

SUCCOTASH®

STARTERS

SMOKED CHICKEN WINGS 🌿 Topped with White BBQ Sauce, Celery Slaw	\$12
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	\$17
PIMENTO CHEESE FUNDIDO 🌿 Corn Relish, Caramelized Onion, Seed Crackers, Grilled Flatbread	\$12
WEISENBERGER MILLS SKILLET CORNBREAD 🌿 Traditional Unsweetened Cornbread, Sorghum Butter, Scallions	\$9
PEEL'N'EAT SHRIMP 🌿 (HALF DOZEN) Sambal Cocktail, Green Goddess, Remoulade (DOZEN)	\$15 \$29
*LOCAL OYSTERS ON THE HALF SHELL 🌿 (HALF DOZEN) Cheerwine Mignonette, Sambal Cocktail (DOZEN)	\$16 \$31
SEASONAL SOUP	\$9

SALADS

ADD FRIED CHICKEN THIGH \$5 / GRILLED SHRIMP \$8
SALMON \$10

FRIED GREEN TOMATOES 🌿🌿 Arugula, Radishes, Buttermilk Dressing, Goat Cheese	\$12
ICEBERG WEDGE 🌿 Goey Egg, Pork Belly Lardons, Blistered Tomato, Smoked Blue Cheese Dressing	\$15
ROASTED GOLDEN BEETS 🌿 Seasonal Fruit, Snap Peas, Pecans, Biscuit Croutons, Tarragon Vinaigrette	\$15

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}

SMOKED CHICKEN WINGS / FRIED GREEN TOMATO SALAD
CRISPY LOCAL BLUE CATFISH / FRIED CHICKEN & WAFFLES
MAC'N'CHEESE OR COLLARDS, KIMCHI & COUNTRY HAM
BUTTER PECAN COOKIES'N'CREAM
no substitutions please

SNACKS

DEVILED 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

MAINS

SERVED A LA CARTE

FRIED CHICKEN & WAFFLES Legs & Thighs, Bourbon-Maple Syrup, Pickled Okra, Aged Manchego	\$18
PULLED PORK SANDWICH Collards, House Pickles, French Fries	\$15
DELTA RICE BOWL ✓ 🌿 Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi • ADD SALMON POKE + \$3	\$18
AVOCADO TOAST BLT Sally Lunn Bread, Bacon, Smashed Avocado, Tomato • ADD FRIED EGG + \$2	\$16
DIRTY CHICKEN COBB Bacon Jam, Avocado, Blue Cheese, Egg, Cornbread Croutons, Buttermilk Dressing	\$19
CRISPY CATFISH SANDWICH Jalapeño-Mint Aioli, Cole Slaw, House Pickles, French Fries	\$15
SHRIMP'N'GRITS 🌿 Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$22
*PIMENTO CHEESE BURGER Bacon Jam, House Pickles, French Fries, Gochujang Ketchup	\$17
CRISPY CHICKEN SANDWICH Pimento Cheese, Cole Slaw, Duke's Remoulade, French Fries	\$16
*ROASTED SALMON 🌿 Strawberry-Tamarind Glaze, Farmer's Market Salad, Crispy Shallots	\$25

SIDES

FRENCH FRIES ✓ 🌿	\$4	SUCCOTASH CURRY 🌿🌿	\$7
COLLARDS, KIMCHI & COUNTRY HAM 🌿	\$6	WATERMELON & FRIED PEANUTS ✓ 🌿	\$7
MAC'N'CHEESE 🌿	\$9	CHEESY GRITS & SAUSAGE GRAVY	\$8
BOURBON-PICKLED JALAPEÑOS ✓ 🌿	\$4	SEASONAL SIDE	\$6

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 Blood Peach, Ginger, Pineapple, Mint, Bubbles	\$5

LUNCH

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.