

## → STARTERS →

GRILLED BBQ PRAWNS Spicy Cashew Slaw	\$17
MARYLAND CRAB CAKE Curried Remoulade, Carrot Salad, Carrot Vinaigrette	\$21
SMOKED CHICKEN WINGS ** Spice Rub, Celery Slaw, Alabama White BBQ Sauce	\$13
HOT FRIED OYSTERS  Bread & Butter Cukes, Sally Lunn Bread, Dill-Ranch Dressing	\$16
*STEAK TARTARE  Dark Miso, Pear-Radish Salad, Bourbon Salt, Grilled Bread	\$24
SALADS ••	
FRIED GREEN TOMATOES **  Arugula, Feta Cheese, Buttermilk Dressing	\$14
FRIED GREEN TOMATOES	\$14 \$17
FRIED GREEN TOMATOES  Arugula, Feta Cheese, Buttermilk Dressing  ROASTED GOLDEN BEETS	



MAINS ••	
DELTA RICE BOWL V  Smoked Tofu, Crispy Eggplant, Grilled Corn, Kimchi  ADD FRIED EGG + \$2	\$20
*PIMENTO CHEESE BURGER Sesame Bun, Bacon Jam, House Pickles, French Fries, Gochujang Ketchu	\$19 <sup>1p</sup>
SHRIMP'N'GRITS *** Royal Red Shrimp, Andouille Sausage, Holy Trinity, Jalapeño Oil	\$27
CRISPY LOCAL BLUE CATFISH 🖋 Mint-Jalapeño Aioli, Red Grapes, Lettuce Slaw, Burnt Lemon	\$24
APPLE CIDER BBQ PORK RIBS Dirty Rice, Creamy Slaw	\$31
TODAY'S CATCH 🥍 Broccolini, Mint Chimichurri, Burnt Lemon	\$32

## → SNACKS →

DEVILED EGGS /* Pickled Green Tomato OR Bacon Jam	(EACH)	\$1.50
HAM & CHEESE HUSH PUPPIES Cajun Aioli		\$8
WEISENBERGER MILLS CORNBREAD CAKES Cornbread Crisps, Sorghum Butter, Seasonal Jam		\$7
COUNTRY HAM & PIMENTO CHEESE CRUDITÉ Col. Newsom's Ham, House Pickles, Buttermilk Biscuits, Green Goddess		\$17



SERVED FAMILY STYLE

Must Be Ordered By Entire Table / Minimum 2 Guests / Required For Parties Of 7 Or More  $$59/ADULT \mid $24/CHILD \; \{12 \; AND \; UNDER\}$$ 

PICKLED GREEN TOMATO DEVILED EGGS / SMOKED CHICKEN WINGS
FRIED GREEN TOMATO SALAD / CORNBREAD CAKES
\*SMOKED & SLICED RIBEYE / CHICKEN & WAFFLES / SHRIMP'N'GRITS
CHOICE OF TWO SIDES

CHOCOLATE BOURBON PECAN PIE / HUMMINGBIRD CAKE TRUFFLES

no substitutions please

## \*STEAKS \*\*

# FROM OUR **Southern** 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 V 🧨	Onion-Bacon Jam

•	•	
SKIRT STEAK / 12 Oz / Creekstone Farms / KS	\$41	
PETIT FILET MIGNON / 8 Oz / 28-Day / 7 Hills / VA	\$47	
NEW YORK STRIP / 16 Oz / 28-Day Dry / E3 / KS	\$54	
RIBEYE / 14 Oz / 28-Day Dry / Roseda Farm / MD	\$59	
FILET MIGNON / 12 Oz / 28-Day Dry / 7 Hills / VA	\$64	
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 🌶	\$8	CHEESY GRITS & SAUSAGE GRAVY	\$9
OLD BAY MAC'N'CHEESE 🕏	\$10	WATERMELON & FRIED PEANUTS V	\$7
french fries V 🧨	\$5	CREAMY CORN SUCCOTASH	\$9
GARLIC SMASHED POTATOES	\$7	TODAY'S VEGGIE	\$8

### SUPPER

A KNEAD RESTAURANT
CULINARY DIRECTOR: EDWARD LEE
FOLLOW US 7 /SUCCOTASHRESTAURANT

#### SERVICE @ SUCCOTASH

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.