/Vint Hill, VA/5.4%	\$5
BLUE MOON Belgian White/Golden, CO/5.4%	\$4
LOT #3 IPA/Salisbury, MD/6.8%	\$5
COORS LIGHT Light Lager/Golden, CO/4.2%	\$4

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FROM THE KITCHEN

SMOKED CHICKEN WINGS 	\$2 ea.
Topped with White BBQ Sauce, Celery Slaw	
*LOCAL OYSTERS ON THE HALF SHELL 	\$2 ea.
Cheerwine Mignonette, Sambal Cocktail	
PEEL'N'EAT SHRIMP  (HALF DOZEN)	\$10
Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$19
DEVILED EGGS 	\$1.50 ea.
Green Tomato-Kimchi  OR Bacon Jam	
PIMENTO CHEESE FUNDIDO 	\$8
Corn Relish, Caramelized Onion, Seed Crackers, Flatbread	
WEISENBURGER MILLS SKILLET CORNBREAD 	\$6
Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	
PULLED PORK PLATTER	\$9
Sally Lunn Bread, House Pickles	

COCKTAILS

WAAAAAY SOUTH	\$6
El Jimador Silver Tequila, Mandarin, Lime, Peppercorn Syrup	
BOURBON FROST	\$6
Frozen Jim Beam Bourbon, Pomegranate, Cranberry, Brown Sugar	
BELLE'S PUNCH	\$6
Mango-infused Vodka, Jim Beam Bourbon, Ginger, Peach, Mint, Bubbles	
PITCHER (serves 5)	\$25

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